



Pesticide Safety & Stored Product Pest Control Recertification

Courtyard by Marriott, 3020 Riffell Drive, Salina KS 67401

April 5, 2018

Agenda:

7:30 – 8:00	Breakfast and Registration: Attendees will have a chance to win a \$200 Cabela's gift card at the end of class!	
8:00 – 9:00	KS Dept of Ag Core Hour Credit Updates from the KS Department of Ag regarding changes to certification of technicians and license holders	KS State Dept of Ag Representative
9:00 – 10:00	Pest Identification / Perry Nettles Identification of the insects associated with grain and food processing facilities. Focus on the "Filthy Fifteen."	VP of Operations Specialty Group / Food Protection Services
10:00 - 10:10	Break	
10:10 - 11:00	Fumigation Best Practices / Dolan Jamison Overview of concrete silo, shed storage and ground pile fumigation. Sealing fundamentals and best practices.	Grain Division Manager / Food Protection Services
11:00 – 12:00	Developing and Implementing an Effective Pheromone System / Justin Moses Using pheromones for control. The usefulness of successful pheromone monitoring as it relates to reporting and how this plays a huge role in overall sanitation and pesticide treatments.	Operations Manager / FPS
12:00 - 1:00	Lunch - Hickory Hut BBQ	
1:00 - 2:00	Fogging & Spot Fumigation / Pat Plumer We'll cover recommendations on different fogging methods, techniques and proper application of residual sprays and safety precautions.	Operations Manager / Food Protection Services
2:00 - 3:00	Railcar Fumigation / Grant Jamis This talk applies the label and required PPE needed to treat rail cars.	Operations Manager / Food Protection Services
3:00 – 3:10	Break	
3:10 - 4:00	Grain Protectants / Dolan Jamison Label applications of grain protectants, PPE and safety.	Grain Division Manager / Food Protection Services
4:00 - 5:00	Developing a Fumigation Management Plan / Pat Plumer This is entirely related to the fumigant label section Fumigation Management Plans.	Operations Manager / Food Protection Services

KS state fumigation recertification credits/points have been applied for.



**Food
Protection
Services**

Pesticide Safety & Stored Product Pest Control Recertification 2018 Registration Form

Courtyard by Marriott, 3020 Riffell Drive, Salina KS 67401

April 5, 2018

PLEASE EMAIL THIS FORM TO: kgiroux@foodprotectionservices.net

Cost: \$150 per person - *includes Hickory Hut lunch and a chance to win a \$200 Cabelas Gift Card*

Credit Card payments can be taken in advance and receipts mailed out.

Check payments can be taken the day of.

Please RSVP to 'kgiroux@foodprotectionservices.net' by Friday March 30th if you will be attending.

REGISTRATION INFORMATION

Attendee Name: _____

Company: _____

Street Address: _____

City, State, Zip Code: _____

Email Address: _____

Phone: _____

- Call with Credit Card: 317.213.8698 (Cindy)
- Send Check: Food Protection Services
510 Fox Ln
Carmel, IN 46032
*Or bring a check the day of the class.
- General Questions: Katie Giroux, Food Protection Services, Kansas City
785.819.2728
kgiroux@FoodProtectionServices.net

If you have special dietary needs please let us know in advance. Food Protection Services reserves the right to approve attendees.



**Food
Protection
Services**

855.377.3444
www.foodprotectionservices.net