



Register Now!

CEHA Northern Chapter Annual Fall Educational Event and Monterey County Environmental Health

“HazMat to HACCP”

The Northern Chapter of CEHA and Monterey County would like to invite you to attend our annual Fall Educational Event for 2017. Additional information on the topics below, agendas and registration are available at www.ceha.org or contact your Northern Chapter board representative. Lunch and CECH certificate will be included with your registration. Please mark your calendars, notify your supervisor and let your co-workers know this training. Also, we would like you to invite your Industry Partners/Chefs to attend the HACCP and ROP sessions.

When: September 6 and September 14 - 15, 2017

Where: Hartnell College East Campus, 1752 East Alisal, Salinas, Refrigeration Building F (September 6) and Monterey County Schilling Place, 1441 Schilling Place, Salinas, CA 93901 (September 14th and 15th)

What Time: 8:00 am to 5:00 pm, each day

Total of 24 Continuing Education Contact Hours (CECH) offered!



September 6 (CEHA members \$50/Non Members \$175)

Refrigeration/Ammonia Safety (at Hartnell College): Anhydrous Ammonia – Hazards, Risks, Threats; The Refrigeration Cycle; Refrigeration System Components; Regulatory requirements – Business Plan, Cal-ARP, RMP, PSM; Safety for Inspectors.

Includes hands on tour/review of refrigeration systems and components, with use of RETA Training System.

Instructors: Scott Silva, Don Tragethon, Bruce Welden, Gary Smith

September 14 (CEHA members \$50/Non Members \$175)

8:00 am – 12:00 pm: The morning half will feature Hazardous Materials topics to including “Butane Honey Oil” and “Setting up a Cannabis Facility”.

1:00 pm – 5:00 pm: The afternoon portion of our agenda will switch focus to Hazardous Analysis Critical Control Points and Reduced Oxygen Packaging topics.

September 15 (CEHA members \$50/Non Members \$175)

Reduced Oxygen Packaging* (at the Schilling Place site):

Instructors: Frank O’Sullivan, TBA

*The ROP course is highly recommended for chefs using Sous Vide and/or Vacuum Pack Cook/Chill preparation.

