Hands-on Filth Analysis for Food Safety Workshop

November 14th - November 18th, 2016

University of Maryland, JIFSAN
5201 Campus Drive, Patapsco Build. Suite 2134, College Park, MD

*** Remember to enter your parking code: ***

Course Objectives:
1. Acquire familiarity with Filth Methods, how they work and why they work
2. Learn to identify insect fragments
3. Learn how to do the flotation technique.
4. Learn to use a standard worksheet (provided at the training)

Schedule
Each day starts at 8 am and ends at ~5 pm (except Friday, 2 pm)

Monday: Basics and Techniques
- Introductions
- Review of techniques and methods (JG)
  - Vital flotation technique for light filth
  - Concepts only for “Alternative method” for heavy filth (not commonly used).
- Preparation of insect and rodent material spikes (GZ)
  - Lab (beetle parts and rodent mouse 7-mm hairs) (JG and cadre of instructors)
- Review: Materials, steps and tricks (MA)
- Lunch
- Demonstration in classroom (colored oil) (MA)
- Demonstration and practice in lab (MA+ cadre)
  - Gel, wet sieving, magnetic stirring, trap flask and flotation

Tuesday: Basics of preparation and work on black pepper
- Recognizing insect fragment diagnostic characters and rules of counting (JG)
- Demo of extraction paper counting (JC and MA)
- Lab: Crush insect and observe (moth, larvae, beetle) –learn what fragments look like.
- Reporting analytical results on worksheets (GZ)
• Extraction paper examination, insect fragment identifications and reporting results (JG and MA)
• Lunch
• Lab: Black pepper; Preparation of product, extraction, prepare plate, plate reading, recognizing fragments, reporting (cadre)

Wednesday: Rodent hair and work on black pepper
• Lecture: Insect identification (MA)
• Demo: Rodent hair morphology
• Lab: Black pepper (continued from Tuesday)

Thursday: Work on fruit paste
• Lecture
• Demo: Preparation of fruit pastes (tamarind paste)
• Lab: Preparation of product, extraction, plate, plate reading, fragments, reporting (cadre)

Friday: Complete hands-on work and reporting
• Complete hands-on work on fruit paste
• Fill report template
  o Discuss regulations, import alerts and DALs
• Review methods covered in this class and reasons
  o Solvent substitutions and documentation
  o If there is not a specific method, what do I do?
• Course evaluation
• Early end on Friday (2 pm)

Teaching Cadre:

John S. Gecan, FDA-retired

Mickey Anderson,

George Ziobro, FDA CFSAN

Heather Hawk, FDA CFSAN

Monica Pava-Ripol, FDA CFSAN

Amy Barnes, FDA

JoAnn Hittie: FDA Division of Human Resources Development.