

Developing & Implementing HACCP for the Meat & Poultry Industry



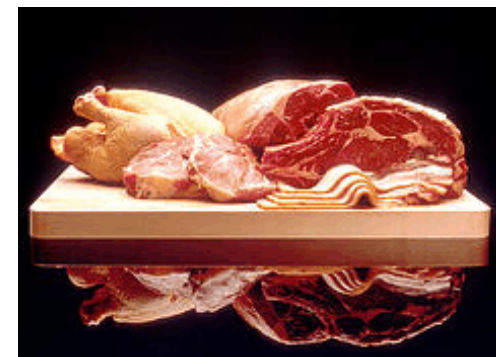
**Registration begins at 8:00 a.m.
on Tuesday, April 25, 2017
and the workshop will conclude about
4:00 p.m., Thursday, April 27, 2017.**

- HACCP Overview: Why is HACCP needed? What are its benefits?
- USDA-FSIS Regulations on HACCP Implementation
- Applying the Seven Principles and Definition of HACCP Terms
- Poultry Food Safety Hazards and Their Associated Risk
- Understanding Critical Control Points Versus Process Control Points in Poultry Processing
- Defining Your Product and Process; Developing Flow Charts of Your Process - The Initial Steps in Developing a HACCP Plan
- Hazard Analysis and Critical Control Points; Determination of Significant Hazards; Identification of Critical Control Points
- Critical Limits, Monitoring Methods and Corrective Action - Definitions, Criteria, Methods and Responsibility
- Record Keeping and Verification
- Process Controls and Monitoring Methods
- How to Implement and Manage a HACCP System
- Integration of HACCP Procedures into USDA/FSSIS or State Inspection
- Measuring the Effectiveness of Your HACCP Plan
- Maintaining Your HACCP Plan/Employee Training Requirements
- Working on Your HACCP Plan When You Return to Your Plant

NOTE: The agenda may be changed by the course coordinator without prior notice.

Comments from previous attendees about this course:

- Very good info to use in the real world.
- Very informative
- It's good information
- Presentation and delivery of each topic was outstanding. Speakers make course fun!
- Very good information. Great reference information given.
- It is a very in-depth course on HACCP and the prerequisite programs
- Encompasses all components.
- Definitely opens your eyes to see more in your operation.
- Because the course has a lot of material that a trained person will need to be certified, and the info is easy to understand.
- Microbiological and environmental sampling
- Ease of understanding and interpreting slideshow
- All information, the professors, and samples
- Easy examples and explain samples
- Breakout groups, delivery of presentations relate topics to industry, outstanding USDA presentation.
- Interactive portions
- All the examples the professors gave to back up their points, story telling
- How helpful UGA staff was & how willing to talk to me
- Variety of speakers



Developing & Implementing HACCP for the Meat & Poultry Industry

April 25-27, 2017

**University of Georgia
Athens, Georgia**

*This training program is accredited
by the International HACCP Alliance*

Sponsored by the



**Extension Food Science Outreach
College of Agricultural & Environmental
Sciences
The University of Georgia
Athens, Georgia**

Why HACCP Is Important?

The U.S. Department of Agriculture has issued the final rule for its "Pathogen Reduction and Hazard Analysis Critical Control Point" (HACCP) regulation. All meat and poultry processing plants are responsible for developing and implementing HACCP programs in their respective companies. Establishing and maintaining effective HACCP programs will require trained individuals in your operation who will be responsible for assuring the success of plant level food safety programs. Now that HACCP has been implemented in all plants, it is time to get all of your HACCP team and CCP monitoring personnel trained. A HACCP program is a team effort and a properly trained team will provide a sound HACCP program and food safety in your operation.

Space is limited to 40 participants!

The Program and Faculty

This program has been designed to meet the USDA's training requirements and also is accredited by the International HACCP Alliance, whose goal is to provide standardized training for the meat and poultry industries in HACCP principles. The course curriculum was developed by the American Meat Science Association to help processors understand, develop and apply Hazard Analysis and Critical Control Point principles in their production operations. The program meets from 8:00 to 5:00 daily and combines a unique level of lectures and work group discussions from a broad based faculty of meat and poultry scientists, HACCP experts and authorities from academia, industry and government. The work group sessions will include interaction with industry peers who have successfully developed and implemented HACCP programs in their own plants.

Who Should Attend?

Plant managers, quality assurance personnel, supervisors, operation managers, scientific staff and anyone who will have food safety and HACCP responsibility and training as required by USDA should attend this workshop.

WORKSHOP REGISTRATION

Pre-registration is required. Deadline April 10, 2017 - fee \$550.

The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and HACCP certificate. Lodging, parking fees, breakfasts and evening meals are NOT included!

LODGING: Participants are responsible for their own lodging. A block of rooms will be held until April 10, 2017, at the Graduate Athens hotel, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 to request group code Group Code "PR0407" to get special rate of \$94.00 USD per night (1 king), plus tax. Or make your reservation online at <https://gc.synxis.com/rez.aspx?Hotel=76665&Chain=21643&arrive=4/24/2017&depart=4/27/2017&adult=1&child=0&group=MP0417>. A shuttle to and from the course will be provided by the hotel.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. Print the map with more detailed directions at <http://EFSonline.uga.edu>.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before April 10, 2017, will be refunded. NO REFUND if received after April 10, 2017, or no show.

NOTE: A confirmation email that the course will take place will be sent to all registrants about two weeks prior to the course. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred. .

Transportation: Airline access to Athens is available via Atlanta's Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation or 45 minutes by air.

Shuttle from Atlanta to Athens: Groome Transportation has 14 shuttles to and from Atlanta to Athens - see www.groometransportation.com or call 706-410-2363 for schedule and reservations.

Meat & Poultry HACCP Workshop

April 25-27, 2017

Registration fee **MUST** be prepaid – registration deadline April 10, 2017

Name (as you wish it to appear on course certificate)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

Type of product processed

Register by April 10, 2017 - fee \$550 USD

Register three or more from the same company at the same time by April 10, 2017 to receive a \$50 per person discount on the registration fee.

PAYMENT METHODS:

CHECK or MONEY ORDER: Complete the registration form and fax to (706) 593-0992 to hold your place. Make payable to *University of Georgia* and mail with form to:

Spring M&P HACCP Workshop
University of Georgia
240 Food Science Bldg.
Athens GA 30602-2610

ONLINE CREDIT CARD REGISTRATION: Please go to workshop link at <http://EFSonline.uga.edu> and click on the link to our secure registration website.