

Overview

- Overview of HACCP and its benefits
- USDA-FSIS Regulations
- Integrating HACCP Procedures into USDA/FSIS or State Inspection
- Applying the Seven Principles and Definition of HACCP Terms
- Poultry Food Safety Hazards
- Understanding Critical Control Points Versus Process Control Points in Poultry Processing
- Defining Your Product and Process
- Critical Limits, Monitoring Methods, and Corrective Action
- Record Keeping and Verification
- Developing and Managing an HACCP Plan
- Evaluating the Effectiveness of Your HACCP Plan
- Applying Your Specialized HACCP Program

This program has been designed to meet the USDA's training requirements and is accredited by the International HACCP Alliance, whose goal is to provide standardized training for the meat and poultry industries. 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 to their production operations. The program 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 implemented HACCP programs in their own plants.

We look forward to seeing you!

UGA Extension offers educational programs, assistance, and materials to all people without regard to race, color, national origin, age, gender, or disability.

Contact:

Dept. of Food Science & Technology
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Athens, Ga 30602

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Developing & Implementing HACCP for the Meat & Poultry Industry

April 24 – April 26, 2018
University of Georgia
Food Science Building
Athens, GA



Presented By:



Department of Food Science
and Technology
College of Agricultural & Environmental Sciences
UNIVERSITY OF GEORGIA

Details

Developing & Implementing HACCP for the Meat & Poultry Industry

Date: April 24- 26, 2018

Time: 8AM – 5PM

Cost: \$500

Location: Dept. of Food Science & Technology
100 Cedar Street
Room 242
Athens, GA 30602

The deadline to register is April 13, 2018. Space is limited to 40 attendees, so sign up today!

The Importance of HACCP

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. 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. A properly trained team will provide a sound HACCP program and food safety in your operation.



Registration

You **MUST** pre-register by April 13, 2018. The fee to register is \$500, which includes workshop materials, tuition, certificate, lunches and break refreshments for each workshop day. *Lodging, parking, breakfast, and evening meals are not included.*

Cancellation Policy

For cancellations, please call (706) 542-2574 or email efs@uga.edu. Cancellations made before April 13th will receive a full refund. No refunds will be granted after April 13, 2018 or for no-shows.

Accommodations

Lodging

Participants are responsible for their own lodging. A block of rooms will be held until April 13th at the Graduate Athens Hotel. Call (706) 549-7020 or visit <https://graduatehotels.com/athens> to use group code “**UGAHAC**” for a special rate of \$99/night, plus tax. The Hotel is located at 295 East Dougherty Street. A shuttle to and from the workshop location is provided.

Parking

No public parking is available at the Food Science Building. If you choose to drive to the workshop each day, please park in the South Campus Parking Deck, which is a short walk to the Food Science Building; the parking fee is \$10/day. For a detailed map with directions, see the following link: <http://efsonline.uga.edu/directions>

Registration Form

Developing & Implementing HACCP for the Meat & Poultry Industry

April 24 – 26, 2018

Full Name (Please Print)

Last 4 digits of SSN (for tracking test scores)

Company

Mailing Address

City

State

Zip

Cell Phone

Email Address

Product Name/Description

Please list dietary restrictions or **allergies**, if applicable:

Will you need handicap accessibility at any time during the workshop? If yes, explain: _____

How Did You Hear About the Workshop? _____

Mail Registration Form & Check (payable to *The University of Georgia*) to:
HACCP Meat & Poultry Workshop
UGA Food Science & Technology Bldg.
100 Cedar Street
Room 240
Athens, GA 30602

Or visit our website to pay by credit card:
<http://efsonline.uga.edu>

