

Verification vs. Validation of HACCP

The implementation of hazard analysis and critical control point (HACCP) programs by meat and poultry processors as required by the U.S. Department of Agriculture has resulted in the collection of considerable data from the process critical control points. Now the process must be verified and validated to insure that the HACCP program is effective in reducing hazards. In addition, these verification and validation steps produce additional data about your process.

This program is designed to improve the verification and validation process, improve the data collection and record keeping process and most of all, integrate these data into a useable decision making system which utilizes both HACCP and quality control data to make decisions which affect profit. Determination of the cause of a process deviation and the resulting effects will improve profits through reduced product losses, waste reduction, water reduction and improved efficiency. Therefore, the incorporation of some statistical process control (SPC) procedures into the program provides the student with the next level of tools to improve the process.

Space is limited to 40 participants!

Three or more from the same company attending this workshop will receive a \$50/person discount of registration fee.

This program meets the requirements for USDA in-depth verification reviews and HACCP validation and is fully accredited by the International HACCP Alliance. The faculty has extensive experience in HACCP, process control, auditing and quality control. The course curriculum was developed from the feedback received from the many processors attending the basic HACCP courses in the past and is designed to help processors understand how to utilize data and information collected to improve their process, insure food safety and increase profits.

Workshop Registration:

Pre-registration is required by Sept. 24, 2010! Register by Sept. 11 - fee \$400; by Sept. 24 - fee \$450.

Please complete the registration form and mail with a check or money order payable to *The University of Georgia* to the address shown on the registration form. **Or for secure online credit card registration, click on the calendar link at www.EFSonline.uga.edu. Then select the online registration link at the Advanced HACCP workshop.**

Registration begins at 8:00 on Tuesday, Oct. 12, and the workshop concludes at 5:00 Wednesday, Oct. 13, 2010. The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, breakfasts and evening meals are NOT included!

Lodging: Participants are responsible for their own lodging. A block of rooms will be held until Sept. 11, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG1011" to get special rate of \$94.00 USD per night (2 double or 1 king, plus tax). A shuttle to and from the course will be provided by FPI.

No public parking is available at the Food Science Building. Please arrange for the hotel shuttle to deliver you to our building, or 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. See the map with detailed directions on our website www.EFSonline.uga.edu.

Cancellation Policy: To cancel, make a substitution or verify registration, call the EFS office at (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before Sept. 11 will be refunded, less a \$35.00 handling fee. Cancellations by Sept. 24 will receive a 50% refund; NO REFUND if received after Sept. 24, 2010 or "no show."

Transportation: Airline access to Athens is available into Athens Municipal Airport (via Charlotte, NC) or Atlanta's Hartsfield-Jackson International Airport, which is about 90 minutes away from Athens via ground transportation.

Shuttle service from the Atlanta Airport to Athens: Ride the AAA Airport Express shuttle directly to the Foundry Park Inn and other Athens hotels - 1-800-354-7874 or online at www.aaaairportexpress.com.

Advancing Your HACCP Program

Oct. 12-13, 2010

Register by Sept. 24, 2010 to save \$50!

Make check payable to *University of Georgia* and mail to:
Advanced HACCP Workshop
240 Food Science Bldg
Athens GA 30602-2610

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

Register by Sept. 11 - fee \$400 USD

Register by Sept. 24 - fee \$450 USD

PAYMENT METHOD: Registration fee MUST be prepaid – registration closes on Sept. 24, 2010.

ONLINE CREDIT CARD REGISTRATION: Please go to the calendar at www.EFSonline.uga.edu and click on the link to our secure registration website.

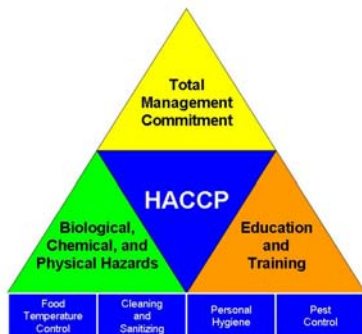
Make CHECK OR MONEY ORDER payable to the *University of Georgia* and mail with this completed form to the address above.

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

NOTE: Register three or more from the same company and receive a \$50 per person registration fee discount.

Advancing Your HACCP Program

October 12-13, 2010



Non-Profit Org.
U.S. Postage
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Permit No. 165



SEMINAR TOPICS

- Sanitation GMPs and SOPs
- HACCP Prerequisite Programs
- New Regulations from USDA
- Using HACCP Records to Verify Your Program
- Verifying SSOPs and Prerequisite Programs
- Validating Your HACCP Program
- Performing an Audit
- Sampling Plans and Data Collection
- Using SPC to Determine Process Control
- Food Security and Biosecurity
- Product Trace-back and Recall
- Coding and Dating
- Responding to NRs
- Increasing Profit with TQM

WHO SHOULD ATTEND?

Plant managers, quality assurance personnel, supervisors, operations managers, HACCP coordinators, scientific staff and anyone who will have food safety and HACCP responsibilities.

To ensure that all registrants receive optimum training and instruction, this workshop will be **limited to 40 participants** on a first-come, first-served basis.

Advanced HACCP Workshop
University of Georgia
Extension Food Science
240A Food Science Bldg.
Athens, Georgia 30602-2610

*Time sensitive
information –
Please forward to your
QA or HACCP
Coordinator ASAP*

Advancing Your HACCP Program

October 12-13, 2010
University of Georgia
Athens, Georgia

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

Sponsored by the

Extension Food Science Outreach Program

College of Agricultural &
Environmental Sciences

**Learning
for Life**



The University of Georgia
Athens, Georgia