

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. Register by Aug. 13, 2010 - fee \$500; by Aug. 27, 2010 - fee \$550. Three or more from the same company attending this workshop will receive a \$50/person discount of registration fee.

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.

For secure online credit card registration, please click the calendar link at www.EFSonline.uga.edu. Then select the online registration link at the Winter M&P HACCP workshop.

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 Aug. 13, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG0913" to get special rate of \$92.00 USD per night (2 double or 1 king, plus tax). A shuttle to and from the course will be provided by FPI.

PLEASE 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. See a map and print more detailed directions at 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 Aug. 13, 2010, will be refunded, less a \$35.00 handling fee. Cancellations received by Aug. 27 will receive a 50% refund; NO REFUND if received after Aug. 27, 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 Atlanta to Athens: AAA Airport Express shuttle stops at the Foundry Park Inn and other Athens hotels - for reservations, call 1-800-354-7874 or online at www.aaaairportexpress.com

Meat & Poultry HACCP Workshop

Sept. 14-16, 2010

Register early to save \$50!

Make check payable to *University of Georgia* and mail to:

Fall M&P 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 Aug. 13, 2010 - fee \$500 USD

Register by Aug. 27, 2010 - fee \$550 USD

PAYMENT METHOD: Registration fee MUST be prepaid – registration closes Aug. 27, 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.

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 at the same time by Aug. 13 and receive a \$50 per person discount on the registration fee.

Developing & Implementing HACCP for the Meat & Poultry Industry



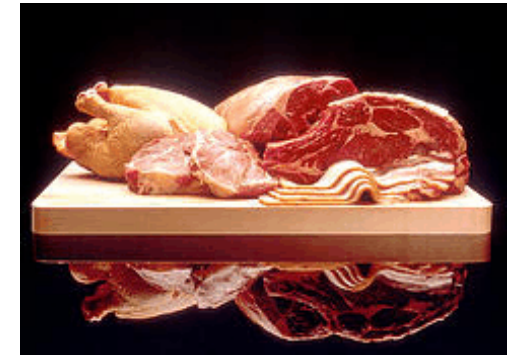
Non-Profit Org.
U.S. Postage
PAID
Permit No. 165

Registration begins at 8:00 on Tuesday,
April 13, and the workshop concludes
at 12:00 noon Thursday, April 15, 2010.

- 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/FSIS 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

Spring Meat & Poultry HACCP Workshop
Extension Food Science Outreach
University of Georgia
240A Food Science Bldg.
Athens, Georgia 30602-2610

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



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**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