

## What is HACCP?

Hazard Analysis and Critical Control Point or HACCP is a practical, systematic management tool designed to ensure food safety. As fresh produce moves from the field through the processing plant to the table, three sources of contamination - microbial, chemical and physical - may pose a health hazard. HACCP is a specific action plan developed to identify and control any of these hazards from entering the handling process, and to document the safety of fresh-cut produce.

### Hands-On Laboratory Participation

Learn which microbial testing tools to use to document and verify your sanitation program, how to interpret microbial results and which standardized procedures are best for consistent microbial analysis in testing fresh-cut produce.

## Why use HACCP?

HACCP is a proven, cost-effective method of maximizing product safety. It identifies critical areas of handling and demonstrates where resources should be targeted to reduce the risk of selling an unsafe product. What are the benefits of HACCP? They include the following: 1) confidence that fresh-cut safety is being effectively managed in your operation; 2) prevention planning rather than defect control to ensure product safety; 3) significant improvement in the area of product quality; and 4) customer confidence in the safety of your products through documentation.

## Are you ready for the future?

The U.S. Food and Drug Administration (FDA)'s Food Code strongly recommends that all retail businesses which handle, distribute or process food products develop and implement a food safety plan. The FDA has based its guidelines on the principles of Hazard Analysis and Critical Control Point (HACCP). The fresh-cut produce industry is facing ever-tightening scrutiny from the FDA and consumers to improve food safety. Be prepared!

## Why should I attend?

This program has been specifically designed for the fresh-cut industry and is accredited by the International HACCP Alliance. The goal of this program will be to provide you with the skills and knowledge to design, implement, document and maintain HACCP in your fresh-cut business. Our short course provides a unique program of lectures and work group discussions from a broad-based faculty of food microbiologists, HACCP experts, and authorities from academia, industry and government. The work group sessions provide interaction with HACCP authorities who have developed and implemented successful HACCP programs in fresh-cut processing plants.

## Who should attend?

Owners, plant managers, quality assurance personnel, production supervisors, field inspectors, marketing directors, and anyone responsible for designing and implementing field and fresh-cut food safety programs.

## WORKSHOP REGISTRATION:

Pre-registration is required by April 30, 2010.

Register by April 17 - fee \$550; by April 30 - fee \$600.

Lodging, breakfasts and evening meals are NOT included.

**Lodging: Participants are responsible for their own lodging.** A block of rooms will be held until April 17, 2010 at the Foundry Park Inn, 295 East Dougherty Street, in downtown Athens. Call (706) 549-7020 or 1-866-928-4367 and request "UG2517" 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.

**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 the map and print out more detailed directions on our website [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu).

## ACCREDITED HACCP TRAINING

**Cancellation Policy:** To cancel, make a substitution or verify registration, call (706) 542-2574 or email [EFS@uga.edu](mailto:EFS@uga.edu). No charge for substitutions. Cancellations received before April 17 will be refunded, less a \$35.00 handling fee. Cancellations received before April 30 will receive a 50% refund; NO REFUND if received after April 30, 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:

Ride the AAA Airport Express shuttle to the Foundry Park Inn in Athens - for reservations, call 1-800-354-7874 or online at [www.aaaairportexpress.com](http://www.aaaairportexpress.com).

## Fresh-cut HACCP Short Course May 18-20, 2010

**Register by April 17, 2010 to save up to \$100!**

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

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Name (as it should be registered with HACCP Alliance)

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Preferred name for name badge

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Title

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Company or affiliation

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Mailing address

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City/State/Zip

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Telephone

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Fax

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Cellular phone

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Email address

UFPA member by April 17 - fee \$500 USD - save \$100

Register by April 17 - fee \$550 USD

Register by April 30 - fee \$600 USD

**PAYMENT METHOD: Registration fee MUST be prepaid – registration closes April 30, 2010.**

**ONLINE CREDIT CARD REGISTRATION:** Please go to the calendar at [www.EFSonline.uga.edu](http://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 April 17 to receive a \$50 per person discount on the registration fee.

## Fresh-cut HACCP Agenda May 18-20, 2010

### DAY 1 - Tuesday 8:00 - 5:00

Food Safety Issues Facing Fresh Produce and Fresh-cut Industry

GAPs on the Farm

HACCP Pre-requisites: GMPs & SSOPs

Food Safety Hazards Associated with Fresh Produce

Applying the Seven Principles of HACCP

Defining Your Process, Product and Assessing Hazards;  
Development of Process Flow Diagrams, Product Description and Hazard Analysis (HACCP Principle 1)

### DAY 2 - Wednesday 8:00 - 5:00

Distinguishing Critical Control Points from Process Control Points (HACCP Principle 2)

Determining Critical Limits; Monitoring Methods and Corrective Action; Definition, Method, Responsibility (HACCP Principles 3, 4 & 5)

Using Microbial Tools to Audit and Verify Your Sanitation Program (Hands-on Lab)

Verification Procedures and Record Keeping: Importance of Reporting Value, Control (HACCP Principles 6 & 7)

### DAY 3 - Thursday 8:00 - 12:00

Wash Water Disinfection/ Use of Sanitizers

Sanitary Plant Design **\*\*NEW\*\***

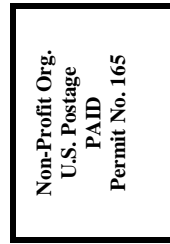
Measuring Disinfection/ Effectiveness of Sanitizers

Interpretation of Microbial Results (Hands-on Lab)

Processing Equipment for the Fresh-cut Industry **\*\*NEW\*\***

#### 2010 COURSE INSTRUCTORS include:

- Dr. William C. Hurst, course coordinator
- Dr. Karina Martino, food processing & safety specialist
- Dr. Mark A. Harrison, food microbiologist
- Dr. A. Estes Reynolds, AgFood Development, Inc.
- Dr. Dave Gombas, United Fresh Produce Assn.
- and other industry leaders



**FRESH-CUT HACCP WORKSHOP**  
University of Georgia  
Extension Food Science  
240A Food Science Bldg.  
Athens, Georgia 30602-2610

**Time Sensitive Info  
Forward to HACCP  
or Food Safety Officer  
ASAP**

# Hands-On HACCP for the Fresh-Cut Industry



May 18-20, 2010  
University of Georgia  
Athens, Georgia

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



Sponsored by

The University of Georgia  
College of Agricultural & Environmental Sciences  
Department of Food Science & Technology

and

**United Fresh**  
PRODUCE ASSOCIATION