Fresh-cut HACCP/HARPC Agenda
May 5-7, 2015

DAY 1 - Tuesday 8:00 - 5:00
Update on FSMA and HARPC Rules
Wash Water Disinfection/ Use of Sanitizers
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)
Environmental Sampling (Hands-on Lab)
Sanitary Facility and Equipment Design
Verification Procedures and Record Keeping: Importance
of Reporting Value, Control (HACCP Principles 6 & 7)

DAY 3 - Thursday 8:00 - 12:00
Viruses in Fresh Produce
Innovations in Pathogen Detection
Interpretation of Environmental Sampling Lab Results

2015 COURSE INSTRUCTORS may include:
• Dr. William C. Hurst, UGA food safety specialist &
  course coordinator
• Dr. Dave Gombas, United Fresh Produce Assn.
• Dr. George Boyhan, Horticulture Specialist, UGA
• Dr. Jennifer Cannon, Center for Food Safety, UGA
• Dr. George Boyhan, Horticulture Specialist, UGA
• Dr. A. Estes Reynolds, AgFood Development, Inc.
• Dr. Anand Mohan, UGA EFS
• Karan Khurana, Pulse Instruments
• Enrique Morales, 3M Pathogen Detection
• and other industry leaders

ACCREDITED HACCP TRAINING

Time Sensitive Info
Forward to HACCP or Food Safety Officer ASAP

Hands-On HACCP/HARPC for the Fresh-Cut Industry
May 5-7, 2015
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
What is HACCP? What is HARPC?
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. HARPC is the guideline for new Food Safety Modernization Act (FSMA) to examine and 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/HARPC?**
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/HARPC? 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.

**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.

**Workshop Registration:**
Pre-registration is required by April 6, 2015 - 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.

Register three or more from the same company at the same time to receive a $50 per person discount on the registration fee.

**Lodging:** Participants are responsible for their own lodging. A block of rooms at the UGA Hotel at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until April 6, 2015. Call 1-800-884-1381 and request the block code 'FC2015' to get special rate of $99.00 (2 single beds) or $129 (2 queen or double beds), plus tax. Or to make your reservation online with a credit card, go to https://webapps.georgiacenter.uga.edu/hotel and enter the block 'FC2015' and the dates for your stay.

**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 6, 2015, will be refunded. NO FUND if received after April 6 or no show.

**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 map with more detailed directions at http://EFSonline.uga.edu.

**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 and Athens - see www.groometransportation.com or call 706-410-2363 for schedule and reservations.

**Payment Methods:**
CHECK or MONEY ORDER: Complete the form above and fax to (706) 583-0992 to hold your place. Make payable to University of Georgia and mail with completed form to: Fresh-cut HACCP Workshop 240 Food Science Bldg Athens GA 30602-2610

**Online Credit Card Registration:** Please go to the calendar at www.EFSonline.uga.edu and click on the link to our secure registration website.

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!

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