

## About the Program

Food safety is critical to all nut product industry stakeholders. In addition to being a major public health issue, food safety events, such as foodborne illness outbreaks, have had an adverse economic impact on nut growers, handlers, processors and shippers. There is a great deal of pressure coming to bear on all nut processors with the rapid movement of the Food Safety Enhancement Act, which will result in regulatory reform in the coming months. It is important to be prepared for these important changes to our industry. The continued improvement of industry good manufacturing practices and development of food safety plans will allow manufacturers to continue to competitively market their products.

**The University of Georgia Food Science Extension Outreach Program and the American Peanut Council are sponsoring this two and one-half day, HACCP-based food safety program specifically designed for the nut industry, to teach safe handling and processing practices for nut product manufacturers.** In addition to a discussion of current and proposed legislation, the latest research on food safety, and Good Manufacturing Practices (GMPs) updates, this workshop will cover the elements of putting together a comprehensive food safety program for a nut product manufacturing operation.

## What will I get out of this course?

This hands-on course will teach participants how to develop and document a food safety management program based on the principles of Hazard Analysis and Critical Control Point (HACCP) for their specific manufacturing operation. Break-out sessions will be structured to teach participants how to identify and prevent food safety hazards, monitor hazard-reduction procedures, and develop control measures and methods to document and verify the results of their efforts. The goal of the interactive sessions is to assist participants in developing a Food Safety Plan that they can take home and implement in their specific operations.

Nut growers and handlers will also profit from this food safety training, by learning what requirements their buyers may impose on their harvesting and shelling operations.

Participants will receive the 2009 edition of the GMA's new publication, the *Handbook for Safe Processing of Nuts*, as a part of the course materials.

## Who should attend?

This workshop is targeted to nut product manufacturers, to assist them in developing and customizing their own food safety programs for their facilities, using a HACCP-based approach. Managers, supervisors, technical food safety specialists, and HACCP (or potential) coordinators in the nut industry would benefit from attending this program.

## WORKSHOP REGISTRATION:

**Prepaid registration is required by October 26, 2009! Register by Oct. 16 - fee \$750, late registration by Oct. 26 - \$800** Lodging, breakfasts and evening meals are NOT included in registration fee.

### ***SPACE LIMITED TO 30 PARTICIPANTS***

**Lodging:** Participants are responsible for their own lodging. **A block of rooms will be held until Oct. 26, 2009, at the Holiday Inn Express, 513 West Broad Street, in downtown Athens.** Call (706) 546-8122 or 1-800-HOLIDAY and request code "UFN" to get the special rate of \$79.00 USD per night (2 double beds, plus tax), including continental breakfast.

**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 with detailed directions on our website [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu).

**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 Oct. 16 will be refunded, less a \$35.00 handling fee. Cancellations received after Oct. 26, 2009 or "no show" will not be refunded.

**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. **Please do not make final travel arrangements until the program is confirmed - we will email you, or call (706) 542-2574!**

**Shuttle service from Atlanta to Athens:** AAA Airport Express shuttle to Athens, call 1-800-354-7874 or online at [www.aaaairportexpress.com](http://www.aaaairportexpress.com), for the shuttle schedule and to make reservations.

## HACCP for Nut Processors November 17-19, 2009

### Register by October 26, 2009

Make check payable to *University of Georgia* and mail to:  
HACCP for Nut Processors  
University of Georgia  
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

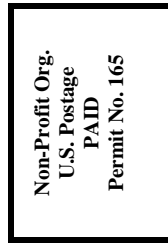
Early registration by Oct. 16 - fee \$750 USD

Late registration by Oct. 26 - fee \$800 USD\*

**Registration fee MUST be prepaid – registration closes Oct. 26, 2009.** Use our convenient ONLINE CREDIT CARD REGISTRATION, please go to [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu) and click on the workshop calendar link. Select the *Nut HACCP* link to our secure registration website.

**NOTE:** A email will be sent to all registrants two weeks prior to course to confirm that 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.

**HACCP for Nut Processors  
Workshop Agenda  
November 17-19, 2009**



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

Update on Proposed Food Safety Regulations  
Safety Concerns in the Pre- and Post-Harvest  
Environment of Peanuts and Pecans  
Safety Concerns in the Pre- and Post-Harvest  
Environment of Almonds  
HACCP Pre-requisites for Processing Plants:  
GMPs, SOPs & SSOPs  
Food Safety Hazards Associated with Nuts

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

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)  
Establishing Critical Control Points (HACCP  
Principle 2)  
Determining Critical Limits; Monitoring Methods  
and Corrective Actions (HACCP Principles 3-5)

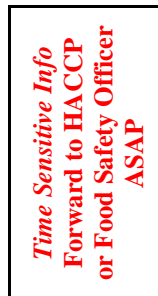
**DAY 3 - Thursday 8:00 - 12:00 noon**

Verification Procedures and Record Keeping  
(HACCP Principles 6 & 7)  
HACCP Review  
Certification Exam

**2009 COURSE INSTRUCTORS include:**

- Dr. William C. Hurst, course coordinator, certified HACCP instructor and food safety specialist, UGA
- Steven Calhoun, American Peanut Council
- Tom Mackie, Quality & Food Safety Consulting, LLC
- Dr. Michelle Danyluk, food scientist, University of Florida
- Dr. Larry Beuchat, food scientist and researcher, Center for Food Safety, UGA

HACCP for Nut Processors  
Extension Food Science, UGA  
240A Food Science Bldg.  
Athens, Georgia 30602-2610



# HACCP for Nut Processors

**November 17-19, 2009  
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 the

