Developing & Implementing HACCP for the Meat & Poultry Industry

Registration begins at 8:00 a.m. Tuesday, Oct. 7, and the workshop concludes at 3:00 p.m. Thursday, Oct. 9, 2014.

- 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 vs. 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
- Verification and Record Keeping
- 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

This training program is accredited by the International HACCP Alliance

Sponsored by the Extension Food Science Outreach Program

College of Agricultural & Environmental Sciences

The University of Georgia
Athens, Georgia
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 Sept. 19, 2014 - fee $550.
The registration fee includes instruction materials, supplies, lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, parking fees, breakfasts and evening meals are NOT included.

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

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 Sept. 19, 2014. Call 1-800-884-1381 and request the “FALLMP2014” group to get the special rate of $99.00 (1 queen or 1 king bed) per night, plus tax. (Rates may change after July 1, 2014.) Or to make online reservations with a credit card, https://webapps.georgia center.uga.edu/Hotel/ and enter the block code “FALLMP2014” and select the dates for your stay.

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. Print the map with more detailed directions at http://EFSonline.uga.edu. Parking fee is $10 per day.

NOTE: A confirmation email that the course will take place will be sent to all registrants about two weeks prior to the course. Please do not make non-refundable travel arrangements until confirmation is received. EFS is not responsible for penalties.

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. 19, 2014, will be refunded. NO REFUND if received after Sept. 19, 2014, or no show.

TRANSPORTATION: Airline access to Athens 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 Airport to Athens: Groome Transportation has 14 shuttles to and from Atlanta to Athens - see www.groometransportation.com or call 706-410-2363 for schedule and reservations.

Georgia Skies shuttle flights to Athens-Ben Epps Airport (AHN) may be booked online via most travel internet sites or call toll free 1-877-849-4997. Shuttle service from the Athens Airport available to hotel guests.

Meat & Poultry HACCP Workshop
Oct. 7-9, 2014

Pre-registration is required - registration closes Sept. 19, 2014

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
Type of product processed

☐ Register by Sept. 19, 2014 - fee $550 USD

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

PAYMENT METHODS:
CHECK or MONEY ORDER: Complete the form above for each registration and fax to (706) 583-0992 to hold your place. Then mail form with check or money order payable to University of Georgia to:
Fall M&P HACCP Workshop
240 Food Science Bldg.
Athens GA 30602-2610

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