

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 **May 8, 2009!**

Register by **April 27** - fee \$550; by **May 8** - 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 27, 2009, at the Holiday Inn Express, 513 West Broad Street, in downtown Athens.** Call (706) 546-8122 or 1-800-HOLIDAY and request "Fresh-cut HACCP" to get special rate of \$79.00 USD per night (2 double or 1 king, plus tax), including continental breakfast. A shuttle to and from the course will be provided.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center on 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.

ACCREDITED HACCP TRAINING

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 27 will be refunded, less a \$35.00 handling fee. Cancellations received after April 27 will receive a 50% refund; NO REFUND if received after May 8, 2009 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 to Athens - 1-800-354-7874 or online at www.aaaairportexpress.com, or Wings Air to Athens' Ben Epps Airport - www.flywingsair.com or 1-877-359-2285. Request pick-up from the Athens airport when you make your hotel reservations.

Fresh-cut HACCP Short Course May 19-21, 2009

Register by April 27, 2009 to save \$50!

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

Name (as it should be registered with HACCP Alliance)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

Register by April 27 - fee \$550 USD

Register by May 8 - fee \$600 USD

PAYMENT METHOD: Registration fee MUST be prepaid – registration closes May 8, 2009.

Make **CHECK OR MONEY ORDER** payable to **The University of Georgia** and mail form and payment to the address above.

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

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

Fresh-cut HACCP Agenda May 19-21, 2009

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 and Control (HACCP Principles 6 & 7)

DAY 3 - Thursday 8:00 - 12:00

Preventing Foodborne Illness Outbreaks

Interpretation of Microbial Results (Hands-on Lab)

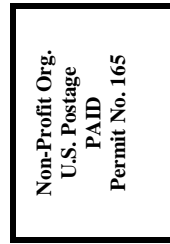
Wash Water Disinfection/ Use of Sanitizers

Reducing Risk by Metal Detection

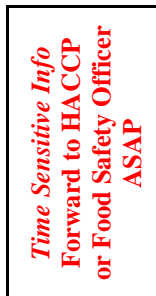
Traceability, Recalls and Audits

2009 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.
- Oscar Jeter, Safeline Metal Detection, Inc.
- Karan Khurana, Pulse Instruments, Inc.
- and others



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



Hands-On HACCP for the Fresh-Cut Industry



May 19-21, 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

