

## 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 March 9, 2009 - fee \$500; by March 20, 2009 - fee \$550.** Three or more from the same company attending this workshop will receive a \$50/person discount of registration fee.

Please complete the registration form and mail with a check or money order payable to *The University of Georgia* to the address shown on the registration form. **For secure online credit card registration, please click the calendar link at [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu).** Then select the online registration link at the Winter M&P HACCP workshop.

Registration begins at 8:00 on Tuesday, March 31, 2009, and the workshop concludes at 5:00 Wednesday, April 1, 2009. The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and certificate. Lodging, breakfasts and evening meals are NOT included!

**Lodging: Participants are responsible for their own lodging. A block of rooms will be held until March 9, 2009, at the Georgia Center on the UGA Campus.** Call 1-888-295-8894 weekdays; request **group code "Meat & Poultry HACCP"** for special rate of \$89.00 USD (one king/queen) or \$99.00 USD (two double/queen) per night. Park in the South Campus Parking Deck.

**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 on Lumpkin Street. From there, it is a short walk to the Food Science Building. See a map and print more detailed directions at [www.EFSonline.uga.edu](http://www.EFSonline.uga.edu).

**Cancellation Policy:** To cancel, make a substitution or verify registration, call the EFS office at (706) 542-2574 or email [EFS@uga.edu](mailto:EFS@uga.edu). No charge for substitutions. Cancellations received before March 9, 2009, will be refunded, less a \$35.00 handling fee. Cancellations received by March 20 will receive a 50% refund; NO REFUND if received after March 20, 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 UGA - 1-800-354-7874 or online at [www.aaaairportexpress.com](http://www.aaaairportexpress.com), or Wings Air to Athens' Ben Epps Airport - [www.flywingsair.com](http://www.flywingsair.com) or 1-877-359-2285. Request pick-up from the Athens airport when you make your hotel reservations.

## Meat & Poultry HACCP Workshop

March 31-April 1, 2009

**Register early to save \$50!**

Make check payable to *University of Georgia* and mail to:

Spring M&P HACCP Workshop  
240 Food Science Bldg.  
Athens GA 30602-2610

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Name (as you wish it to appear on course certificate)

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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

- Register by March 9, 2009 - fee \$500 USD
- Register by March 20, 2009 - fee \$550 USD

**PAYMENT METHOD: Registration fee MUST be prepaid – registration closes March 20, 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](http://www.EFSonline.uga.edu) and click on the link to our secure registration website

## Developing & Implementing HACCP for the Meat & Poultry Industry



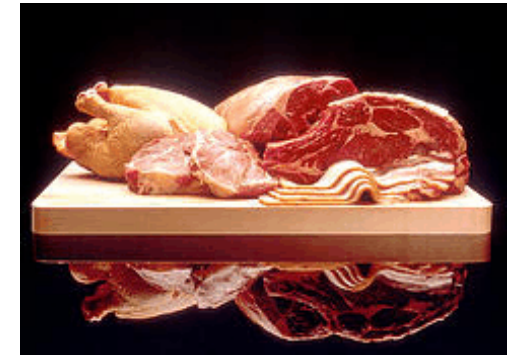
Non-Profit Org.  
U.S. Postage  
PAID  
Permit No. 165

### Seminar Topics – 8:00-5:00 daily

- 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 Versus 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
- Record Keeping and Verification
- 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

Spring Meat & Poultry HACCP Workshop  
Extension Food Science Outreach  
University of Georgia  
240A Food Science Bldg.  
Athens, Georgia 30602-2610

*Time sensitive  
information –  
Please forward to your  
QA or HACCP  
Coordinator ASAP*



## Developing & Implementing HACCP for the Meat & Poultry Industry

**March 31-April 1, 2009**

**University of Georgia  
Athens, Georgia**

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

Sponsored by the

Extension Food Science Outreach Program

College of Agricultural &  
Environmental Sciences

**Learning  
for Life**



The University of Georgia  
Athens, Georgia