HAC	CCP, S	anitat	ion
and A	uditin	ng Wor	kshop
Provided by University of Minnesota Meat Science and Agricultural Utilization Research Institute Instructors: Dr. Ryan Cox and Carissa Nath FOUR WORKShops Offered in 2013			
February 28 & March 1St. Cloud, MinnesotaHoliday Inn Hotel andSuites75 35th Avenue SouthSaint Cloud,MN 56301	June 27 & 28 University of Minnesota Andrew Boss Laboratory of Meat Science 1354 Eckles Ave. St. Paul, MN 55108	September 19 & 20 Agricultural Utilization Research Institute (AURI) 1501 State Street Marshall, MN	November 14 & 15 University of Minnesota Andrew Boss Laboratory of Meat Science 1354 Eckles Ave. St. Paul, MN 55108
Topics Covered• The Development and Implementation of a HACCP Plan• Introduction to Food Microbiology• Labeling and Allergens• Pre-Requisite Sanitation Programs: GMPs and SSOPs• Minnesota State Inspection Program• The 7 Principles of HACCP • Chemical, Biological and Physical Hazards• Additional Resources for Meat and Food Processors			
Cost of workshop: \$250/Person (includes lunch both days and all written material) Please indicate the date and location you would like to attend in 2013: February 28 & March 1 St. Cloud, Minnesota St. Cloud, Minnesota			
Name(s):			
Address:	-		_
Phone:			