

WORKSHOP DATES AND LOCATIONS:

February 23, 2015

**University of Minnesota, St. Paul
Andrew Boss Laboratory of Meat
Science Building.**

**1354 Eckles Avenue, St. Paul, MN
55108
Room 223**

February 25, 2015

**Blue Earth County Historic
Courthouse**

**204 S. 5th Street, Suite 310
Mankato, MN 56001
3rd Floor Conference Room**

Time: 8:00 a.m. - 5:00 p.m.

Registration begins at 8:00 a.m.; the workshop will begin promptly at 8:30 a.m.

Instructor: Dr. Joellen Feirtag,
Associate Professor with the
University of Minnesota Food
Science and Nutrition Department
and Food Safety Specialist with
University of Minnesota Extension.

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COURSE OVERVIEW

Hazard Analysis Critical Control Point
HACCP is a systematic preventive approach to Food Safety, which addresses hazards associated with food manufacturing. HACCP is used to identify these hazards and put in place procedures to reduce or eliminate the hazards from finished products.

This HACCP workshop is a hands-on training which will guide you through the steps to develop and implement a science based HACCP Program for your facility.

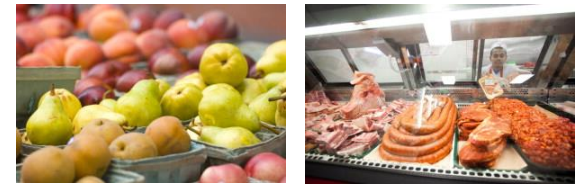
Participant will work in small groups to practice HACCP concepts such as creating Hazard Analysis, and Critical Limit definition, and Process Flow charts needed to develop a HACCP Plans.

This course meets the certification requirements of FSMA.

Who Should Attend

- Plant Managers and Supervisors
- Quality Assurance Personnel
- Ingredient Suppliers
- State and Local Regulators responsible for establishing and monitoring HACCP Programs

HACCP Training



HACCP HAZARD ANALYSIS CRITICAL CONTROL POINTS

Hosted by: The University of Minnesota
Food Science and Nutrition Department
and University of Minnesota Extension

Food Safety

UNIVERSITY OF MINNESOTA
EXTENSION

COURSE AGENDA

8:00 a.m. Registration Starts

8:30 a.m. Program Starts

Morning Session

- Introduction and History of HACCP
- Prerequisite Programs: SOPs, GMPs, SSOPs

- HACCP Regulations

- Hazard Analysis

12:00 p.m. – 1:00 p.m. Lunch

Afternoon Session

The 7 Principles of HACCP

- Principle 1: Determination of Significant Hazards: Biological, Chemical, Physical and Radiological
- Principle 2: Identifying Critical Control Points (CCPs)

- Principles 3, 4, 5: Establishing Critical Limits, Monitoring Procedures, and Corrective Actions

- Principles 6 & 7: Record Keeping and Verifications

HACCP Implementation

Break out Sessions will be held throughout the course

Course Summary and Review

Course Exam

REGISTRATION INFORMATION

Registration fee for the workshop is \$300 per person. Fee includes workshop attendance, instructional materials, refreshments and lunch.

Pre-registration for these Workshops is required by February 16.

Register online for St. Paul class at:

<https://www.regonline.com/HACCPFeb23>

Register online for Mankato class at:

<https://www.regonline.com/HACCPFeb25>

Or send check and registration form.

An e-mail confirmation of your registration will be sent.

Cancellations made less than 2 full business days before the start of the workshop will be granted a full refund minus a \$25 processing fee.

Parking information:

St. Paul—Pay Lot S on Commonwealth Avenue (between Cleveland and Eckles Avenues) or

Gortner Avenue Ramp, 1395 Gortner Ave., St. Paul, MN 55108

Mankato—Parking is open to the public in all of the 3 lots surrounding the courthouse and on Fifth Street

REGISTRATION FORM

For credit card and online registration, go to:
extension.umn.edu/food-safety

For mail-in registration, complete this form and enclose a check.

Name _____

Company _____

Position _____

Address _____

City: _____

State/Zip Code: _____

Phone: _____

Please indicate the workshop you would like to attend:

St. Paul, February 23, 2015

Mankato, February 25, 2015

Check enclosed, Made payable to: University of Minnesota

Mail to:

Extension Regional Office
1424 East College Drive, Suite 100
Marshall, MN 56258

For Further Questions:

For Registration questions please contact Connie Schwartau, Extension Food Safety Coordinator at schwa047@umn.edu or 507-337-2819.

