

HACCP, Sanitation and Auditing Workshop



Provided by University of Minnesota Meat Science and Agricultural Utilization Research Institute
 Instructors: Dr. Ryan Cox and Carissa Nath



Four Workshops Offered in 2015!



February 19 & 20
 St. Cloud, Minnesota

June 25 & 26
 University of Minnesota
 St. Paul Campus

September 17 & 18
 Agricultural Utilization
 Research Institute
 Marshall, MN

November 12 & 13
 University of Minnesota
 St. Paul Campus

Topics Covered

- Impact of Food Safety on the Industry
- Introduction to Food Microbiology
- Pre-Requisite Sanitation Programs: GMPs and SSOPs
- The 7 Principles of HACCP
- Chemical, Biological and Physical Hazards
- The Development and Implementation of a HACCP Plan
- Labeling and Allergens
- Minnesota State Inspection Program
- Food Defense Plans
- 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 2015:

February 19 & 20
 St. Cloud, Minnesota

June 25 & 26
 St. Paul, Minnesota

September 17 & 18
 Marshall, Minnesota

November 12 & 13
 St. Paul, Minnesota

Name(s): _____ Company: _____

Address: _____ City: _____ State: _____ Zip: _____

Phone: _____ E-Mail: _____

Amount Enclosed: \$ _____ (Please make checks payable to University of Minnesota)

Please return registration and check to: Ryan Cox, 1364 Eckles Ave., 155D Haecker Hall, St. Paul, MN 55108, ryancox@umn.edu