

Workshop Dates and Locations:

April 15, 2014

**University of Minnesota, St. Paul
Andrew Boss Laboratory of Meat
Science Building.
1354 Eckles Avenue, St. Paul
Room 223**

April 23, 2014

**Blue Earth County Historic Courthouse
204 S. 5th Street, Suite 310
Mankato, MN 56001
3rd Floor Conference Room**

Time: 8:30 a.m. - 4:00 p.m.

Registration begins at 8:30 a.m.; the workshop will begin promptly at 8:45 a.m.

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

Who Should Attend

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

HACCP Workshop



HACCP



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

UNIVERSITY OF MINNESOTA
EXTENSION

Course Agenda

8:30 a.m. Registration Starts

8:45 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 (Optional)

REGISTRATION INFORMATION

Registration fee for the workshop is \$250.00 per person. Fee includes instructional materials, morning and afternoon refreshments and lunch.

Register online at

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

or send check (made payable to University of Minnesota) along with the Registration Form to:

UM Extension Registration

130 LES

1954 Buford Avenue

St. Paul, MN 55108

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)

Gortner Avenue Ramp

1395 Gortner Avenue

St. Paul, MN 55108

Mankato – Parking is open to the public in all of the 3 lots surrounding the courthouse

REGISTRATION FORM

HACCP WORKSHOP

Mankato St. Paul

Name

Company

Position

Address

City / State / Zip Code

Phone Number

Email

For Further Questions:

For Registration questions please contact Holly Andruschak, Associate Program Director Extension Food Safety by email at handrusc@umn.edu