

HACCP, Sanitation and Auditing Workshop

Three Workshops Offered in 2018!



Register Online:

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



Topics Covered

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

St. Cloud, Minnesota

February 19-20, 2018

8:00am - 4:00pm both days

Best Western Plus Kelly Inn

100 4th Ave S, St Cloud, MN 56301

St. Paul, Minnesota

July 12-13, 2018

8:00am - 4:00pm both days

University of Minnesota Continuing Education and Conference Center

1890 Buford Ave, St Paul, MN 55108

St. Paul, Minnesota

November 8-9, 2018

8:00am - 4:00pm both days

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For all inquiries regarding the program, please contact Dr. Ryan Cox, University of Minnesota Extension Meat Specialist, at ryancox@umn.edu