

HACCP FOR MEAT AND POULTRY PROCESSORS

SPONSORED BY:

The University of Connecticut College of
Agriculture, Health and Natural Resources
Extension in cooperation with the University of
Rhode Island Cooperative Extension

COURSE APPROVED
BY INTERNATIONAL
HACCP ALLIANCE

Agenda

(Subject
to
change)

This three day International HACCP Alliance approved Meat and Poultry HACCP course will provide participants with the information they need to prepare a HACCP food safety program and plan for a plant under USDA/FSIS Grant of Inspection.

DAY 1: DECEMBER 4

8:30 Registration, breakfast

9:00 Introduction and Prerequisite Programs

Introduction, overview, regulations
Microbiological, Physical, Chemical Hazards

12:15 Lunch

1:00 HACCP Prerequisite programs and Preliminary steps

Good Manufacturing Practices; Standard Sanitation Operating Procedures; Standard Operating Procedures; other prerequisite programs
Description of product, ingredient list, flow chart

Breakout session #1

5:00 Adjourn

DAY 2: DECEMBER 5

8:30 Breakfast on arrival, Q/A

Breakout session #1 reports
HACCP Steps 1 & 2

Conducting a Hazard Analysis
Identifying Critical Control Points
Breakout session #2 and reports

12:00 Lunch

12:45 HACCP Steps 3, 4, 5

Establishing Critical Limits,
Monitoring
Procedures, and Corrective Actions
Breakout session #3 and reports

HACCP Steps 6 & 7

Record Keeping and Verification

5:00 Adjourn

DAY 3: DECEMBER 6

Breakfast on arrival

8:30 HACCP Implementation and Management

Breakout session #4 and
Reports

Implementing and
maintaining a HACCP Plan
Evaluation and closing
comments

12:30 Adjourn

**Participants MUST
be present for
the entire course!**

LOCATION & CONTACT INFORMATION:



Middlesex County Extension Center
1066 Saybrook Rd.
Haddam, CT 06438



indu.upadhyaya@uconn.edu



(860)-786-8191



AN EQUAL OPPORTUNITY PROGRAM PROVIDER AND EMPLOYER

If you are an individual with a disability and need accommodations (including special dietary needs), please contact Indu Upadhyaya at indu.upadhyaya@uconn.edu or call her at (860)-786-8191 as early as possible prior to the event to help us ensure availability. Please be aware that advance notice is necessary as some accommodations may require more time for the University to arrange. A good faith effort will be made to provide accommodations up until the time of the workshop.

ACCOMMODATIONS:

Quality Inn Old Saybrook - Westbrook, 100 Essex Rd, Old Saybrook, CT 06475
Quality Inn Cromwell - Middletown, 111 Berlin Rd, Cromwell, CT 06416
Inn at Middletown, 70 Main St, Middletown, CT 06457
The Griswold Inn, 36 Main St, Essex, CT 06426

Registration Information

The cost of registration is \$450 per person and covers program costs, breakfast, and lunch. You must pre-register. Space is limited. Registration materials must be received by November 15. There will be no refunds after November 15. For information regarding program and registration, please contact: Indu Upadhyaya at (860)-786-8191 or indu.upadhyaya@uconn.edu

Register online at: s.uconn.edu/haccptraining

- OR -

Scan to register



To register by mail, complete and mail the form below:



Registration Form: Please detach this registration form and mail it with a check for the \$450
Registration Fee payable to "UConn", and "Food Safety Workshop" should be noted in the subject line.
Checks must be received by November 15. There will be no refunds after November 15.
Mail the check to: UConn Tolland County Extension, 24 Hyde Avenue, Vernon, CT, 06066

Please provide a home or cell phone number so that we can contact you in case of emergency/cancellation.

Name: _____ Company: _____

Phone (Work): _____ (Home/Cell): _____ Email address: _____

Address: _____

Do you have any dietary restrictions? _____