



HACCP for Meat and Poultry Processors

(Course approved by International HACCP Alliance)



Course dates and times (must be present for entire course):

Tuesday, September 26 (9:00 am to 5:00 pm)
Wednesday, September 27 (8:30 am to 5:00 pm) AND
Thursday, September 28 (8:30 am to 3:00 pm)

Course location:

University of Connecticut
Nathan Hale Inn, Manchester Room
855 Bolton Rd, Storrs, CT 06268

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.

Registration:

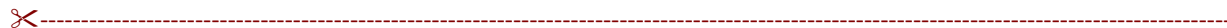
The cost of registration is **\$375** per person and covers program costs, parking, continental breakfast, breaks, and lunch. **You must pre-register. Space is limited. Registration materials must be received by September 18. *There will be no refunds after September 18.***

For information regarding program and registration, please contact: Diane Wright Hirsch at (203) 407-3163 or diane.hirsch@uconn.edu

To register online, using a credit card (preferred):

Go to www.cahnrcconference.uconn.edu click on HACCP for Meat and Poultry Processors, under the Online Registrations menu.

To register by mail, complete and mail this form:



Registration Form: Please detach this registration form and mail it with a check for the **\$375 Registration Fee** payable to "UCONN" by **September 18. (There will be no refunds after September 18)** to:

HACCP Course
New Haven County Extension Center
305 Skiff Street
North Haven, CT 06473

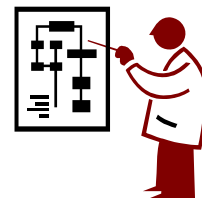
Please provide a home or cell phone number so that we can contact you in case of emergency/cancellation.

Name: _____ Company: _____

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

Address: _____

HACCP for Meat and Poultry Processors



Course Location:

Nathan Hale Inn, Nathan Hale Inn, Manchester Room, 855 Bolton Rd, Storrs, CT 06268

Directions and parking:

<http://www.nathanhaleinn.com/maps-en.html>

Parking is included in your registration fees.

Accommodations:

(4 ROOMS HAVE BEEN HELD at the Nathan Hale for this event, and will only be held until August 26- SO PLEASE MAKE ARRANGEMENTS EARLY.)

If you need overnight accommodations, you may wish to try:

- Nathan Hale Inn (860-427-7888), on campus
- Best Western (860-423-8451), Mansfield Center, CT
- Or try searching “Storrs” on Google Maps, then choose hotels, motels when clicking “search nearby”

(Schedule is subject to change)

Tuesday, September 26

9:00 Registration, Coffee and..

9:15 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; other prerequisite programs
- Description of product, ingredient list, flow chart

5:00 Adjourn

Wednesday, September 27

Breakfast on arrival

8:30 Questions

- Breakout session #1 and reports

HACCP Steps 1 & 2

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

Wednesday, September 27

12:00 Lunch

12:45 HACCP Steps 3, 4, 5

- Breakout session #2 reports
- Establishing Critical Limits, Monitoring Procedures, and Corrective Actions
- Breakout session #3 and reports
- An Industry Perspective

HACCP Step 6

- Record Keeping

5:00 Adjourn

Thursday, September 28

Breakfast on arrival

8:30 HACCP Step 7 and Plan completion

- Verification/validation
- Breakout session #4 and Reports

12:00 Lunch

12:30 HACCP Implementation and Management

- Implementing and maintaining a HACCP Plan
- Evaluation and closing comments

3:00 Adjourn



Sponsored by:

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

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