

Wisconsin HACCP Training
Department of Animal Sciences
Attn: Jeff Sindelar
University of Wisconsin-Madison
1675 Linden Drive
Madison, WI 53706

IMPORTANT HACCP TRAINING
INFORMATION ENCLOSED!

Basic HACCP Training for Meat & Poultry Processors

August 20-21, 2009

University of Wisconsin

Department of
Animal Sciences

Madison, Wisconsin

Coordinated by
Jeff Sindelar
University of Wisconsin-Extension

in cooperation with

Wisconsin Department of Agriculture,
Trade and Consumer Protection

AGENDA

Day One

- 8 AM Registration Opens
- 9 AM Course Begins
- ♦ HACCP Overview
 - ♦ Pre-requisite Programs
 - ♦ Biological Hazards
 - ♦ Chemical and Physical Hazards
 - ♦ Group Activity #1:
Product Description/Product Ingredients/
Process Flow
 - ♦ HACCP Principles #1 and #2:
Conducting Hazard Analysis and
Identifying CCPs
 - ♦ Group Activity #2:
Hazard Analysis/Identifying Critical
Control Points
 - ♦ HACCP Principle #3: Critical Limits
 - ♦ Validation
 - ♦ Group Activity #3: Establish Critical Limits
- 6 PM Adjourn

Day Two

- 8 AM Course Begins
- ♦ HACCP Principles 4, 5 and 6:
Monitoring CCPs/Corrective
Actions/Verification
 - ♦ HACCP Principle 7:
Justifying Frequency of Monitoring
 - ♦ Group Activity #4:
Monitoring CCPs/Corrective Actions/
Verification/Record-Keeping
 - ♦ Product Recalls
 - ♦ Microbial Sampling Program
 - ♦ Generic *E. coli* carcass testing
 - ♦ Salmonella standards for carcasses &
ground meats
 - ♦ *E. coli* O157:H7 control for raw,
beef products & carcasses
 - ♦ Listeria Control Program for RTE
products
 - ♦ HACCP Plan Reassessment
- 5 PM Adjourn

GENERAL INFORMATION

A Hazard Analysis and Critical Control Point (HACCP) workshop for Meat, Poultry and Egg Plants will be held on Thursday, August 20 and Friday, August 21 at the University of Wisconsin-Madison. This course will discuss the principles of HACCP, development of HACCP plans and programs, and implementation including new USDA, FSIS regulations. This program will be consistent with the intent and scope of the USDA, FSIS regulation. This course is designed for individuals with little to no knowledge of HACCP and those who would like a refresher on HACCP to learn about recent regulatory changes and developments. This course will include topic presentations and working groups for hands-on opportunity to develop HACCP program components.

Topics that will be covered include:

- HACCP Overview
- Developing SOPs and GMPs
- Record Keeping and Verification
- HACCP Plan Reassessment
- Microbiological, Chemical and Physical Hazards
- Critical Limits, Monitoring Methods and Corrective Action
- HACCP Plan Validation

This course satisfies the training requirement specified in the 1996 Pathogen Reduction/HACCP regulation. Individuals that complete the course will receive a certificate indicating they are a HACCP trained individual and their name will be added to a registry maintained by the International Meat & Poultry HACCP Alliance.

The cost of the workshop is \$200 per person for the 2-day event. This fee includes course materials, a daily continental breakfast, lunches and refreshments. **The registration fee will increase to \$250 after July 31.** Check-in will begin at 8:00 am and the course will begin at 9:00 am on the first day. The course will begin at 8:00 am on the second day. **Register early, the course is limited to 60 participants.**

All workshop attendees must make their own hotel AND parking arrangements. A list of suggested hotels are listed below. Reserved daily parking permits can be purchased up to a week ahead of time by calling the Special Events Office at (608) 262-8683.

Training participants may cancel up to five working days prior to the training to receive a full refund. Cancellations received later than five days prior to the training are subject to the full registration fee. Substitutions may be made at any time. To cancel or substitute, please contact CALS Conference Services at (608) 263-1672 or conference@cals.wisc.edu.

Upon receipt of enrollment and payment, CALS Conference Services will mail a confirmation letter and directions to each registrant.

To register, complete the attached registration form and submit with your payment by mail or fax to:

CALS Conference Services
620 Babcock Drive
Madison, WI 53706
FAX: (608) 262-5088

Or register online at: <http://www.peopleware.net/2723>

Pre-registration is required. Payment must be made at time of registration. On-site registrations will not be accepted.

For registration questions, please contact CALS Conference Services at (608) 263-1672. We do not accept phone registrations.

For training questions, please contact Jeff Sindelar at (608) 262-0555 or jsindelar@wisc.edu.

WORKSHOP LOCATION

University of Wisconsin-Madison
Department of Animal Sciences
1675 Observatory Drive
Madison, WI 53706

HOTEL ACCOMMODATIONS

Best Western InnTownner
2424 University Avenue
Madison, WI 53726
(608) 233-8778
\$92 single or double
Group Code: HACCP1
Cut-Off Date: July 26, 2009
www.inntowner.com

DoubleTree Hotel
525 West Johnson Street
Madison, WI 53703
(608) 251-5511
\$129 single or double
Group Code: HAC
Cut-Off Date: August 1, 2009
www.doubletreemadison.com

Madison Concourse Hotel
1 West Dayton Street
Madison, WI 53703
(800) 356-8293
\$119 single or double
Group Code: 39485
Cut-Off Date: July 26, 2009
www.concoursehotel.com

* Hotels will provide complimentary shuttle service to and from campus upon request

REGISTRATION FORM

Fill out a separate registration form (or copy) for each registrant.

NAME _____

ORGANIZATION _____

ADDRESS _____

CIRCLE ONE: HOME -OR- BUSINESS

CITY _____ STATE _____ ZIP _____

DAYTIME PHONE (_____) _____

EMAIL _____

Registration Fees:

- On or Before July 31, 2009 \$200
- After July 31, 2009 \$250

Enclose fee. Checks payable to UW-Madison
Payment must be made at time of registration

Check enclosed

Charge on the following account:

_____ VISA _____ Mastercard Exp. Date _____

Card Number _____

Name on Credit Card _____

Signature _____

Mail or fax registration form and fees to:

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Madison, WI 53706

Phone: (608) 263-1672 FAX: (608) 262-5088

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