

Development and Implementation of HACCP and Prerequisite Programs

BASIC CERTIFICATION

This course is a 24 contact hr. certificate training. It is accredited by the International Meat and Poultry HACCP Alliance.

COURSE DIRECTORS

Dr. Alden Booren and John Partridge, Food Science and Human Nutrition/Animal Science, direct the research and outreach programs for the animal products industries.

COURSE SCHEDULE

| Monday, August 24, 2009

8:30-9:00 am -- Registration

9:00 am

▸ Welcome: Overview and objectives of the workshop *Booren, Speakers*

SESSION I

9:15 am

▸ HACCP Overview: Why HACCP is needed/Benefits (The Heart of HACCP Video), *Partridge*

10:00 am

▸ Food Safety Assessments and Regulatory HACCP *Voetberg (A)*

10:30 Break (15 min)

▸ Team Building *Booren*

11:30 am

▸ Six Steps for Development of the HACCP Plan *Dolan*

12:15 pm Lunch

1:15 pm

TEAM MEETING I

1. Developing a product, ingredients and flow chart

▸ Team presentations/discussion

2:00 pm

▸ Pre-requisite programs GMPs and SOPs *Partridge*

2:30 pm

▸ Video on SSOPs

3:00 pm Break (15 min)

▸ Farm Good Agricultural Practices GAPS

Booren

4:00 pm

TEAM MEETING II

1. Design one detailed Prerequisite Program

2. Outline Prerequisite Programs Necessary for your plan

▸ Questions and adjourn

| Tuesday, August 25, 2009

8:00 am

▸ Team presentations/discussion from team meeting II

SESSION II

9:00 am

▸ Biological hazards *Partridge*

10:00 am

▸ Chemical and physical hazards *Dolan*

10:30 am

▸ Reviewing the flow diagram *Booren*

10:45 Break (15 min)

▸ Identifying foodborne hazards and determining CCPs *Dolan*

11:30 am

TEAM MEETING III

1. Assessment of hazards

2. Determine the CCPs

12:00 noon Lunch

12:45 pm

Team meeting continued

1:15 pm

▸ Team presentations/discussion

SESSION III

2:30 pm

▸ Establishing critical limits, monitoring CCPs and corrective actions *Partridge*

3:00 pm

TEAM MEETING IV

1. Determine CLs monitoring procedures and corrective actions

3:15 pm Break

▸ Team presentations/discussion

4:15 pm

▸ Record keeping and verification of the HACCP program *Partridge*

▸ Questions and adjourn

| Wednesday, August 26, 2009

SESSION IV

8:00 am

TEAM MEETING V

1. Record keeping and verification

9:00 am

▸ Final team presentations/discussion

10:00 am

▸ Training resources and programs

Booren/Team instructors

10:30 Break (15 min)

▸ Managing strategies for HACCP implementation *Dolan*

11:15 am

▸ Emerging issues *Team instructors*

▸ Food security issues *Booren*

12:00 pm noon Lunch

1:00 pm

▸ Lessons from HACCP implementation

Booren

2:00 pm

▸ Recall strategies *Partridge*

▸ Review and application of Generic Models

Booren

3:00 pm

▸ Compliance Guidelines (Appendix A&B)

▸ Verification and Validation Procedures

Dolan

2:00 pm ▸ Present Certificates *Team*

instructors ▸ Course Evaluation and adjourn

REGISTRATION

Classes will be held at the Michigan State University, Meat Laboratory, 1320 Anthony Hall located on Farm Lane between Wilson Road and Shaw Lane. Mail or Fax registrations to: Linda Young, Michigan State University, 236 GM Trout Food Science & Human Nutrition, East Lansing, MI 48824-1224, Phone: 517/355-8474, ext. 114; FAX: 517/353-8963; e-mail: youngli@msu.edu, TDD: 800/649-3777 (Michigan only). <http://fshn.msu.edu>

COST

The registration fee of \$400 per person includes: course manual and CD and refreshment breaks. Lunch will be on your own. Make checks payable to Michigan State University. The manual for the course is the HACCP A Systematic Approach to Food Safety. A Comprehensive Manual for Developing and Implementing a Hazard Analysis and Critical Control Point Plan. REGISTRATION DEADLINE- August 20, 2009

REFUND POLICY

You may withdraw from this course with a full refund less a \$100 processing fee provided we are notified of the cancellation by August 20th. After this date, you may be responsible for the full registration fee if you register and do not attend. A substitute from the original registrant's institution or company may attend.

PARKING

Public/visitor pay parking is available on South Shaw Lane across from Anthony Hall. SPECIAL NEEDS

Registrants with special needs are requested to contact our office by August 17th.

REGISTRATION
HACCP Certification School
August 24 - 26, 2009♦
Meat Laboratory, Room 1320,
Anthony Hall, East Lansing, MI

NAME (PLEASE PRINT FOR THE CERTIFICATE)

COMPANY

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SPECIAL NEEDS

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CARD HOLDER

ACCOUNT NUMBER EXP DATE

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REQUEST RECEIPT: YES _____ No _____

Mail to: Linda Young
Food Science & Human Nutrition
Michigan State University
236 G.M. Trout Food Science and
Human Nutrition Bldg.
East Lansing, MI 48824-1224

HACCP Certification School

August 24 - 26, 2009
Michigan State
University
East Lansing, MI

This course is sponsored by the
Department of Food Science and
Human Nutrition, and the
Department of Animal Science at
Michigan State University.

INSTRUCTORS

Alden M. Booren
Professor & Extension Specialist
Departments of Food Science & Human
Nutrition, and Animal Science
Phone (517)355-8452/Ext. 205
e-mail: booren@msu.edu

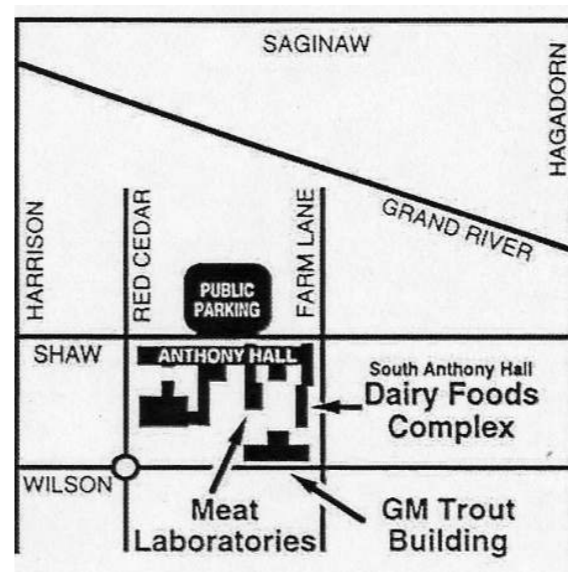
Kirk Dolan
Associate Professor
Department of Food Science & Human
Nutrition and Biosystems Engineering
Phone (517)355-8474/Ext. 119
e-mail: dolank@msu.edu

John Partridge
Associate Professor
Department of Food Science & Human
Nutrition
Phone (517)355-7713/Ext. 179
e-mail: partridg@msu.edu

Bryan Voetberg
Public Health Veterinarian/enforcement
Investigative Analysis Officer
USDA-Food Safety and Inspection Service
e-mail Bryan.Voetberg @fsis.usda.gov

MAP

MSU reserves the right to cancel or reschedule the course and substitute speakers. MSU is an affirmative action/equal opportunity employer. Persons with disabilities have the right to request and receive reasonable accommodation.



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Department of Food Science
and Human Nutrition
<http://fshn.msu.edu>

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