

**HACCP Workshop**  
**For Meat, Poultry and Egg Products**  
Iowa State University  
October 18-20, 2018

A HACCP workshop will be held at the Scheman Continuing Education Building on the campus of Iowa State University October 18-20, 2018. The course is designed to review the philosophy and principles of the Hazard Analysis and Critical Control Point system and to discuss how to implement HACCP in plants. This HACCP training program is consistent with the intent and scope of the USDA, FSIS regulation. Topics that will be covered in the workshop include:

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

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 of HACCP trained individuals that is maintained by the International Meat & Poultry HACCP Alliance.

This course is designed for individuals that have little or no knowledge of HACCP **AND** individuals that would like to have a refresher on HACCP and learn of the changes that have taken place in HACCP during the last 2-3 years. One of the working groups will be designated an "Advanced HACCP Training Working Group." This working group, which is limited to those that are already HACCP trained, will discuss Validation, Verification, Reassessment, Lethality, Stabilization and *Listeria* Control.

Following is an outline of the workshop agenda.

**Thursday, October 18**

12:00 - 1:00 p.m.	Registration
1:00 - 6:00 p.m.	Workshop

**Friday, October 19**

8:00 - 12:00 p.m.	Workshop
12:00 - 1:00 p.m.	Lunch (included)
1:00 - 6:00 p.m.	Workshop

**Saturday, October 20**

8:00 - 1:00 p.m.	Workshop
1:00 p.m.	Adjourn

The registration fee for the HACCP Workshop is \$350.00. After September 27, 2018 the fee will be \$425.00. This fee includes course materials, lunch on Friday and refreshments each day.

**Register online at [www.ans.iastate.edu/meatcourses](http://www.ans.iastate.edu/meatcourses)**

**NOTE: All workshop attendees must make their own hotel arrangements.**

For Additional information contact: Matt Wenger at [mwenger@iastate.edu](mailto:mwenger@iastate.edu) or 515-294-9279