

**HACCP Workshop**  
**For Meat, Poultry and Egg Products**  
Iowa State University  
March 28-30, 2023

A HACCP workshop will be held at the Quality Inn & Suites Conference Center in Ames, Iowa March 28-30, 2023. 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.

Participants will have the opportunity to write a mock HACCP plan by selecting a working group that best fits their business. Work group options include: fresh ground product; fully cooked solid muscle product; fully cooked sausage product; harvest/slaughter plans; and other (including eggs and all other products)

Following is an outline of the workshop agenda.

**Tuesday, March 28, 2023**

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

**Wednesday, March 29, 2023**

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

**Thursday, March 30, 2023**

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

The registration fee for the HACCP Workshop is \$500.00. After March 8, 2022 the fee will be \$575.00. This fee includes course materials, lunch on Thursday and refreshments each day. Registration will close on March 21, 2022.

**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