

March 10–12, 2026



IOWA STATE UNIVERSITY
Meat Science

HACCP Workshop

SPONSORED BY DEPARTMENT OF ANIMAL SCIENCE & MEAT SCIENCE EXTENSION



The HACCP workshop will be held at the Quality Inn & Suites Conference Center March 10–12, 2026. 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. 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 as part of a working group. Examples of mock HACCP plans may include: fresh ground product, whole muscle product, fully-cooked product, or harvest as well as egg and other products.

TOPICS

- HACCP overview**
- Definition of HACCP terms**
- Chemical and physical hazards**
- Microbiological hazards**
- Developing SOPs and GMPs**
- Critical limits, monitoring**
- Methods and corrective action**
- Recordkeeping and verification**
- HACCP plan validation**
- HACCP plan reassessment**

REGISTRATION

The registration fee for the HACCP Workshop is \$675.00. After February 16, 2026 the fee will be \$750.00. This fee includes course materials, lunch on Wednesday, and refreshments each day. Registration will close on March 2, 2026.

Registration can be completed online at:

www.ans.iastate.edu/meatcourses

CERTIFICATION

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.

SCHEDULE

Tuesday:

Registration: 12:30 p.m.–1:00 p.m.

Workshop: 1:00 p.m.–6:00 p.m.

Wednesday:

Workshop: 8:00 a.m.–12:00 p.m.

Lunch (included in registration fee):

12:00 p.m.–1:00 p.m.

Workshop: 1:00 p.m.–6:00 p.m.

Thursday:

Workshop: 8:00 a.m.–1:00 p.m.

Adjourn: 1:00 p.m.

LODGING

A block of rooms has been reserved at the Quality Inn & Suites with a rate of \$94.99 plus tax per night:

Quality Inn & Suites Conference Center
2601 East 13th Street
Ames, Iowa 50010

Phone: (515) 232-9260

Ask for the HACCP Program block.

Online: To reserve a room online visit www.ans.iastate.edu/meatcourses and select *Make your reservation online* in the lodging section for this course.

Make your reservation by February 24, 2026 to guarantee the conference rate. Reservations made after the deadline are subject to room availability.

OTHER COURSES AVAILABLE

Basic Sausage

Cured Meat

Dry & Semi-Dry Sausage

Sausage & Processed Meats

Fresh Beef Processing

Fresh Pork Processing

HACCP Workshop

Visit www.ans.iastate.edu/meatcourses for more information.

LOCATION AND PARKING

The HACCP Workshop will be held at:

Quality Inn & Suites Conference Center
2601 East 13th Street
Ames, IA 50010
(515) 232-9260

There is ample free parking at the Quality Inn & Suites.

CHANGE IN PLANS

You may substitute another person at any time prior to the start of the course. If you need to cancel your registration before February 23, 2026 you may receive a refund less a \$50.00 processing fee. If you need to cancel your registration between February 23, 2026 and March 2, 2026, you may receive a 50% refund. If you cancel your registration between March 3, 2026 and the start of the course, no refund will be issued. Contact at mwenger@iastate.edu or 515-294-9279 if you have changes to your plans.