



## International HACCP Alliance Training Activities


### List of HACCP Courses:

- ❖ Introductory HACCP Course Training Schedule
  - ❖ Advanced HACCP Course Training Schedule
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### List of Accredited Course Providers:

- ❖ Accredited Introductory HACCP Training Programs
  - ❖ Accredited Advanced HACCP Training Programs
  - ❖ Accredited HIMP Training Programs
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### Alliance Approved Curriculum:

- ❖ Alliance Approved Curricula for an Introductory Course for Development of HACCP Plans for Meat and Poultry Establishments
  - ❖ Alliance Approved Curricula for an Executive Briefing on HACCP
  - ❖ Alliance Approved Curricula for a Sanitation Standard Operating Procedure (SSOP) Course
  - ❖ Alliance Approved Curricula for HACCP-Inspection Model Project Training
  - ❖ Alliance Approved Curricula for Advanced HACCP Training on Verification and Validation
  - ❖  Alliance Accreditation Application Information Package for HACCP Training Programs Updated February 2001
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- ❖ USDA/FDA Foodborne Illness Education Information Center's Database of Hazard Analysis Critical Control Points (HACCP) Training Programs and Resources
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**Educational Materials** (educational videos, manuals, fact sheets, software, etc.) offered by Alliance Members

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[Go to the International HACCP Alliance Home Page](http://haccpalliance.org/alliance/home.html)

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## Registration Form

Print or type your name as you want it to appear on your Certificate of Completion:

\_\_\_\_\_

Title: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

FAX: \_\_\_\_\_

Email: \_\_\_\_\_

Please check course date: ☐ Dec. 12-14, 2006

### Payment:

Check: ☐ Check# \_\_\_\_\_ (Payable to SMA)

Charge: ☐ Visa ☐ MC ☐ AMEX ☐ DISC

Cardholder Name: \_\_\_\_\_

Card No.: \_\_\_\_\_ Expires: \_\_\_\_\_

3 or 4-digit Verification Code on back of card: \_\_\_\_\_

Billing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Signature: \_\_\_\_\_

**\*\*NOTE - We cannot process without a valid ZipCode\*\***

### Remit payment to:

Southwest Meat Association  
4103 S. Texas Avenue, Suite 101  
Bryan, Texas 77802  
Telephone: 979/846-9011  
FAX: 979/846-8198

**Cancellation policy:**  
All requests for refunds are subject to a \$75 processing fee. Refunds will be issued if written notification is postmarked or faxed three days prior to the workshop.

**SMA**  
Southwest Meat Association  
4103 S. Texas Avenue, Suite 101  
Bryan, Texas 77802

# Developing and Implementing HACCP Plans for the Meat Industry

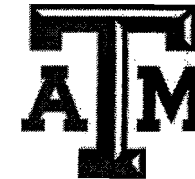
**December 12-14, 2006**

*on the Texas A&M University campus  
College Station, Texas*

Sponsored by:



and



Department of Animal Science  
Texas A&M University

## **Developing and Implementing HACCP Plans for the Meat Industry**

### **Course Overview**

The course curriculum provides hands-on training in developing a HACCP program for all types of meat slaughtering and processing facilities. The course includes case studies and small working group sessions to provide participants with a working knowledge of HACCP and enable them to incorporate HACCP principles in their own facilities. Course instructors continuously update their materials to provide the latest information in government policy.

The Southwest Meat Association and Texas A&M University's Department of Animal Science are members of the International HACCP Alliance, whose mission is to provide standardized HACCP training for the industry and to implement farm to table HACCP systems.

### **Who Should Attend**

Plant management, quality assurance personnel, supervisors, scientific and technical staff involved in meat slaughter or processing should attend this course. All plant personnel who will be designated as HACCP trained personnel under the USDA regulations will also benefit from this course.

### **Registration Information**

Minimum number of participants for the course to make: 25. If the course is not filled by two weeks prior to the start date, the course will be cancelled.

Maximum number of participants: 40

Member price: \$600.00

Non-member price: \$650.00

Registration fee includes: course notebook, course workbook, two lunches and refreshments during breaks.

### **What Participants Receive**

- Two lunches and refreshments during breaks
- HACCP course notebook
- "HACCP: Establishing Hazard Analysis Critical Control Point Programs" workshop manual
- Copies of each group's HACCP plan upon completion of the course.
- A certificate of completion with the industry-recognized International HACCP Alliance accreditation seal.
- Entry into the HACCP Alliance's Participant Registry

### **Hotel Information**

**Hampton Inn**  
320 South Texas Ave.  
College Station, Texas 77840  
(979) 846-0184

**Room Rate:** \$75.00 plus tax, single/double

Ask for the Southwest Meat Association block.

Room reservations must be made 14 days prior to the first day of the course!

Free hot breakfast bar in the hotel lobby, free high-speed internet connections in guest rooms and free airport shuttle bus service.

**Southwest Meat Association  
is a charter member of the  
International HACCP Alliance.**



### **Preliminary Agenda**

#### **Day One**

- 8:15 a.m. Registration
- 8:30 a.m. Welcome/Course Overview/Introduction to Food Safety and the HACCP System
- 9:15 a.m. Review Good Manufacturing Practices (GMPs) and the Importance of Standard Operating Procedures (SOPs)
- 10:30 a.m. Break
- 10:45 a.m. Introduction to the Seven HACCP Principles
- 11:30 a.m. Identification and Control of Microbiological Hazards and Microbiological Standards for Food
- 12:00 p.m. Lunch
- 12:45 p.m. Continue Identification and Control of Hazards
- 1:30 p.m. Chemical and Physical Hazards
- 2:00 p.m. Hazard Analysis and Critical Control Points
- 2:30 p.m. Break
- 2:45 p.m. Example HACCP Working Plan
- 3:30 p.m. Breakout Session I: HACCP Principles 1 & 2
- 5:45 p.m. Adjourn

#### **Day Two**

- 8:00 a.m. Breakout Session I: Principles 1 & 2, continued.
- 9:00 a.m. Breakout Session Reports: Principles 1 & 2
- 10:00 a.m. Break
- 10:15 a.m. Critical Limits, Monitoring and Corrective Action: Principles 3, 4 & 5
- 11:00 a.m. Breakout Session II: Principles 3, 4 & 5
- 12:00 p.m. Lunch
- 2:15 p.m. Breakout Session Reports: Principles 3, 4 & 5
- 3:00 p.m. Break
- 3:15 p.m. Record Keeping and Verification: Principles 6 & 7
- 3:45 p.m. Breakout Session III: Principles 6 & 7
- 5:00 p.m. Adjourn

#### **Day Three**

- 8:00 a.m. Breakout Session Reports: Principles 6 & 7
- 9:00 a.m. HACCP Implementation and Management
- 9:30 a.m. Team Building Exercise
- 10:00 a.m. Report on Team Exercise
- 11:00 a.m. Regulatory Issues and USDA's Role in HACCP
- 11:45 a.m. Summary, Course Exam and Evaluation
- 12:00 p.m. Adjourn