

Registration

The registration fee is \$450 per person. Participants will be provided with workshop materials as well as lunches and refreshments during breaks. Online registration and payment is available at:

bit.ly/HACCPCourse

Payment and registration should be made at least two weeks prior to the workshop. Payment is required before participation in the course.

Cancellations

Cancellations, with partial refund, will be accepted until two weeks prior to the start of each course. Registrations may be changed to a later course with approval of the instructors up until two weeks prior to the start of each course.

Lodging Information

Information regarding lodging and the course is available at bit.ly/HACCPCourse

Lodging costs are not included in the registration.

For More Information

For questions concerning course schedule and content call Dr. Liz Boyle, Kansas State University Professor at (785) 532-1247.

For questions concerning registrations and payment call (785) 532-1267.

2021 Class Schedule

February 23-25	Zoom Workshop
March 31-April 2	Columbia, MO
June 9-11	Manhattan, KS
Sept. 29-Oct. 1	Olathe, KS



University of Nebraska Institute of Agriculture and Natural Resources

Kansas State University Agricultural Experiment Station and Cooperative Extension Services

University of Nebraska– Lincoln Extension educational programs abide with the non-discrimination policies of the University of Nebraska– Lincoln and the United States Department of Agriculture.

Implementing Your Company's HACCP Plan

Three-day course for Meat and Food Processors

Accredited by the International HACCP Alliance



Providing assistance and training for processors in Kansas, Missouri, Nebraska, South Dakota and surrounding states.



Workshop Schedule

Day 1

8:00 AM to 5:00 PM

- Foods Safety Challenge
- History and Overview HACCP Principles
- GMP's, SOP's and SSOP's
- HACCP Prerequisite Programs
- Identifying Hazards — Physical, Chemical and Biological
- HACCP Principle 1 - Hazard Analysis
- Working Groups

8:00 AM to 5:00 PM

- Working Group Reports
- HACCP Principle 2 - Identify CCP's
- HACCP Principles 3, 4 and 5
 - Establishing Critical Limits
 - Monitoring of Critical Limits
 - Corrective Actions
- Working Groups
- HACCP Principles 6 and 7
 - Verification
 - Record Keeping
- Working Groups

Day 3

8:00 AM to 12:00 PM (noon)

- Working Groups Report
- Record Reviews
- Validation of HACCP systems
- Implementation of your HACCP Plan
- Management of your HACCP Plan
- Recall plan
- Quiz/Evaluation

USDA and FDA have each established regulations based on HACCP Principles. This course meets USDA HACCP training requirements under federal and state meat inspection and is accredited by the International HACCP Alliance. A certificate will be presented to participants upon completion of the course.

Workshop Faculty

Elizabeth Boyle, Ph.D.
Kansas State University

Dennis Burson, Ph.D. Retired
University of Nebraska— Lincoln

Andrew Clarke, Ph.D.
University of Missouri

Please Mark the Course you will be Attending
2021 Dates

~ February 23-25	Zoom Workshop
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Name: _____
Affiliation: _____
Address: _____
Address: _____
City: _____ State: _____ Zip: _____
Phone: _____ Fax: _____
Email: _____

Mail form and payment to:

Liz Boyle
Kansas State University
249 Weber Hall
1424 Claflin Road
Manhattan, KS 66506
Phone: (785) 532-1247; E-mail: lboyle@ksu.edu

TOTAL: \$450 PER PERSON
PLEASE MAKE CHECKS PAYABLE TO
KANSAS STATE UNIVERSITY
or pay and register at:
bit.ly/HACCPCourse