

## **Basic HACCP for Meat and Poultry Short Course (registration begins March 20<sup>th</sup>, 2024)**

### **About the Basic HACCP for Meat and Poultry Short Course**

The Basic HACCP Short Course will discuss the principles of HACCP, development of HACCP plans and programs, and implementation including new USDA, FSIS regulations for meat and poultry establishments. This program is consistent with the intent and scope of the USDA, FSIS regulation.

This course is designed for individuals with little or no knowledge of HACCP and those who would like a refresher on HACCP to learn about recent regulatory changes and developments. This course will include topic presentations and working groups for a hands-on opportunity to develop HACCP program components. This course satisfies the training requirement specified in the 1996 Pathogen Reduction/ HACCP regulation.

### **Topics Covered**

- HACCP Overview
- FSIS Regulations on HACCP Implementation
- Pre-requisite Programs
- Biological Hazards
- Chemical Hazards
- Physical Hazards
- Developing Product Description, Product Ingredients, and Process Flow Diagram
- Conducting Hazard Analysis and Identifying CCPs
- Critical Limits, Monitoring & Corrective Action
- Validation, Verification, and Supporting Documents
- Record Keeping and Verification
- Review of a Complete Example HACCP Plan
- HACCP Plan Reassessment
- Planning for a Recall / Crisis Management
- Product Specific Pathogens of Concern and How they are Controlled
- Establishing an Effective Allergen Control Program
- Microbial Sampling Programs

### **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.

### **Course Location and Parking**

The Basic HACCP Short Course will be held at the University of Wisconsin – Madison, Meat Science & Animal Biologics Discovery building, located at 1933 Observatory Drive, Madison, WI 53706.

Nearby parking is available at Lot 67 (2002 Linden Drive) or Lot 36 (1645 Observatory Drive). Current rates are \$1 per 30 minutes for the first 3 hours, and \$1/hour thereafter. The maximum rate for the day is \$15. For additional information about parking, visit [this map](#) which shows the location of the Meat Science & Animal Biologics Discovery building.

### **Schedule**

Wednesday, 5/29/24: 9:00am to 6:00pm

Thursday, 5/30/24: 8:00am to 6:00pm

### **Meals**

Lunch: will be provided on Wednesday and Thursday

Continental Breakfast: will be provided Thursday, beginning at 7:30am

Breaks: Break items and beverages will be provided on both days

### **Registration**

The registration fee for Basic HACCP Short Course is \$550.00 per person until May 10<sup>th</sup>, 2024. Beginning May 11<sup>th</sup>, 2024, the fee will be \$600.00. Registration will close on May 23<sup>rd</sup>, 2024. The fee includes course materials & handouts, break items, lunches, and refreshments. Note: Lodging, parking, and other meals are not included.

To register, please use this link: <https://charge.wisc.edu/animalscience/workshops.aspx>

Note: link will be active March 20<sup>th</sup>, 2024

Enrollment for this short course is limited to 60 participants to ensure every participant has an excellent opportunity to learn and have their questions answered. Confirmation of registration and a map will be e-mailed to participants a week before the first day of class.

**Note:** Existing Wisconsin meat processors and persons starting a new meat processing businesses who successfully complete the Basic HACCP Meat and Poultry Short Course may seek reimbursement for their full registration costs. Three people per establishment are eligible for a full refund of their registration fees. If you qualify to receive the reimbursement, registration must be paid by credit or debit card, using the link above. After completion of the course, the reimbursement will be sent for processing and your card will be refunded the cost of registration.

### **Lodging**

#### **DoubleTree Hotel by Hilton**

(1.7 miles from class site, MSABD building)

525 W Johnson Street

Madison, WI, 53703

Ph: (608) 251-5511 (if registering by phone, please use group code: HAC)

A block of rooms has been reserved at the Double Tree by Hilton Madison Downtown, rate \$159.00 per night, Group code: HAC. This rate is only available until **May 15th, 2024**, after that date, the rate is not guaranteed. You may click on the link below to book directly.

[HACCP Short Course 2024](#)

**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 May 10th, 2024, you may receive a refund less a \$50.00 processing fee. If you need to cancel your registration between May 11<sup>th</sup> and May 23<sup>rd</sup>, 2024, you may receive a 50% refund. If you cancel your registration between May 23<sup>rd</sup>, 2024, and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued. Please contact Colleen Crummy, at 608-890-0587, if you have changes to your plans.

**Course and Registration Information/Questions:**

If you have questions regarding registration or otherwise, please contact Colleen Crummy at 608-890-0587 or email [colleen.crummy@wisc.edu](mailto:colleen.crummy@wisc.edu).