



Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

Basic HACCP for Meat & Poultry

November 5-6, 2025

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.

Topics Covered

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

- HACCP Overview
- FSIS Regulations on HACCP Implementation
- Pre-requisite Programs
- Biological Hazards
- Chemical Hazards
- Physical Hazards
- Developing Product Description & Ingredients, and Process Flow Diagram
- Conducting Hazard Analysis and Identifying CCPs
- Product Specific Pathogens of Concern and How they are Controlled
- 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
- Establishing an Effective Allergen Control Program
- Microbial Sampling Programs

Registration

Register [here](https://meatsciences.cals.wisc.edu/short-courses-workshops/) or at meatsciences.cals.wisc.edu/short-courses-workshops/. Registration fee is \$600 per person until October 15, 2025. Beginning October 15, the fee will be \$650.00.

Fee includes course materials & handouts, refreshments, lunches, a Wednesday evening reception, and local transportation between the DoubleTree hotel and the MSABD building.

Lodging, parking, and other meals are not included.



UW-Madison Meat Science



meatsciences.cals.wisc.edu/short-courses-workshops



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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.

Location

Basic HACCP for Meat & Poultry is held at the state-of-the-art, Meat Science and Animal Biologics Discovery building on University of Wisconsin-Madison Campus.

*1933 Observatory Dr.
Madison, Wisconsin 53706*

Lodging

A block of rooms is reserved for this program at the DoubleTree by Hilton Madison. [Book a room here.](#)

*DoubleTree by Hilton Madison Downtown
525 W Johnson St.
Madison, WI 53703*

Transportation

A shuttle service will be provided between the DoubleTree by Hilton Madison Downtown and the MSABD building. If you are not staying at the DoubleTree, you will be responsible for either meeting the shuttle each morning or providing your own transportation.

If providing your own transportation, parking is available next to the MSABD building (Lot 67, 2002 Linden Dr.; Lot 36, 1635 Observatory Dr). Follow this [map](#) for more information. Rates are \$1/30 min for the first 3 hours and \$1/hour thereafter. Maximum rate is \$15/day.

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 October 22, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between October 22 and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued.

**If you have questions regarding registration or otherwise,
Please contact Ky Peters at kpeters26@wisc.edu**

