
BASIC HACCP TRAINING

University of Wisconsin-Madison Meat Science & Animal Biologics Discovery Building Madison, Wisconsin

November 5-6, 2025

DAY ONE: Wednesday, November 5

- 8:15 a.m. Participant Arrival & Registration
- 8:45 a.m. Welcome and Introductions
- 9:00 a.m. HACCP Overview
- 9:45 a.m. FSIS Regulations on HACCP Implementation
- 10:15 a.m. Pre-requisite Programs
- 10:45 a.m. BREAK
- 11:00 a.m. Biological Hazards
- 11:45 a.m. Chemical and Physical Hazards
- 12:15 p.m. LUNCH
- 1:00 p.m. Developing Product Description, Product Ingredients, and Process Flow Diagram
- 1:20 p.m. Group Activity #1 Product Description/Product Ingredients/Process Flow 1. Group #1 (Raw, Whole or Ground) – Johnsonville 1111 2. Group #2 (Beef Slaughter) – Kerry 1115 3. Group #3 (Heat Treated or Shelf Stable) – Jones 1121 4. Group #4 (Cooked) – Atrium Lunch Tables 5. Group #5 (Advanced) – Hawkins 2133
- 2:15 p.m. Group Activity #1 Reports
- 2:45 p.m. HACCP Principles #1 and #2 Conducting Hazard Analysis and Identifying CCPs
- 3:15 p.m. BREAK
- 3:30 p.m. Group Activity #2 Hazard Analysis/Identifying Critical Control Points 1. Group #1 (Raw, Whole or Ground) – Johnsonville 1111 2. Group #2 (Beef Slaughter) – Kerry 1115

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3. Group #3 (Heat Treated or Shelf Stable) – Jones 1121
4. Group #4 (Cooked) – Compeer 1137
5. Group #5 (Advanced) – Hawkins 2133

- 5 00 p.m. Group Activity #2 Reports
- 5 30 p.m. HACCP Principle #3, #4, and #5 Critical Limits, Monitoring & Corrective Action
- 6 00 p.m. Adjourn

DAY TWO: Thursday, November 6

- 7 30 a.m. Light Continental Breakfast
- 8 00 a.m. Validation, Verification, and Supporting Documents

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8:45 a.m. Group Activity #3 Critical Limits, Monitoring Procedures and Corrective Actions
1. Group #1 (Raw, Whole or Ground) – Johnsonville 1111 2. Group #2 (Beef Slaughter) –
Kerry 1115 3. Group #3 (Heat Treated or Shelf Stable) – Jones 1121

4. Group #4 (Cooked) – Compeer 1137 5.
Group #5 (Advanced) – Hawkins 2133

9:15 a.m. Group Activity #3 Reports

10:00 a.m. HACCP Principles #6 and #7 Record
Keeping and Verification

10:30 a.m. Group Activity #4 Record Keeping and Verification 1. Group #1 (Raw,
Whole or Ground) – Johnsonville 1111 2. Group #2 (Beef Slaughter) –
Atrium Lunch Tables 3. Group #3 (Heat Treated or Shelf Stable) –
Jones 1121 4. Group #4 (Cooked) – Compeer 1137 5. Group #5
(Advanced) – Hawkins 2133

11:00 BREAK

11:15 a.m. Working Group Reports on Complete HACCP Plan

12:00 p.m. Review for HACCP Exam

12:15 p.m. LUNCH

1:00 p.m. Exam on HACCP

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- 1 45 p.m. Review of a Complete Example HACCP Plan
- 2 15 p.m. HACCP Plan Reassessment
- 2 45 p.m. BREAK
- 3 00 p.m. Planning for a Recall / Crisis Management

3:45 p.m. Product Specific Pathogens of Concern and How they are Controlled

4 15 p.m. Establishing an Effective Allergen Control Program

4:45 p.m. Microbial Sampling Programs: Generic *E. coli* carcass testing; Salmonella standards for carcasses & ground meats; *E. coli* O157:H7 control for raw, beef products & carcasses; Listeria Control Program for RTE products

5:30 p.m. Closing Comments