



Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

Basic HACCP Workshop

September 9-10, 2026

The Basic HACCP Workshop discusses principles of HACCP, development of HACCP plans and programs, and their implementation. Including new USDA, FSIS regulations for meat and poultry establishments, this program is consistent with USDA, FSIS regulation.

Designed for both individuals with limited knowledge of HACCP and those who would like a refresher to learn recent regulatory changes and developments. This course will include topic presentations and hands-on opportunities to develop HACCP program components.

Individuals that complete the course will receive a certificate indicating they are a HACCP trained individual and their name will be added to the registry maintained by the International Meat & Poultry HACCP Alliance.

NEW

HACCP in Practice Workshop

September 11, 2026

The HACCP in Practice Workshop is for those interested in a gaining a deeper practical application of the HACCP and Food Safety System into real-world meat processing. Following the 2-day Basic HACCP for Meat & Poultry Workshop, we will transition to applying HACCP principles practically and successfully for your meat establishment. We will have interactive sessions in the MSABD processing plant to focus on sanitation procedures, good manufacturing practices, completing HACCP monitoring logs, and more.

This program is for those who have completed the previous day's or a prior Basic HACCP workshop or anyone serving a food safety role in an organization. Space is limited to 15 people.



**REGISTER
HERE**

The Basic HACCP
Workshop is \$650

***Registration is
OPEN***

The HACCP in Practice Workshop is \$50 for those registered for the Basic HACCP Workshop and \$100 for those just attending the one-day course.

More information at <https://meatsciences.cals.wisc.edu/basic-haccp-workshop/>