

**Online Registration**

<http://conference.ifas.ufl.edu/HACCP/breg.htm>

**Or visit or Web Page**

<http://www.animal.ufl.edu/extension/meat/index.shtml>

**Hotel Information**



**Clarion Resort & Waterpark**

2261 E. Irlo Bronson Hwy.,  
Kissimmee, FL, US, 34744-4905  
Phone: (407) 846-2221  
\$59/night  
Rates guaranteed until  
December 27, 2011

**Driving Directions**

**Questions may be  
directed to:**

Mr. Larry Eubanks

Phone: (352) 392-7528

Email: [leubanks@ufl.edu](mailto:leubanks@ufl.edu)

Florida Cattlemen's Office is  
1.5 miles west of hotel on US 192



**Accredited by the  
International HACCP  
Alliance**



# Basic HACCP for Food Industry

**January 18 & 19, 2012**

**Florida Cattlemen's Office**

**800 Shake Rag Road,  
Kissimmee, Fl.**

This two day program is designed to provide the attendee with a working knowledge of HACCP and its supporting programs. The information will be presented by certified instructors in short, concise lectures. In addition, within small working groups, the attendees will actually develop a HACCP plan and present it to the class for discussion and critique.

Upon successful completion of the course, the attendee will be registered with the International HACCP Alliance and recognized as completing a HACCP training program.

Continental breakfast and light lunch are provided for both days

Registration: January 18, 2011 @ 8:00 AM

Introduction to HACCP

Explanation of Pre-Requisite Programs

Thoroughly cover the Seven Principles of HACCP

1. Hazard Analysis
2. Identifying Critical Control Points
3. Establish Critical Limits
4. Monitoring Procedures
5. Corrective Actions
6. Verification Procedures
7. Record Keeping and Documentation Procedures

Implementing HACCP in your facility

Maintaining your HACCP Plan

Regulatory Issues that impact your process

Conclusion: January 19, 2011, @ 4:00 PM

