

About the Program

This 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.

Industry Sponsors

A.C. Legg Seasonings
Mr. Gene Funkhouser
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Instructors for this Course

Dr. Chad Carr
Mr. Larry Eubanks

UF/IFAS, Department of Animal Sciences
Gainesville, FL.

UNIVERSITY OF FLORIDA HACCP TRAINING SCHEDULE

Wednesday, January 18, 2012
8:00 a.m.

Registration

HACCP Introduction

- Overview
- History
- Benefits

Pre-Requisite Programs

- Good Manufacturing Practices
- Sanitation Standard Operating Procedures
- Pest Control
- Plant Specific Programs

Seven Principles of HACCP

Principle 1

- Hazard Analysis
- Biological, Physical and Chemical Hazards
- Information Sources
- Breakout Groups
- Group Presentation

Principle 2

- Identifying Critical Control Points
- Using the Decision Tree to determine CCP's
- Group Presentations

Principle 3

- Establish Critical Limits
- Breakout Groups
- Group Presentation

Thursday, January 19, 2012
8:00 a.m.

Principle 4

- Monitoring Procedures

Principle 5

- Corrective Actions
- Breakout Groups
- Group Presentation

Principle 6

- Verification Procedures

Principle 7

- Record Keeping and Documentation Procedures

Implementation of HACCP

- Management Support
- Educational Programs

Maintaining the HACCP Plan

- Employee Education
- Plan Re-assessment
- Measuring the Plan's Effectiveness

Regulatory Issues

4:00 PM - Summary and Wrap-Up