## Basic HACCP Training for Meat, Poultry, Catfish and Other Food Processors

To help Meat, Poultry, and Catfish Processors comply with USDA's "Pathogen Reduction and Hazard Analysis Critical Control Point (HACCP)" regulations, MSU's Department of Food Science, Nutrition, and Health Promotion is offering a basic HACCP training course.

This basic course is designed for individuals who must have successfully completed a course of instruction in the application of the seven HACCP principles in order to meet USDA requirements. This course includes development of a HACCP plan and record review for a specific product. Individuals who attend and participate in the course will receive a certificate of course completion. Course instructors are certified by the International HACCP Alliance and will follow the standardized training outline for the course. The regulation states that certain functions be conducted by a HACCP trained individual. however, this individual does not have to be an employee of your establishment. The individual could be a consultant you employ to carry out these functions.

While this course is designed to meet the needs of meat, poultry and catfish processors, the basic principles of this workshop are beneficial to all food processors.

Discrimination based upon race, color, religion, sex, national origin, age, disability, or veteran's status is a violation of federal and state law and MSU policy and will not be tolerated. Discrimination based upon sexual orientation or group affiliation is a violation of MSU policy and will not be tolerated.

MISSISSIPPI STATE
UNIVERSITY:
EXTENSION

Dept. of Food Science, Nutrition and Health Promotion
Box 9805
Mississippi State, MS 39762

Basic HACCP Training

for Meat, Poultry, Catfish, & Other Food Processors

November 12-14, 2024
Bost Conference Center
Mississippi State University

Hosted by
Department of Food Science,
Nutrition, and Health Promotion



**EXTENSION** 

#### **Course Schedule**

### Tuesday, November 12

1:00 PM Registration

1:30 PM Welcome & Introductions

1:45 PM Course Objectives

- Overview USDA-FSIS Regulations
- Prerequisite programs and HACCP preliminary steps
- Hazards associated with meat, poultry, and catfish products

5:00 PM Adjourn

#### Wednesday, November 13

#### 8:00 AM Class Resumes

- Conduct a hazard analysis
- Identify critical control points
- Establish critical limits
- Establish monitoring procedures
- Develop corrective actions
- Establish effective record keeping procedures

5:00 PM Adjourn

# Thursday, November 14

#### 8:00 AM Class Resumes

- Establish verification procedures
- Validation of HACCP plan
- Where to go for help/Available resources
- Q&A Session

12:00 PM Adjourn

#### **Location & Lodging**

The training will be held at the Bost Conference Center on the Mississippi State University campus in Starkville, MS.

Suggestions for overnight accommodations:

 Russell Inn & Suites
 662-324-9595

 Hampton Inn
 662-324-1333

 Hilton Garden Inn
 662-615-9664

 Holiday Inn Express
 662-324-0076

 LaQuinta Inn
 662-270-4100

 Courtyard by Marriott
 662-338-3116

### Registration

The registration fee is \$300 per participant (\$75 for college students) which includes course materials and breaks. Lunch will be on your own. A confirmation letter and directions to the Bost Conference Center will be emailed/mailed to you after receiving your registration form and payment.

Online Registration: www.fsnhp.msstate.edu

Deadline for registration

November 4, 2024

# **Cancellation Policy**

If you are unable to attend the training class, you may designate a substitute at any time. Registration fee will be refunded if cancellation is made in writing and received by November 4, 2024.

Unforeseen circumstances may require the university to cancel a program. In the event of a program cancellation, the university will refund all paid registration fees.

#### More information

For more information about the HACCP Training workshop, please contact:

Dr. Courtney Crist Email: cac400@msstate.edu
Dr. Byron Williams Email: b.williams@msstate.edu

Phone: 662-325-3200 | Fax: 662-325-8728

### **Basic HACCP Training Workshop**

Registration fee - \$300 College Students -\$75

# Registration Deadline - November 4, 2024

## **Registration Options:**

- Register Online at www.fsnhp.msstate.edu
   or
- Mail check with this completed registration form to:

Department of Food Science, Nutrition, and Health Promotion Attn: Courtney Crist Box 9805 Mississippi State, MS 39762

Name:
Company:
Operation:
Address:
City:
State:
Zip:
Phone:
Fax:
Email:

\*Special Needs: If you have any special needs or dietary restrictions, please call Courtney at 662-325-0852 or 662-325-3200.

We look forward to seeing you at the 2024 Basic HACCP Training Workshop for Meat, Poultry, Catfish & Other Food Processors!