

Southwest Meat Association  
4103 S. Texas Avenue, Suite 101  
Bryan, Texas 77802



# *Beyond Basics:* HACCP Plan Improvement Workshop for Raw and Cooked Product Operations

*April 7-8, 2010*

*November 4-5, 2010*

*Sponsored by:*



Department of Animal Science

*Texas A&M University  
College Station, Texas*



SOUTHWEST MEAT ASSOCIATION



National Meat Association



Southwest Meat Association  
and National Meat Association  
are charter members of the  
International HACCP Alliance.

## Beyond Basics:

### HACCP Plan Improvement Workshop for Raw and Cooked Product Operations

#### Questions:

- Do you have decision-making documentation for your HACCP plan?
- Can you justify and defend your CCPs or CLs?
- Do you have all of your scientific supporting documentation on file?
- Can you support the frequency of your monitoring and verification activities?
- Is the FSIS asking for information that you don't have?
- Are you ready for an FSIS Review Team visit?

#### Answers:

If you answered "No" to any of the questions above, then you need to attend this workshop, and we'll help you find the answers! To participate in this program, you **must bring** your company's raw and/or cooked product HACCP plan(s) to the workshop and we will work together to improve your HACCP plan(s)! Space is limited to allow for optimal hands-on interaction, so register today!

#### Course Overview

- Flow Chart Review and Evaluation
- Review and Support a Hazard Analysis
- Defend the Selection of CCPs
- Support the Selection of Monitoring and Verification Frequencies
- Compose Decision-Making Documentation
- Compile Supporting Documentation

#### Schedule:

The course starts at 8:30 AM on Day 1 and ends by 3:00 PM on Day 2.

## Registration Information

Minimum number of participants for the course to make is 25. If the course is not filled by two weeks prior to the start date, the course will be cancelled.

Maximum number of participants: 40

Member price: \$600.00 (SMA or NMA)

Non-member price: \$750.00

*Registration fee includes: refreshments during breaks and materials.*

## Hotel Information

### Hawthorn Suites

1100 University Drive East  
College Station, Texas 77840  
979-695-9500

**Room Rate:** \$84.00 plus tax, single/double  
For reservations call 1-800-527-1133 and ask for the group code "MEAT."

*Room reservations must be made **14 days** prior to the first day of the course!*  
*Free hot breakfast bar in the hotel lobby, free high-speed internet connections in guest rooms, and free airport shuttle bus service.*



Southwest Meat Association  
4103 S. Texas Avenue, Suite 101  
Bryan, Texas 77802  
979-846-9011 Phone  
979-846-8198 FAX  
<http://www.southwestmeat.org>

## Registration Form

Name: \_\_\_\_\_  
2nd Person: \_\_\_\_\_  
3rd Person: \_\_\_\_\_  
Company: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Phone: \_\_\_\_\_ FAX: \_\_\_\_\_  
Email: \_\_\_\_\_

Indicate the type of raw/cooked products produced in your facility: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Please check course date:

April 7-8, 2010       November 4-5, 2010

Registration Fee Per Person:

\$600.00      SMA or NMA member  
 \$750.00      Non-member

**Payment Information:** (check one)

**Check:**  Check # \_\_\_\_\_ (Payable to SMA)

**Charge:**  Visa     MC     DISC     AMEX

Cardholder Name: \_\_\_\_\_

Card Number: \_\_\_\_\_ Expires: \_\_\_\_\_

3 or 4-digit Verification Code on back of card: \_\_\_\_\_

Billing Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Signature: \_\_\_\_\_

Remit form and payment to:

Southwest Meat Association  
4103 S. Texas Avenue, Suite 101  
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979-846-8198 FAX

Cancellation policy:

All requests for refunds are subject to a \$75 processing fee. Refunds will be issued if written notification is postmarked or faxed three days prior to the workshop.