

# Registration Form

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

(Print name as it will appear on Certificate of Completion)

Title: \_\_\_\_\_

Company: \_\_\_\_\_

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

\_\_\_\_\_

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

Phone: \_\_\_\_\_

FAX: \_\_\_\_\_

Email: \_\_\_\_\_

## Please check course date:

March 10-12, 2010     December 7-9, 2010

September 14-16, 2010

## Payment Information:

**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 payment to:

Southwest Meat Association  
4103 S. Texas Avenue, Suite 101  
Bryan, Texas 77802  
979-846-9011 Phone  
979-846-8198 FAX

## Cancellation policy:

All requests for refunds are subject to a \$100 processing fee.  
Refunds will be issued if written notification is postmarked or  
faxed three days prior to the workshop.

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



# Developing and Implementing HACCP Plans for the Meat Industry

*March 10-12, 2010*

*September 14-16, 2010*

*December 7-9, 2010*

*Sponsored by:*



**Department of Animal Science**

*Texas A&M University  
College Station, Texas*

# Developing and Implementing HACCP Plans for the Meat Industry

## Course Overview

The course curriculum provides hands-on training in developing a HACCP program for all types of meat slaughtering and processing facilities. The course includes case studies and small working group sessions to provide participants with a working knowledge of HACCP and enable them to incorporate HACCP principles in their own facilities. Course instructors continuously update their materials to provide the latest information in government policy.

The Southwest Meat Association and Texas A&M University's Department of Animal Science are members of the International HACCP Alliance, whose mission is to provide standardized HACCP training for the industry and to implement farm to table HACCP systems.

## Who Should Attend

Plant management, quality assurance personnel, supervisors, scientific and technical staff involved in meat slaughter or processing should attend this course. All plant personnel who will be designated as HACCP trained personnel under the USDA regulations will also benefit from this course.

## 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

Non-member price: \$695.00

*Registration fee includes: course notebook, course workbook, two lunches, and refreshments during breaks.*

## What Participants Receive

- Two lunches and refreshments during breaks
- HACCP course notebook
- "HACCP: Establishing Hazard Analysis Critical Control Point Programs" workshop manual
- Copies of each group's HACCP plan upon completion of the course.
- A certificate of completion with the industry-recognized International HACCP Alliance accreditation seal.
- Entry into the HACCP Alliance's Participant Registry

## Hotel Information

### Hawthorn Suites

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

Room Rate: \$84.00 plus tax, single/double

Ask for the Southwest Meat Association block.

*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  
is a charter member of the  
International HACCP Alliance.

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<http://www.southwestmeat.org>

## Day One

- 8:30 a.m. Welcome/Course Overview/Introduction to Food Safety and the HACCP System
- 9:15 a.m. Review Good Manufacturing Practices (GMPs) and the Importance of Standard Operating Procedures (SOPs)
- 10:30 a.m. Break
- 10:45 a.m. Introduction to the Seven HACCP Principles
- 11:30 a.m. Identification and Control of Microbiological Hazards and Microbiological Standards for Food
- 12:00 p.m. Lunch
- 1:00 p.m. Flow Chart
- 1:30 p.m. Breakout Session I: Flow Charts, Product Description
- 2:30 p.m. Breakout Session I Reports
- 3:30 p.m. HACCP Principles 1 & 2
- 5:00 p.m. Adjourn

## Day Two

- 8:00 a.m. Breakout Session II: Principles 1 & 2
- 11:30 a.m. Breakout Session Reports: Principles 1 & 2
- 12:00 p.m. Lunch
- 1:00 p.m. Breakout Session Reports cont.: Principles 1 & 2
- 3:00 p.m. Critical Limits, Monitoring and Corrective Action: Principles 3, 4, & 5
- 4:00 p.m. Breakout Session III: Principles 3, 4, & 5
- 5:00 p.m. Adjourn

## Day Three

- 8:00 a.m. Breakout Session III Reports
- 9:30 a.m. Principles 6 & 7
- 10:30 a.m. Breakout Session IV: Principles 6 & 7
- 11:00 a.m. Regulatory Issues and USDA's Role in HACCP
- 11:45 a.m. Summary, Course Exam, and Evaluation
- 12:00 p.m. Adjourn



*Serving the Meat Industry Since 1957.*