

Basic HACCP for Food Industry

July 14 & 15, 2009

Royal Plaza Hotel in the Walt Disney World Resort

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



<http://www.royalplaza.com/>

1905 Hotel Plaza Blvd.
Lake Buena Vista, FL 32830

407-828-2828

\$109 / night

Rate guaranteed until
June 13, 2009

16 miles from
Orlando International Airport

Questions may be directed to:

Mr. Larry Eubanks

Phone: (352) 392-7528

Email: leubanks@ufl.edu

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.

Registration: July 14, 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: July 15, 4:00 PM

