
Course Overview

Day One

- 8:30 a.m. Welcome/Course Overview
- 9:00 a.m. Review of Regulations & Update on Current Policy Issues
- 10:00 a.m. Process Description and Flow Chart Review and Evaluation
- 12:00 p.m. Lunch
- 1:00 p.m. Hazard Analysis Form & Support
- 3:00 p.m. Decision Making Documents
- 5:00 p.m. Adjourn

Day Two

- 8:00 a.m. Defend CCP Selection & Support
- 9:00 a.m. Monitoring Activities and Support
- 10:00 a.m. Corrective Actions
- 11:00 a.m. On-going Verification
- 12:00 p.m. Lunch
- 12:45 p.m. Supporting Monitoring and Verification Frequencies
- 2:00 p.m. Validation
- 3:00 p.m. Question/Answer Session
- 3:30 p.m. Adjourn

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

May 8-9, 2014

November 6-7, 2014

Comments from Past Participants:

“By far the best course that I have ever attended.”

“I finally understand my HACCP plan and am confident that I can defend my decisions.”

“Instructors provided one-on-one assistance and they truly understand how to make HACCP work in a plant.”

“I plan on sending all of my QA members. This was outstanding.”



Department of Animal Science

*Texas A&M University
College Station, Texas*

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 a Food Safety Assessment or 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!

Registration Information

Minimum number of participants for the course to make is 5. If the course is not filled by two weeks prior to the start date, the course may be cancelled.
Maximum number of participants: 15

Price: \$500.00

Registration fee includes: course materials, lunch and breaks on both days.

Hotel Information

Hyatt Place
1100 University Drive East
College Station, TX 77840
Phone: 979 846 9800

Comfort Suites
907 University Drive East
College Station, TX 77840
(979) 268-5500

Holiday Inn Express Hotel & Suites
1203 University Drive East
College Station, TX 77840
(979) 846-8700

Hilton Hotel & Conference Center
801 University Drive East
College Station, TX 77840
(979) 693-7500

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:

May 8 -9, 2014 November 6 - 7, 2014

Registration Fee Per Person:

\$500.00

Payment Information:

Online Registration Available at:

https://secure.touchnet.com/C21490_ustores/web/product_detail.jsp?PRODUCTID=3677

Check: Check # _____
(Payable to ANSC Department)

Remit payment to:

Department of Animal Science
Attn: Robbie Lukeman
2471 TAMU
College Station, TX 77843-2471

Cancellation policy:

All requests for refunds are subject to a \$50 processing fee. Refunds will be issued if written notification is postmarked or faxed 14 days prior to the course.