

What is HACCP?

Hazard Analysis and Critical Control Point or HACCP is a practical, systematic management tool designed to ensure food safety. As fresh produce moves from the field through the processing plant to the table, three sources of contamination - microbial, chemical and physical - may pose a health hazard. HACCP is a specific action plan developed to identify and control any of these hazards from entering the handling process, and to document the safety of fresh-cut produce.

Hands-On Laboratory Participation

Learn which microbial testing tools to use to document and verify your sanitation program, how to interpret microbial results and which standardized procedures are best for consistent microbial analysis in testing fresh-cut produce.

Why use HACCP?

HACCP is a proven, cost-effective method of maximizing product safety. It identifies critical areas of handling and demonstrates where resources should be targeted to reduce the risk of selling an unsafe product. What are the benefits of HACCP? They include the following: 1) confidence that fresh-cut safety is being effectively managed in your operation; 2) prevention planning rather than defect control to ensure product safety; 3) significant improvement in the area of product quality; and 4) customer confidence in the safety of your products through documentation.

Are you ready for the future?

The U.S. Food and Drug Administration (FDA)'s Food Code strongly recommends that all retail businesses which handle, distribute or process food products develop and implement a food safety plan. The FDA has based its guidelines on the principles of Hazard Analysis and Critical Control Point (HACCP). The fresh-cut produce industry is facing ever-tightening scrutiny from the FDA and consumers to improve food safety. Be prepared!

Why should I attend?

This program has been specifically designed for the fresh-cut industry and is accredited by the International HACCP Alliance. The goal of this program will be to provide you with the skills and knowledge to design, implement, document and maintain HACCP in your fresh-cut business. Our short course provides a unique program of lectures and work group discussions from a broad-based faculty of food microbiologists, HACCP experts, and authorities from academia, industry and government. The work group sessions provide interaction with HACCP authorities who have developed and implemented successful HACCP programs in fresh-cut processing plants.

Who should attend?

Owners, plant managers, quality assurance personnel, production supervisors, field inspectors, marketing directors, and anyone responsible for designing and implementing field and fresh-cut food safety programs.

Lodging: Participants are responsible for their own lodging. **A block of rooms will be held until May 5, 2008, at the Holiday Inn Express, 513 West Broad Street, in downtown Athens.** Call (706) 546-8122 or 1-800-HOLIDAY and request "Fresh-cut HACCP" to get special rate of \$75.00 USD per night (2 double or 1 king, plus tax), including continental breakfast. A shuttle to and from the course will be provided.

ACCREDITED HACCP TRAINING

No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Centre on Lumpkin Street. Parking vouchers will be provided. From there, it is a short walk to the Food Science Building. See the map and print out more detailed directions on our website www.EFSonline.uga.edu.

WORKSHOP REGISTRATION:

Pre-registration is required by May 9, 2008!

Register by May 5 - fee \$500; by May 9 - fee \$550. Lodging, breakfasts and evening meals are NOT included.

Cancellation Policy: To cancel, make a substitution or verify registration, call Marian Wendinger at (706) 542-2574 or email her at marianw@uga.edu. No charge for substitutions. Cancellations received before May 5 will be refunded, less a \$35.00 handling fee. Cancellations received after May 5 will receive a 50% refund; NO REFUND if received after May 9, 2008 or "no show."

Transportation: Airline access to Athens is available into Athens Municipal Airport (via Charlotte, NC) or Atlanta's Hartsfield-Jackson International Airport, which is about 90 minutes away from Athens via ground transportation. **Shuttle service** is available from AAA Airport Express - 1-800-354-7874 or www.aaaairportexpress.com) for shuttle schedule and to make reservations.

Fresh-cut HACCP Short Course May 20-22, 2008

Register by May 5, 2008 to save \$50!

Make check payable to *University of Georgia* and mail to:
Fresh-cut HACCP Workshop
University of Georgia
240 Food Science Bldg
Athens GA 30602-7610

Name (as it should be registered with HACCP Alliance)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

Register by May 5 - fee \$500 USD

Register by May 9 - fee \$550 USD

Credit Card: Fax to (706) 583-0992

AmEx Discover M/C Visa

Card number

Expires

Authorized signature

Print name of signer

Fresh-cut HACCP Agenda
May 20-22, 2008

DAY 1 - Tuesday 8:00 - 5:00

Overview of Food Safety Issues Facing Fresh Produce and Fresh-cut Industry
GAPs on the Farm
HACCP Pre-requisites: GMPs & SSOPs
Food Safety Hazards Associated with Fresh Produce
Wash Water Sanitation
Applying the Seven Principles of HACCP
Defining Your Process, Product and Assessing Hazards;
Development of Process Flow Diagrams, Product Description and Hazard Analysis (HACCP Principle 1)

DAY 2 - Wednesday 8:00 - 5:00

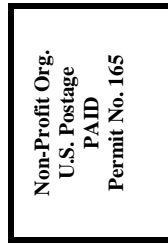
Distinguishing Critical Control Points from Process Control Points (HACCP Principle 2)
Determining Critical Limits; Monitoring Methods and Corrective Action; Definition, Method, Responsibility (HACCP Principles 3, 4 & 5)
Using Microbial Tools to Audit and Verify Your Sanitation Program (Hands-on Lab)
Verification Procedures and Record Keeping: Importance of Reporting Value and Control (HACCP Principles 6 & 7)

DAY 3 - Thursday 8:00 - 4:00

Preventing Foodborne Illness Outbreaks
Interpretation of Microbial Results (Hands-on Lab)
Wash Water Disinfection/ Use of Sanitizers
Reducing Risk by Metal Detection
Traceability, Recalls and Audits

2008 COURSE INSTRUCTORS include:

- Dr. William C. Hurst, course coordinator
- Dr. George Boyhan, horticulture
- Dr. Mark A. Harrison, food microbiologist
- Dr. A. Estes Reynolds, food safety auditor
- Dr. Dave Gombas, United Fresh Produce Assn.
- Oscar Jeter, Safeline Metal Detection
- and others



FRESH-CUT HACCP WORKSHOP
University of Georgia
Extension Food Science
240A Food Science Bldg.
Athens, Georgia 30602-7610

Hands-On HACCP for the Fresh-Cut Industry



May 20-22, 2008
University of Georgia
Athens, Georgia

*This training program is accredited
by the International HACCP Alliance*



Sponsored by

The University of Georgia
College of Agricultural & Environmental Sciences
Department of Food Science & Technology

and

