

Fresh-cut HACCP Agenda
MAY 17-19, 2011

DAY 1 - Tuesday 8:00 - 5:00

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

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)

ACCREDITED HACCP TRAINING

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, Control (HACCP Principles 6 & 7)

DAY 3 - Thursday 8:00 - 12:00

Wash Water Disinfection/ Use of Sanitizers

Sanitary Plant Design ****NEW****

Measuring Disinfection/ Effectiveness of Sanitizers

Interpretation of Microbial Results (Hands-on Lab)

Processing Equipment for the Fresh-cut Industry

****NEW****

2011 COURSE INSTRUCTORS may include:

- Dr. William C. Hurst, food safety specialist & course coordinator
- Dr. Karina Martino, food processing & safety specialist
- Dr. Mark A. Harrison, food microbiologist
- Dr. A. Estes Reynolds, AgFood Development, Inc.
- Dr. Dave Gombas, United Fresh Produce Assn.
- and other industry leaders

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FRESH-CUT HACCP WORKSHOP

University of Georgia
Extension Food Science
240A Food Science Bldg.
Athens, GA 30602-2610

**Time Sensitive Info
Forward to HACCP
or Food Safety Officer
ASAP**

Hands-On HACCP for the Fresh-Cut Industry



MAY 17-19, 2011
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

United Fresh
PRODUCE ASSOCIATION

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.

WORKSHOP REGISTRATION:

Pre-registration is required by April 25, 2011 - fee \$550. The registration fee includes instruction materials, supplies, two lunches, morning and afternoon refreshment breaks, tuition and HACCP certificate. Lodging, parking fees, breakfasts, and evening meals are NOT included. **Register three or more from the same company at the same time to receive a \$50 per person discount on the registration fee.**

Lodging: Participants are responsible for their own lodging. A block of rooms at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until April 25, 2011. Call 1-800-884-1381 and request the block code "Fresh cut Prod" to get special rate of \$99.00 (1 queen bed), or \$109.00 (2 queen beds or Regency suite with 1 queen bed), plus tax. Or for credit card reservations online, go to <https://webapps.georgiacenter.uga.edu/Hotel/> and enter the block code and dates for your stay.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. Print map with more detailed directions at www.EFSonline.uga.edu.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before April 25, 2011, will be refunded. Cancellations by May 2 will receive a 50% refund; NO REFUND if received after May 2, 2011 or no show

Transportation: Airline access to Athens is available via Atlanta's Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation or 45 minutes by air.

Shuttle from Atlanta to Athens: AAA Airport Express van from Atlanta to the host hotel, call 1-800-354-7874 or online at www.aaaairportexpress.com, for schedule and to make reservations. Georgia Skies shuttle flights to Athens-Ben Epps Airport (AHN) may be booked online via most travel internet sites or call toll free 1-877-849-4997. Shuttle service from the Athens Airport available to hotel guests.

Fresh-cut HACCP Short Course MAY 17-19, 2011

Registration fee MUST be prepaid – registration closes April 25, 2011.

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

Type of product processed

- Register by April 25 - fee \$550 USD
- UFPA, RFA, GFVGA members - fee \$500 USD - register by April 25

NOTE: Register three or more from the same company at the same time to receive a \$50 per person discount on the registration fee.

PAYMENT METHODS:

CHECK or MONEY ORDER: Make payable to *University of Georgia* and mail to:

Fresh-cut HACCP Workshop
240 Food Science Bldg
Athens GA 30602-2610

ONLINE CREDIT CARD REGISTRATION: Please go to the calendar at www.EFSonline.uga.edu and click on the link to our secure registration website.

NOTE: A confirmation email that the course will take place will be sent to all registrants about two weeks prior to the course. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.