

The **HACCP Consulting Group** (HCG) was founded to provide technical and managerial assistance for the development, implementation, and maintenance of HACCP programs.

Their experts work within the guidelines of the US Department of Agriculture, the Food and Drug Administration, industry associations and the framework of the International HACCP Alliance (IHA) to provide support and specific services.

Their professional staff will assist establishments in the development and implementation of HACCP plans, Sanitation Standard Operating Procedures (SSOP's) and Good Manufacturing Practices (GMP's) in compliance with the Food Safety and Inspection Services (FSIS) and the Food and Drug Administration (FDA) regulations.

HCG Staff

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National Meat Association (NMA) is a non-profit trade association for meat packers and processors, as well as equipment manufacturers and suppliers, who provide services to the meat industry.

NMA develops specialty seminars and workshops throughout the year to meet the need for information and advice on industry issues and concerns. Topics include, Sanitation SOP's, workplace issues, HACCP, labeling, marketing, and inspection. Seminars are taught by experts, offered at a variety of locations and are highly acclaimed by participants.

For more information please contact
National Meat Association
(510)763-1533



1970 Broadway Suite 825
Oakland, CA 94612
(510)763-1533
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jen@nmaonline.org

NMA★

National Meat Association

Developing & Implementing HACCP for Meat & Poultry Plants

Ontario, California
April 8-9, 2010 in English
April 29-30, 2010 in Spanish

Cosponsored by



HACCP Consulting Group, LLC

Developing & Implementing HACCP for Meat & Poultry Plants

HACCP (Hazard Analysis Critical Control Point) are internationally recognized food safety process control programs that provide the framework for hazard identification and control.

The course curriculum will provide hands-on training in developing a HACCP program for all types of slaughtering and processing facilities. This will include case studies and small group working sessions determined by the makeup of the class (i.e. slaughter, ground beef, cooked sausage, cooked products, dry salami, bacon). NMA HACCP workshop curriculum meets the program requirement as defined in the January 25, 1996, FSIS HACCP Systems; Final Rule, (CFR 417.7) and is accredited by the International HACCP Alliance.

Plant management, quality assurance personnel supervisors, scientific & technical staff involved in slaughter or processing should attend this course. Upon completion, participants are evaluated by examination and a "Certificate of Completion" issued.

Preliminary Agenda

Thursday 7:30am – 6:00pm

Registration
HACCP History & Overview
Benefits of a HACCP Program
HACCP, GMP's Sanitation SOP Relationships
Introduction to Microbiology
Review of Industry Safety Hazards
Physical, Biological, & Chemical
First 6 Steps to Developing a HACCP Plan
HACCP Principal #1
Conduct a Hazard Analysis
Breakout Session I
Development of a Hazard Analysis
HACCP Principal #2
Identity Critical Control Point
HACCP Principal #3
Setting Critical Limits
HACCP Principal #4
Monitory CCP's
Friday 7:30am – 6:00pm
HACCP Principal #5
Corrective Actions
Breakout Session II
Development of Principal 2, 3, 4 & 5
HACCP Principal #6
Verification
HACCP Principal #7
Record Keeping
Breakout Session III
Development of Principal 6 & 7
Implementing & Maintaining
the HACCP Plan & System
Workshop Review
Course Examination
Review of Exam and Course Evaluation
Adjourn

Registration

Name _____

Name _____

Company _____

Street Address _____

City _____

State/Province _____

Zip _____

Phone _____ Fax _____

E-mail _____

Date & Location

Ontario, California

April 8-9, 2010 in English

April 29-30, 2010 in Spanish

Hotel information will be provided with confirmation two weeks prior to seminar start date.

Fees (circle one)

NMA Member \$675

Non-Member \$775

Academia/Gov't \$400

\$100 processing fee will be charged for no-shows or cancellation requested within 2 weeks of the event.

Visa MasterCard Check enclosed

Account Number _____

Card Holder Name _____

Signature _____ Exp _____

Note:

A minimum of 12 students is required. Confirmation will be faxed/emailed 2 weeks prior to seminar date.

Send payments to:

NMA

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Oakland, CA 94612

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