



The International HACCP Alliance,
formerly the International Meat & Poultry HACCP Alliance, was formed in

1994 as a proactive step to assist the meat and poultry industry in preparing for mandatory HACCP. The Alliance founders, including National Meat Association, recognized the need to standardize the HACCP training efforts, develop a uniformed position on implementing HACCP, and work cooperatively with USDA's Food Safety and Inspection Service (FSIS) and other regulatory agencies.

The Alliance has developed five standardized curricula, accredited over 25 training programs, and approved over 100 individuals as lead HACCP instructors. In addition, the HACCP Alliance Membership includes over 120 members from nine countries and is recognized internationally as the authority on HACCP systems education, development and implementation.

For more information about the International HACCP Alliance contact Dr. Kerri B. Harris Executive Director at

120 Rosenthal, College Station, TX 77843
Phone: (979)862-3643 or visit the Alliance website at www.haccpalliance.org.

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
Fax (510)763-6186
jen@nmaonline.org
or
sat@nmaonline.org

NMA

National Meat Association

**Developing & Implementing
HACCP
for Meat & Poultry Plants**

Oakland, California
September 30-October 1, 2010

Cosponsored by



Animal Science Department
TEXAS A&M UNIVERSITY
120 Rosenthal, College Station, TX 77843
Phone: (979)862-3643

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" is 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

Oakland, California
September 30-October 1, 2010

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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