

## HACCP Upgrade for Raw Beef Products

FSAs are expected to be conducted in every Federal Est., at least every four years and more often in high risk plants and processes. FSIS clearly thinks raw beef falls into the “high risk” process column, so FSAs in your firm are likely to be even more frequent than every four years if you are producing any non-intact raw beef. Come and learn what current FSIS policy expectations are and become informed on how to upgrade your current programs to meet those expectations.

**SPEAKER**

**John Miller**

HACCP Consulting Group LLC

**Norm Robertson**

National Meat Association,

*Director Regulatory Issues*

**PRELIMINARY AGENDA**

- 8:00am Registration
- 8:30am How did we get here?
- How things have evolved since the issuance of the Mega Reg (HACCP & SSOP)
- Break
- 9:30am Current Agency policy on *E. coli O157:H7*
- 9:45am What options are available?
- 11:00am Lunch (*included in registration*)
- 12:00pm Examples from the field
- Learn from others mistakes
- 1:00pm-3:00pm Question & Answer
- Develop/Adjust your prerequisite programs

**DATE & LOCATION:**

March 3, 2010

Oakland, California

Hotel information will be provided with confirmation.

**REGISTRATION INFO:**

Minimum of 15 participants required in order for seminar to go as scheduled. Confirmation will be provided two weeks prior to workshop start date. Please wait for confirmation before making travel arrangements. \$50 processing fee will be charged for no-shows or cancellations within 2 weeks of event. Registration fee includes lunch.

**Register early, space is limited to 24 participants!**

**REGISTER TODAY- fax to: 510-763-6186**

Name ..... Company.....

Address ..... City..... State..... Zip.....

Phone ..... Fax.....

E-mail .....

Seminar Fee       \$150 Member       \$250 Non-member

Payment Method:     Check                       Credit Card    \_\_MC    \_\_VISA

Signature ..... Card # ..... Exp. Date.....