



Meat Science &
Animal Biologics Discovery
UNIVERSITY OF WISCONSIN-MADISON

Basic HACCP for Meat & Poultry

October 23 – 24, 2024

The Basic HACCP Short Course will discuss the principles of HACCP, development of HACCP plans and programs, and implementation including new USDA, FSIS regulations for meat and poultry establishments. This program is consistent with the intent and scope of the USDA, FSIS regulation.

Audience

This course is designed for individuals with little or no knowledge of HACCP and those who would like a refresher on HACCP to learn about recent regulatory changes and developments. This course will include topic presentations and working groups for a hands-on opportunity to develop HACCP program components. This course satisfies the training requirement specified in the 1996 Pathogen Reduction/ HACCP regulation.

Topics Covered

- HACCP Overview
- FSIS Regulations on HACCP Implementation
- Pre-requisite Programs
- Biological Hazards
- Chemical Hazards
- Physical Hazards
- Developing Product Description & Ingredients, and Process Flow Diagram
- Conducting Hazard Analysis and Identifying CCPs
- Critical Limits, Monitoring & Corrective Action
- Validation, Verification, and Supporting Documents
- Record Keeping and Verification
- Review of a Complete Example HACCP Plan
- HACCP Plan Reassessment
- Planning for a Recall / Crisis Management
- Product Specific Pathogens of Concern and How they are Controlled
- Establishing an Effective Allergen Control Program
- Microbial Sampling Programs

Certification

Individuals that complete the course will receive a certificate indicating they are a HACCP trained individual and their name will be added to a registry of HACCP trained individuals that is maintained by the International Meat & Poultry HACCP Alliance.



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Registration

The registration fee for Basic HACCP Short Course is \$550.00 per person until October 5th, 2024. Beginning October 6th, 2024, the fee will be \$600.00. Registration will close on October 14th, 2024. The fee includes course materials & handouts, break items, lunches, and refreshments. Note: Lodging, parking, and other meals are not included.

Enrollment is limited to 60 registrants to maximize learning opportunities and personal interactions with speakers. Registration for this course closes October 14, 2024.

Register today at: <https://charge.wisc.edu/animalscience/workshops.aspx>



Reimbursement

Existing Wisconsin meat processors and persons starting a new meat processing businesses who successfully complete the Basic HACCP Meat and Poultry Short Course may seek reimbursement for their registration cost (up to \$550.00). Three people per establishment are eligible for a full refund of their registration fees. If you qualify to receive the reimbursement, registration must be paid by credit or debit card, using the link above. After completion of the course, the reimbursement will be sent for processing and your card will be refunded the cost of registration.

If you apply for reimbursement and you register after October 5th, 2024, you will not be reimbursed for the late registration fee of \$50.00, you will only be reimbursed \$550.00).



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Location, Lodging, & Transportation

Location

The Thermal Processing School will be held at the state-of-the-art, Meat Science and Animal Biologics Discovery building on the University of Wisconsin-Madison Campus.

1933 Observatory Dr.
Madison, Wisconsin 53706

Lodging

A block of rooms has been reserved at the DoubleTree by Hilton Madison Downtown. The group rate of \$179.00 expires on October 1, 2024. After then, you may be subject to availability and regular hotel rates.

To book directly follow this link [Hilton.com](https://www.hilton.com) or call (608) 251-5511
(Use code: Fall 2024 HACCP)

DoubleTree by Hilton Madison Downtown
525 W Johnson St.
Madison, WI 53703

Transportation

A shuttle service will be provided between the DoubleTree by Hilton Madison Downtown and the MSABD building. If you are not staying at the DoubleTree, you will be responsible for either meeting the shuttle each morning or providing your own transportation.

If providing your own transportation, nearby parking is available next to the MSABD building (Lot 67, 2002 Linden Dr.; Lot 36, 1635 Observatory Dr). Follow this [map](#) for more information. Rates are \$1/30 min. for the first 3 hours and \$1/hour thereafter. Maximum rate is \$15/day.

Change in Plans?

You may substitute another person at any time prior to the start of the course. If you need to cancel your registration before October 6, you may receive a refund less a \$50.00 processing fee. If you cancel your registration between October 6 – 14, you may receive a 50% refund. If you cancel between October 14 and the start of the course, no refund will be issued. If you fail to cancel, no refund will be issued.

Please contact Colleen Crummy, colleen.crummy@wisc.edu or 608-890-0587, for questions, substitutions, and cancelations.