



The International HACCP Alliance, formerly the International Meat and 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, 120 Rosenthal, College Station, TX 77843, phone: 979-862-3643 or visit the Alliance website at www.haccpalliance.org.

NATIONAL MEAT ASSOCIATION

www.nmaonline.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 SOPs, 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 at



NMA
1970 Broadway, Suite 825
Oakland, CA 94612
Ph. 510-763-1533
Fax 510-763-6186
Email: jen@nmaonline.org * www.nmaonline.org

NMA SEMINAR

Developing & Implementing HACCP

for Meat & Poultry Plants

**Oakland, California
October 2-3, 2008**

COSPONSOR



**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) is an internationally recognized food safety process control program 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 and technical staff involved in slaughter or processing should attend this course. Upon completion, participants are evaluated by examination and a "Certificate of Completion" issued.

For more information call NMA at
510-763-1533 or 202-667-2108
www.nmaonline.org

PRELIMINARY AGENDA

Thursday - 7:30 am - 6:00 pm

- Registration
- HACCP History & Overview
- Benefits of a HACCP Program
- HACCP, GMPs & Sanitation SOP Relationships
- Introduction to Microbiology
- Review of Industry Safety Hazards
Physical, Biological, & Chemical
- First 6 Steps to Developing a HACCP Plan
- HACCP Principle #1
Conduct a Hazard Analysis
- Break Out Session I
Development of a Hazard Analysis
- HACCP Principle #2
Identify Critical Control Points
- HACCP Principle #3
Setting Critical Limits
- HACCP Principle #4
Monitoring CCPs

Friday - 7:30 am to 6:00 pm

- HACCP Principle #5
Corrective Actions
- Break Out Session II
Development of Principles 2,3,4, & 5
- HACCP Principle #6
Verification
- HACCP Principle #7
Record Keeping
- Break Out Session III
Development of Principles 6 and 7
- Implementing & Maintaining the HACCP Plan & System
- Workshop Review
- Course Examination
- Review of Exam & Course Evaluation
- Adjourn

Note:

A minimum of 12 students is required. Confirmation will be faxed 2 weeks prior to seminar. A \$100 processing fee will be charged for no shows or any cancelation requested within 2 weeks of the event.

REGISTRATION

Name: _____

Name: _____

Company: _____

Street Address: _____

City: _____

State/Province: _____

Zip/Postal Code: _____

Phone: _____ Fax: _____

Date & Location

October 2-3, 2008
Oakland, CA

Hotel information will be forwarded with seminar confirmation 2 weeks prior to event.

Fees (Check One)

NMA Members	\$675
Non-Members	\$775
Academic/Govt.	\$400

Visa MasterCard Check Enclosed

Account Number _____

Card Holder Name _____

Signature _____

Expiration Date _____

Send Payment To:

National Meat Association
1970 Broadway, Suite 825
Oakland, CA 94612
Fax: (510)763-6186