

# Development and Implementation of HACCP and Prerequisite Programs

**October 12 - 14, 2009**

**October 15 (An Introduction to Food Processing Plant Sanitation)**

**Purdue University  
Food Science Building  
745 Agriculture Mall Drive  
West Lafayette, Indiana 47907**

Co-sponsored by:

**Department of Food Science  
Purdue University**

**The Indiana State Poultry Association**



## **Purpose of the Workshop**

This course provides instruction for developing Hazard Analysis Critical Control Point (HACCP) programs for the meat/poultry/egg and fruit/vegetable industries. The 2 ½ day workshop focuses on providing the participant with a better understanding of how to develop and implement food safety management programs through HACCP, and prerequisite programs including : Good Manufacturing Practices (GMPs), Sanitation Standard Operating Procedures (SSOPs), Good Agricultural Practices (GAPs), Best Management Practices for Animal Production, as well as general hygiene and sanitation practices. This workshop will include an overview of food-borne hazards and prevention strategies, an understanding of HACCP principles, and an awareness of the regulatory requirements for HACCP programs. A customized tract will be offered for meat/poultry/egg industry participants and another tract for participants representing the fruit/vegetable industry. This workshop is well suited as an introductory course for first time participants and as a good update for participants that have already had HACCP training. The instructor team has been working together for more than 10 years. Collectively, they offer a wide range of expertise and have experience in working with different types of food manufacturers. For further information about the program, please contact Kiya Smith (765) 496-3827 or Dr. Richard Linton (765) 494-6481.

## **Registration**

The registration fee for this workshop is \$399.00, which includes all workshop materials. A textbook and 3-ring notebook will be included in the workshop materials. Checks should be made payable to "The Indiana State Poultry Association" and mailed with the enclosed registration form. Enrollment will be limited to 40 participants. All participants must register by September 21, 2009. An additional Sanitation workshop will be offered on October 15. Please see enclosed brochure for more information on the Sanitation workshop.

## **Cancellation policy**

Registration cancellation prior to September 25, 2009 will result in a 50% refund in registration fees. Cancellations after that date may substitute a person, but no refund will be provided. All cancellations must be received in writing or by fax (765) 494-7953. Indiana

State Poultry Association will not be responsible for any expenses due to cancellation.

## **Lodging and Meals**

A block of rooms are reserved at The Hilton Garden Inn, West Lafayette, for October 11, 12, 13 and 14 for \$96 + tax per night. Room requests to the hotel should be received no later than September 20, 2009. For room reservations contact the Hilton Garden Inn at (765) 743-2100. When placing your reservation be sure to mention that you are attending the HACCP Workshop to receive the special rate.

A shuttle is available at The Hilton Garden Inn please request services at the check in desk.

## **Workshop Instructors**

**Richard Linton** is a Professor of Food Safety at Purdue and Director of the Center for Food Safety Engineering. His area of expertise is food safety education and training for the food industry. Richard works with many Indiana companies, helping them develop food safety and food quality programs.

**Kevin Keener** is a Food Process Engineer, Extension Specialist, and Associate Professor of Food Science at Purdue. His specialty area is food processing and engineering. Kevin is involved with many food companies regarding various aspects of food processing and regulations. He also conducts workshops on food plant sanitation, energy usage, and starting food businesses.

## **Workshop Staff**

**Paul Brennan** is the executive vice president of the Indiana State Poultry Association. He represents Indiana poultry firms in a variety of areas including: food safety, bio-security and disease control, emergency preparedness, environmental regulation, and legislative issues. Mr. Brennan also administers Indiana's National Poultry Improvement Plan under the USDA.

# Development and Implementation of HACCP and Prerequisite Programs

## Agenda, October 12 Food Science Bldg Room 1215

- 8:00 a.m. **Registration**  
*K. Smith, R. Linton*
- 8:30 a.m. **Welcome: Overview and objectives of the workshop** *R. Linton, P. Brennan*
- 8:45 a.m. **Overview of food safety and food quality** *R. Linton*
- 9:15 a.m. **Food safety and food quality programs**  
*R. Linton*
- 10:00 a.m. **Morning Break**
- 10:15 a.m. **Pre-requisite food safety programs (GMP's, SOP's & Sanitation) Chapter 12** *K. Keener*
- 11:15 a.m. **Assembling working groups (teams) Group exercise: Writing an SSOP**  
*K. Keener*
- 12:30 p.m. **Lunch**
- 1:45 p.m. **7 principals of HACCP Chapters 1 & 2) HACCP video (Silliker)** *R. Linton*
- 2:30 p.m. **Steps for development of a HACCP plan Chapter 3** *R. Linton*
- 2:45 p.m. **Assembling working groups (teams) Group exercise: Describing the product and product flow diagram**  
*R. Linton*
- 3:00 p.m. **BREAK**
- 3:15 p.m. **Group Exercise (cont.)**
- 4:15 p.m. **Group presentations-Describing the product and product flow diagram**  
*Group*
- 5:00 p.m. **Questions and adjourn**

## Agenda, October 13 Food Science Bldg Room 1215

- 8:00 a.m. **Biological hazards and prevention Chapter 4** *R. Linton*
- 9:00 a.m. **Chemical and physical hazards & prevention (Chapters 5 & 6)** *K. Keener*
- 9:30 a.m. **Assessment of foodborne hazards & determining the critical control points (CCP's) Chapter 8** *R. Linton*
- 10:00 a.m. **BREAK**
- 10:15 a.m. **Working group exercise: Assessment of hazards, determining CCP's** *R. Linton*
- 11:45 a.m. **Group presentations—Principles 1, 2** *Group*
- 12:30 p.m. **LUNCH**
- 1:30 p.m. **Determining CCP limits, monitoring, and corrective actions (Chapter 9)** *R. Linton*
- 2:00 p.m. **Group exercise: CCP limits, monitoring, corrective actions (Chapter 9)** *R. Linton*
- 3:00 p.m. **BREAK**
- 3:15 p.m. **Group presentations—principles 3, 4, 5**  
*Group*
- 4:15 p.m. **Record keeping & verification of the HACCP program (Chapter 10, 11)** *K. Keener*
- 4:30 p.m. **Working group exercise: Record keeping & verification** *K. Keener*
- 5:00 p.m. **Questions and adjourn**

## Agenda, October 14

- 8:00 a.m. **Group presentations - principles 6, 7** *Group*
- 9:00 a.m. **Validation and verification of the HACCP plan** *K. Keener*
- 9:30 a.m. **Training resources and programs**
- 10:00 a.m. **BREAK**
- 10:15 a.m. **Present certificates**
- 10:30 a.m. **Final Workshop Discussion and Emerging Issues related to HACCP and Food Safety Programs**
- 12:00 noon **Workshop close**

**Driving Directions to**  
The Hilton Garden Inn  
356 East State Street  
West Lafayette, IN 47906  
(756) 743-2100

**From Indianapolis International Airport**  
Exit the airport and take I-465 North to I-65 north in the direction of Chicago. Follow I-65 for approx. 45 miles. Then take Indiana State Road 26 exit and turn left. Follow Indiana 26 and cross the Wabash river bridge. The hotel is located on the right at the first traffic light.

**Directions from I-65 South**  
Take exit 178/Indiana 43 south to Indiana east. Turn left on Tapawingo Drive. The hotel is on the northwest corner of Indiana 26 and Tapawingo Drive.

**Directions from I-65 North**  
Take exit 172/Indiana 26 west. Follow Indiana 26 west through Lafayette. Cross the Wabash river bride into West Lafayette. Turn right on Tapawingo Drive. Hotel is on the northwest corner of Indiana 26 and Tapawingo Drive.

**Directions to the Food Science Building from Hilton Garden Inn**  
Turn right onto E State Street/IN-26. Turn left onto S. University St. The Food Science Building is located on the left at the end of S. University St.