

HACCP, Sanitation and Auditing Workshop



Provided by University of Minnesota Meat Science and Agricultural Utilization Research Institute
Instructors: Dr. Ryan Cox and Carissa Nath



Three Workshops Offered in 2017!



February 16 & 17
St. Cloud, Minnesota

July 13 & 14
University of Minnesota
St. Paul Campus

November 9 & 10
University of Minnesota
St. Paul Campus

Topics Covered

- Impact of Food Safety on the Industry
- Introduction to Food Microbiology
- Pre-Requisite Sanitation Programs: GMPs and SSOPs
- The 7 Principles of HACCP
- Chemical, Biological and Physical Hazards
- The Development and Implementation of a HACCP Plan
- Labeling and Allergens
- Minnesota State Inspection Program
- Food Defense Plans
- Additional Resources for Meat and Food Processors



Registration for the HACCP, Sanitation and Auditing Workshop is \$250 per participant. Registration can be carried out online with the link available in newsletters soon or by request. For any questions regarding the program, please contact Ryan Cox (ryancox@umn.edu) or Carissa Nath (cnath@auri.org).