

## Basic HACCP Training for Meat, Poultry, Catfish and Other Food Processors

To help Meat, Poultry, and Catfish Processors comply with USDA's "Pathogen Reduction and Hazard Analysis Critical Control Point (HACCP)" regulations, MSU's Department of Food Science, Nutrition, and Health Promotion is offering a basic HACCP training course.

This basic course is designed for individuals who must have successfully completed a course of instruction in the application of the seven HACCP principles in order to meet USDA requirements. This course includes development of a HACCP plan and record review for a specific product. Individuals who attend and participate in the course will receive a certificate of course completion. Course instructors are certified by the International HACCP Alliance and will follow the standardized training outline for the course. The regulation states that certain functions be conducted by a HACCP trained individual, however, this individual does not have to be an employee of your establishment. The individual could be a consultant you employ to carry out these functions.

While this course is designed to meet the needs of meat, poultry and catfish processors, the basic principles of this workshop are beneficial to all food processors.

*Discrimination based upon race, color, religion, sex, national origin, age, disability, or veteran's status is a violation of federal and state law and MSU policy and will not be tolerated. Discrimination based upon sexual orientation or group affiliation is a violation of MSU policy and will not be tolerated.*

  
**MISSISSIPPI STATE**  
UNIVERSITY™  
**EXTENSION**  
Dept. of Food Science, Nutrition,  
and Health Promotion  
Box 9805  
Mississippi State, MS 39762

# Basic HACCP Training

for  
**Meat, Poultry, Catfish, &  
Other Food Processors**

October 20-22, 2020  
Bost Conference Center  
Mississippi State University

Hosted by  
Department of Food Science,  
Nutrition, and Health Promotion

  
**MISSISSIPPI STATE**  
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## Course Schedule

### Tuesday, October 20

- 1:00 PM      **Registration**  
1:30 PM      **Welcome & Introductions**  
1:45 PM      **Course Objectives**
- *Overview USDA-FSIS Regulations*
  - *Prerequisite programs and HACCP preliminary steps*
  - *Hazards associated with meat, poultry, and catfish products*
- 5:00 PM      **Adjourn**

### Wednesday, October 21

- 8:00 AM      **Class Resumes**
- *Conduct a hazard analysis*
  - *Identify critical control points*
  - *Establish critical limits*
  - *Establish monitoring procedures*
  - *Develop corrective actions*
  - *Establish effective record keeping procedures*
- 5:00 PM      **Adjourn**

### Thursday, October 22

- 8:00 AM      **Class Resumes**
- *Establish verification procedures*
  - *Validation of HACCP plan*
  - *Where to go for help/Available resources*
  - *Q&A Session*
- 12:00 PM      **Adjourn**

## Location & Lodging

The training will be held at the Bost Conference Center on the Mississippi State University campus in Starkville, MS.

### *Suggestions for overnight accommodations:*

Comfort Suites	662-324-9595
Hampton Inn	662-324-1333
Hilton Garden Inn	662-615-9664
Holiday Inn Express	662-324-0076
Microtel Inn	662-615-0700
LaQuinta Inn	662-270-4100
Courtyard by Marriott	662-338-3116

## Registration

The registration fee is \$175 per participant (\$55 for college students) which includes course materials and breaks. Lunch will be on your own. A confirmation letter and directions to the Bost Conference Center will be emailed/mailed to you after receiving your registration form and payment.

**Online Registration:** [www.fsnhp.msstate.edu](http://www.fsnhp.msstate.edu)

**Deadline for registration**  
**October 2, 2020**

## Cancellation Policy

If you are unable to attend the training class, you may designate a substitute at any time. Registration fee will be refunded if cancellation is made in writing and received by October 2, 2020. Unforeseen circumstances may require the university to cancel a program. In the event of a program cancellation, the university will refund all paid registration fees.

## More information

For more information about the HACCP Training workshop, please contact:

Dr. Courtney Crist      Email: [cac400@msstate.edu](mailto:cac400@msstate.edu)  
Dr. Byron Williams      Email: [b.williams@msstate.edu](mailto:b.williams@msstate.edu)  
Phone : 662-325-3200 | Fax: 662-325-8728

## Basic HACCP Training Workshop

Registration fee - \$175  
College Students—\$55

**Registration Deadline - October 2, 2020**

### Registration Options:

- Register Online at [www.fsnhp.msstate.edu](http://www.fsnhp.msstate.edu) or
- Mail check with this completed registration form to:

Department of Food Science, Nutrition,  
and Health Promotion  
Attn: Courtney Crist  
Box 9805  
Mississippi State, MS 39762

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Operation: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_

Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Fax: \_\_\_\_\_

Email: \_\_\_\_\_

*\*Special Needs: If you have any special needs or dietary restrictions, please call Courtney at 662-325-0852 or 662-325-3200.*

**We look forward to seeing you at the  
2020 Basic HACCP Training Workshop  
for Meat, Poultry, Catfish &  
Other Food Processors!**