

# Development and Implementation of Hazard Analysis and Critical Control Point (HACCP) Programs Workshop for Meat and Poultry Processors

**Courtyard by Marriott  
Harrisonburg, Virginia  
June 21 - 23, 2017**

## Program Agenda

### Wednesday, 1:30 pm - 5:30 pm

Food Safety & HACCP Overview

Good Manufacturing Practices, Sanitation  
SOP's, Prerequisite Programs

Initial Steps to HACCP Plan Development

### Thursday 8:30 am - 5:30 pm

Biological, chemical, physical hazards

HACCP Principles 1 & 2:

Hazard analysis, control measures  
Identification of critical control points

HACCP Principles 3, 4, & 5:

Establishing critical limits  
Establishing monitoring procedures  
Corrective actions for deviations

### Friday, 8:30 am - 4:00 pm

HACCP Principles 6 & 7:

Verification and validation  
Records and record keeping

Compliance with USDA/State Regulations

Maintaining your HACCP plan or program

Regulatory and Scientific Resources

## Organized by:

Virginia Tech Dept. of Food Science & Technology  
and Virginia Cooperative Extension

## Directions to the Workshop:

- From Interstate 81, take exit 247 (Route 33 East / Market St.) and go EAST for 0.6 miles to University Blvd.
- Turn RIGHT, go two blocks to Evelyn Byrd Ave.
- Turn RIGHT, the hotel will be on your RIGHT at 1890 Evelyn Byrd Avenue.

## Lodging:

Available at the Harrisonburg Courtyard by Marriott for approximately \$119 per night.

For room reservations call (540) 432-3031, or visit:

<http://www.marriott.com/hotels/travel/shdcy-courtyard-harrisonburg/>.

Several other hotels are within one-half mile.

*Hotel accommodations are not included in the registration fee.*

**Registration:** See next page.

## Who Should Attend:

Food processing employees responsible for production, quality assurance, quality control, sanitation, food safety or HACCP; regulatory agency officials, and food safety trainers. Enrollment limited to 25.

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**REGISTRATION FORM**

Please use this form to register in advance. On-site registration may be available. The course fee of \$ 425 (per person) includes course training materials and references, continental breakfast and lunch on Thursday and Friday, drinks and snacks each day, and a certificate of completion with the International HACCP Alliance accreditation seal. The course fee (\$ 425) can be paid by check made payable to: "Treasurer, Virginia Tech". Payments by credit card cannot be processed at this time.

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

Title: \_\_\_\_\_

Organization: \_\_\_\_\_

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

City, State, Zip: \_\_\_\_\_

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

E-Mail: \_\_\_\_\_

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

**Please complete and return before Wednesday June 14, 2017 to:**

Dr. Joe Eifert

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Blacksburg, VA 24061

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**Refund Policy:**

Registration fees will be refunded if we receive notification of your cancellation 5 days prior to the start of the workshop. No refunds will be made for cancellations after that date, however substitutions of a paid attendee may be made at any time.

The course may be cancelled if we do not receive sufficient registrations 3 days prior to the workshop. If the course is cancelled, registration fees will be refunded, but Virginia Tech and Virginia Cooperative Extension will not be held responsible for any airfare, hotel or other related costs incurred by the registrants.