

HACCP, Sanitation and Auditing Workshop



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

Four Workshops Offered in 2012!

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

Lectures and Group Collaboration



Cost of workshop: \$225/Person (includes lunch both days and all written material)

Dates and Locations

- February 23 and 24, St. Cloud
- May 17 and 18, St. Paul Campus
- September 27 and 28, Marshall (AURI)
- November, 15 and 16, St. Paul Campus

For more information and to register, please contact Ryan Cox at ryancox@umn.edu, 612-624-3063