



## *Basic* **HACCP: A Food Safety Program**

October 19-21, 2009

## *Advanced* **HACCP: Verification, Implementation and Other Challenges**

October 22-23, 2009

*Both programs accredited by the International HACCP Alliance*

**UC DAVIS**  
**EXTENSION**

**AGRICULTURE AND  
FOOD SCIENCE**



CONTINUING AND PROFESSIONAL EDUCATION

# About HACCP

**Hazard Analysis and Critical Control Point (HACCP)** is the preeminent food safety system that is used and accepted worldwide. It is based on the concept of prevention through control measures that minimize or eliminate hazards in foods. HACCP is considered by many to be a requirement for conducting business in the food industry. An increasing number of customers, domestic and international, are requiring their suppliers to have effective HACCP systems in place before they will purchase their products. Additionally, more and more regulatory agencies around the world are mandating HACCP for an ever increasing range of products.

## **Our Workshops**

These workshops were developed to better prepare members of the food industry and associated businesses to understand food safety for their own products and for ingredients they may purchase. Through interactive presentations and dynamic group exercises, the HACCP concepts and their applications to all food-related industries will be discussed.



# Basic HACCP: A Food Safety System

Gain an in-depth understanding of the components of a food safety system, including prerequisite programs, the five preliminary steps, the seven principles of HACCP and how to develop and maintain a HACCP plan.

Food safety and the prevalence of food-borne illness are hot topics in the media and the food industry. HACCP has evolved into the preeminent management system for controlling food safety on an international level. The process of developing and implementing HACCP plans requires a thorough understanding of the principles involved, technical and operational know-how and sound management practices.

This workshop reviews the history of HACCP and the reasons for its global acceptance. The importance of prerequisite programs and sanitation SOPs will be discussed. Biological, chemical and physical hazards and how to control them effectively will also be reviewed. Presentations on the five initial steps and the seven HACCP principles will be followed by group exercises where you will gain a first-hand understanding of how a HACCP plan is developed. This will be followed by a discussion of how to implement and manage a plan once it's developed.

The latest developments in regulatory requirements for HACCP will be discussed, including the FDA mandates for seafood (21CFR123) and juice products (21CFR120) and the USDA's role on patho-

gen reductions and HACCP (9CFR417) for meat and poultry products.

This course is designed to meet the educational requirements cited in the FDA regulations requiring HACCP for seafood and juice industries and the USDA rule on Pathogen Reduction and HACCP.

## Who should attend

Individuals who are starting to develop or implement HACCP plans and those who want to review the concepts and applications of HACCP or desire an updated understanding of the system.

## Dates, times and location

### October 19-21

Mon., 8:30 a.m.-5 p.m., Tues., 8 a.m.-5 p.m. & Wed., 8 a.m.-3 p.m.

Davis: Da Vinci Building, 1632 Da Vinci Ct.

## Credit

2.15 CEUs.

## Accreditation

This course is accredited by the International HACCP Alliance.

## Enrollment fee

The \$745 enrollment fee includes course materials, a reference manual and three lunches. Enroll in **section 092FST300**.

**ENROLL**

[www.extension.ucdavis.edu/ag](http://www.extension.ucdavis.edu/ag)

**ONLINE**

# Advanced HACCP: Verification, Implementation and Other Challenges

Delve deeper into verification and validation as well as issues concerning implementation of HACCP plans, audits and the latest developments in HACCP and food safety.

HACCP systems have been used by the food industry for years. Despite this impressive track record, food professionals continue to experience difficulties applying some of the principles of HACCP to their operations. Many of these complex issues are discussed only briefly in other HACCP courses, if at all.

This workshop focuses on a variety of challenges commonly encountered in the development, implementation and management of HACCP plans and systems. Some of the topics to be discussed include:

- Verification and validation, one of the most complicated HACCP principles
- The importance of implementing and managing HACCP plans properly
- Challenges with audits (internal, third party and regulatory) as verification tools
- The value of training employees
- A review of pertinent U.S. regulations and regulatory initiatives and a discussion of international regulations and guidelines

- Group exercises and presentations to help participants apply the information in a practical manner

## Who should attend

Managers, supervisors and regulatory agency officials, particularly those with responsibility for establishing or auditing HACCP programs.

**NOTE:** Participants in this course should have some prior training and experience working with HACCP.

## Dates, time and location

**October 22-23**

Thurs., 8:30 a.m.-5 p.m. & Fri., 8:30 a.m.-3:30 p.m.

Davis: Da Vinci Building, 1632 Da Vinci Ct.

## Credit

1.6 CEUs.

## Accreditation

This course is accredited by the International HACCP Alliance.

## Enrollment fee

The \$625 fee includes course materials, a reference manual and two lunches. Enroll in **section 092FST301**.

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UC Davis Extension reserves the right to cancel or reschedule courses and to change instructors. If a course is canceled or rescheduled, you may request an official transfer to another course or a refund. Every reasonable effort will be made to notify enrollees of changes or cancellations.

The University of California does not discriminate in any of its policies, procedures or practices. The university is an affirmative action/equal opportunity employer.

**Not produced at state expense.** UC Davis Extension is a self-supporting, nonprofit organization funded by course fees, grants and contracts.

## Instructors for both courses

**Nina Parkinson** is currently a food industry consultant. She was senior scientist at the Center for Technical Assistance for the National Food Processors Association (now GMA) in Dublin, CA. She is an expert in evaluating food safety issues, assessing the microbiological integrity of prepared foods and performing audits of food processing facilities. She has international experience in the development and evaluation of HACCP plans at a variety of facilities. She has taught courses on food microbiology, GMPs, sanitation, prerequisite programs, HACCP, Better Process Control School and the Howard mold count procedure in both English and Spanish. She has also co-authored several chapters in food safety textbooks.

**Michael Jantschke** is the director of food safety for Pro\*Act, America's leading distributor of fresh produce to the foodservice industry. In that role, he is responsible for managing all company food safety programs and initiatives. Before joining Pro\*Act he worked as a food safety consultant, held several technical positions with the National Food Processors Association (now GMA), and worked for Dole Food Company in various quality assurance roles. He has extensive experience with HACCP, food microbiology, food safety auditing, GAPs, GMPs, sanitation, allergen management, and regulatory compliance. He has given numerous presentations on food safety and taught dozens of workshops on HACCP, food microbiology and sanitation. He is also the co-author of several chapters of the *GMA-FPA HACCP Manual* and the American Public Health Association's *Compendium of Microbiological Methods for Foods*.

**Linda Harris, Ph.D.**, is a Cooperative Extension specialist in the Department of Food Science and Technology, and associate director of the Western Institute for Food Safety and Security, UC Davis. She provides expertise on food safety

microbiology to producers, processors, retailers and consumers, and oversees a research program in the area of microbial food safety emphasizing the microbiology of fresh fruits and vegetables and tree nuts. She has taught many extension courses across the country, including HACCP for the meat, poultry and juice industries.

**A certificate of attendance is issued to participants upon completion of each course.**

## General information

### Tax deductibility of education expenses

Expenses of education — including registration fees, travel, meals and lodging — may be deductible if they maintain or improve professional skills or meet the express requirement of an individual's employer.

### If your plans change

Refunds, less a \$30 processing fee, will be granted if requested at least one week prior to the course. At that time, you can also discuss transferring your enrollment to another program or sending a substitute.

### Continuing education units

Continuing education units are a nationally recognized means of recording non-credit study. They are accepted by many employers as evidence of a serious commitment to career advancement and professional competence.

### For more information

For more detailed information, call (530) 757-8899 or email [extension@ucdavis.edu](mailto:extension@ucdavis.edu).

# ENROLLING IS EASY!

**BY MAIL** complete this form and send it to the Registration Office, UC Davis Extension, University of California, 1333 Research Park Drive, Davis, CA 95618-4852.

**BY PHONE** call toll free (800) 752-0881. From Davis or Woodland call 757-8777. Please have your Visa, MasterCard, American Express or Discover account number handy.

**BY FAX** to (530) 757-8558. If you are enrolling with a company purchase order, please fax a completed enrollment form along with a copy of the purchase order. For security purposes we can no longer accept credit card payments via fax.

**IN PERSON** at our Registration Office, 8:30 a.m.-4:30 p.m., 1333 Research Park Drive, Davis, **ONLINE** at [www.extension.ucdavis.edu/eg](http://www.extension.ucdavis.edu/eg).

## 1. YES! Please enroll me in the following course(s):

**Basic HACCP: A Food Safety System** / October 19-21 / section 092FST300  \$745

**Advanced HACCP: Verification, Implementation and Other Challenges** / October 22-23 / section 092FST301  \$625

## 2. Customer information:

Mr.  Mrs.  Ms.

Name

Current position/job title

Social Security number\*

**Important!** Where would you like to receive mail?  work  home (Please fill in all blanks below)

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State

Zip

Employer name

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Daytime telephone

Evening telephone

Email address  If you do not wish to receive periodic announcements check this box

Please add [extension@ucdavis.edu](mailto:extension@ucdavis.edu) to your address book or safe list to ensure that our email messages are delivered properly.

\*UC Davis Extension is required by federal law to report your Social Security Number (SSN) and other pertinent information to the Internal Revenue Service pursuant to the reporting requirements imposed by the Taxpayer Relief Act of 1997. UC Davis Extension also will use the SSN you provide to verify your identity. SSN disclosure is mandatory. This notification is provided to you as required by the Federal Privacy Act of 1974.

## 3. Payment information:

Enclosed is a check payable to UC Regents.

Enclosed is a company purchase order (a complete enrollment form must accompany your purchase order).

Please charge Visa/MasterCard/American Express/Discover:

Account number Expires Name of cardholder 092127

Credit card verification number: \_\_\_\_\_ The CCV is the last three digits of the number printed on the back of your credit card (for American Express it is the last four digits of the number printed on the front of the card).

## 4. Important! Key code: \_\_\_\_\_

For efficient processing of your enrollment, please fill in this code as it appears on your mailing label, whether or not it is addressed to you. If you enroll by phone, please be prepared to provide this code to your customer service representative.

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