



University of Illinois Meat Science Outreach

Presents:

Introduction to HACCP Principles for Meat and Poultry Processors

Accredited by the International
Meat and Poultry HACCP Alliance



October 11, 2018

8:00 a.m. Registration
8:30 a.m.-5:00 p.m. Welcome, Introductions,
and HACCP Overview, SSOP's,
HACCP Teams, Product Descriptions,
Developing Flow Charts, Hazard
Analysis, Preventive Measures, Critical
Control Point Decisions
5:30-7:00 p.m. Meating of the Minds

October 12, 2018

8:00 a.m.-4:00 p.m., Critical Limits, Critical
Control Point Monitoring, Corrective
Action Procedures, Record Keeping,
Verification, Implementing HACCP

Training Location

University of Illinois
Meat Science Laboratory
1503 S Maryland Dr.
Urbana, IL 61801

Registration:

Please complete and email or mail registration
form to:

Dustin Boler
Meat Science Laboratory
1503 S. Maryland Dr.
Urbana, Il 61801
meatscience@illinois.edu

Fees will be paid on the first day of training.
Acceptable payments can be made by credit
card or check. Please make checks payable to:
The University of Illinois

Registration Form

(Please type or print or email the following
information:)

Name _____

Company _____

Address _____

City _____

State _____ Zip _____

Phone _____

E-mail address: _____

Registration Fee:

(provides printed materials, lunches, coffee
breaks and Certificate of Completion)

____ \$300.00 – First person from each
company

____ \$250.00 – Additional people from each
company.

Please indicate your 1st and 2nd process
choices (e.g., slaughter, cooked products,
fresh meat, dried products, food service or
catering, etc.) for developing a HACCP plan
during this training session.

1. _____

2. _____

(Please copy for additional registrations)

Participants are responsible for their own lodging and meals other than breakfast and lunches each day.

Participants will receive confirmation of their registration. Maps and lodging information are provided.

Hotel:

Hawthorn Suites by Wyndham
101 Trade Center Dr.
Champaign, IL 61820

Starting rate is \$99.99/Night with code:

MHACCP

Cut-off Date of block discount is Sept 10

*Transportation will be provided from the hotel to the meat science laboratory and then back to the hotel each day.

For more information call or e-mail Dustin

Boler at: (217) 300-4847
dboler2@illinois.edu

Presented by:



Lynn Knipe, Ph.D.
Ohio State Extension
Departments of Food Science and
Technology & Animal Sciences
(614) 292-4877
Fax: (614) 292-0218
e-mail:knipe.1@osu.edu
Webpage:
<http://meatsci.osu.edu/index.html>



Hawthorn Suites
101 Trade Center

1503 S. Maryland
Meat Science Lab