

Registration Form

This form may be used for more than one person at the same organization. Substitutions are acceptable. Course enrollees should be familiar with the basic principles of food safety.

Registration is also available online at:

<https://haccp11918.eventbrite.com>

Packinghouse HACCP Workshop UF/IFAS SWFREC – November 19-20, 2018

Name _____

Company _____

Address _____

Email _____

Phone _____

Secondary Farm Participant(s) – (Maximum: 2)

Special meal requirements (vegetarian, etc.)?

Important: Make checks payable to “University of Florida - CREC”

Course registration of \$400 for primary Farm Participant (\$100 for additional participants from that farm, up to the maximum of 2) and \$250 for government/academic employees is requested by November 14th, 2018.

Registration will be confirmed upon receipt of payment.

Mail check and registration to:

University of Florida - CREC
ATTN: Sarah McCoy
700 Experiment Station Road
Lake Alfred, FL 33850

sarahmccoy@ufl.edu

863-956-8632

UF | IFAS Extension
UNIVERSITY of FLORIDA

HACCP for Florida Fresh Fruit and Vegetable Packinghouses



November 19 – 20, 2018

UF/IFAS Southwest Florida Research and Education Center
2685 SR 29 North
Immokalee, FL 34142

Sponsored by
UF/IFAS Citrus Research and Education Center
UF/IFAS Food Science and Human Nutrition Department

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UNIVERSITY of FLORIDA

FS | **HN**
Food Science | Human Nutrition

ABOUT THE PROGRAM

Food Safety is critical to the fresh produce industry. In addition to being a major public health issue, food safety issues have had an adverse economic impact on growers, packers, processors and shippers of fresh produce.

In addition to a discussion of current and proposed legislation, the latest research on produce safety and Good Manufacturing Practice (GMPs), the workshop will cover the elements of putting together a comprehensive food safety program.

The hands on course will teach participants how to develop and document a food safety management program based on the principles of Hazard Analysis and Critical Control Point (HACCP) for their specific operations.

Breakout sessions are structured to teach participants how to identify and prevent food safety hazards, monitor hazard reduction procedures, develop control measures and methods to document and verify the results of their efforts.

The workshop, accredited by the International HACCP Alliance, is targeted to produce packers, to assist in the development and customization of food safety programs for their facilities, using a HACCP-based approach.

PACKINGHOUSE HACCP PROGRAM AGENDA

Day 1

- 8:00 Registration
- 8:30 Welcome
- Introduction to Food Safety and the HACCP System
- Hazards
- Prerequisites to HACCP – GAPs, GMPs, SOPs, SSOPs
- Hazard Analysis (Principle 1)
- Identification of Critical Control Points (Principle 2)
- Establishment of Critical Limits (Principle 3)
- Critical Control Point Monitoring (Principle 4)
- 5:00 Adjourn

Day 2

- 8:00 Coffee
- 8:30 Review
- Corrective Actions (Principle 5)
- Verification (Principle 6)
- Recordkeeping (Principle 7)
- Regulations – Food Safety Modernization Act
- HACCP Review
- HACCP Exam
- 5:00 Adjourn

INSTRUCTORS

Michelle Danyluk

Associate Professor, UF/IFAS CREC

Travis Chapin

State Specialized Ext. Agent, Food Safety

Matt Krug

State Specialized Ext. Agent, Food Science

Jessica Lepper

Food Safety Coordinator, UF/IFAS FSHN

Angela Valadez

Produce Food Safety Coordinator, Publix Supermarkets, Inc.

LOCATION

Immokalee, FL is accessible from the Southwest Florida International airport. You can access a map and more information about the UF/IFAS Southwest Florida Research and Education Center at <http://www.imok.ufl.edu/>.

REGISTRATION

The fee for the course is \$400 for industry participants; additional participants from one facility/farm (up to the maximum of 2) may register for a fee of \$100. A reduced fee of \$250 is available for government/academic employees who make prior arrangements.

Registration will be limited to the first 36 registrants.

Registration includes the course materials, two lunches, coffee breaks and certificate of completion. Participation for the entire 2 days is required for the certificate.