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://haccp040918.eventbrite.com

Packinghouse HACCP Workshop
UF/IFAS NFREC – SV – Apr. 9-10, 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 April 4, 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

HACCP for Florida Fresh Fruit and Vegetable Packinghouses

April 9 - 10, 2018

UF/IFAS NFREC – Suwannee Valley
8202 County Road 417
Live Oak, FL 32060

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

Live Oak, FL is accessible from the Jacksonville International Airport. You can access a map and more information about the UF/IFAS North Florida Research and Education Center – Suwannee Valley at http://svaec.ifas.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.