

Implementing Your Company's HACCP Plan Course
University of Nebraska
Lincoln, NE

Day 1

- 8:00 A.M. Registration and Welcome
- 8:30 A.M. Food Safety Challenge
- 9:15 A.M. USDA Regulations
- 9:45 A.M. History and Overview HACCP Principles and Pre HACCP Requirements
- 10:15 A.M. Break
- 10:30 A.M. Relationship of GMP and SOP's to HACCP
- 11:15 A.M. Instructions for pre HACCP requirements and Working Groups, Pre HACCP requirements
- 12:00 Lunch
- 1:00 P.M. Working Groups, Pre HACCP requirements
- 1:30 P.M. Working Groups Report
- 2:15 P.M. Identifying Hazards, Physical
Identifying Hazards, Chemical
Identifying Hazards, Microbiological
HACCP Principle 1. Conducting a Hazard Analysis
- 3:30 P.M. Break
- 3:45 P.M. Break in to Working Groups: Principle 1
- 4:45 P.M. Adjourn

Day 2

- 8:00 A.M. Working Groups Report – Principle 1
- 9:00 A.M. HACCP Principle 2: Identifying CCP's
- 9:30 A.M. Break into Working Groups: Principle 2

10:15 A.M. Break

10:30 A.M. Working Groups Report

11:00 A.M. HACCP Principle 3: How to Establish Critical Limits
HACCP Principle 4: Monitoring of Critical Limits
HACCP Principle 5: Establishing Corrective Action

12:00 P.M. Lunch

1:00 P.M. Demonstration of Sanitation checks

2:00 P.M. Working Groups develop Principles 3, 4, and 5

3:00 P.M. Break

3:15 P.M. Working Groups Report, Principles 3,4, and 5

4:00 P.M. HACCP Principle 6: Record keeping

4:30 P.M. HACCP Principle 7: Verification Procedures

4:30 P.M. Adjourn

Day 3

8:00 A.M. Working Groups develop Principles 6 and 7

9:00 A.M. Reports of Principles 6 and 7.

9:30 A.M. Implementation of your HACCP plan

10:00 A.M. Management of your HACCP plan

10:30 A.M. Break

9:45 A.M. Question and Answer/Videos

10:45 A.M. Recalls – Dennis Burson

11:30 A.M. Participant Assessment and HACCP Workshop Evaluation

Noon Adjourn