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://packinghousehaccp1019.eventbrite.com

Packinghouse HACCP Workshop
UF/IFAS Orange County – October 19-20, 2016

Name__________________________________
Company________________________________
Address_________________________________
_______________________________________
Email___________________________________
Phone___________________________________
Secondary Farm Participant(s)
_______________________________________
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) and $250 for government/academic employees is requested by October 14, 2016.

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

October 19 - 20, 2016

UF/IFAS Extension Orange County
6021 South Conway Road
Orlando, FL 32812

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

Wednesday, October 19th

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

Thursday, October 20th

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

Renée Goodrich Schneider  
Professor, UF/IFAS FSHN

Keith Schneider  
Professor, UF/IFAS FSHN

Travis Chapin  
Biological Scientist, UF/IFAS CREC

Kiley Harper-Larsen  
Owner and Lead Consultant, The Ag Safety Lady

LOCATION

Orlando, FL is accessible from either the Orlando or Sanford airports. You can access a map and more information about the center at http://orange.ifas.ufl.edu/

REGISTRATION

The fee for the course is $400 for industry participants; additional participants from one facility/farm 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.