

Hazard Analysis and Critical Control Point (HACCP) System

Principles of Food Protection

August 12-13, 2010

This two-day workshop will start with the Prerequisite Programs for HACCP, the vital foundation of sound HACCP-based systems. The Prerequisite Programs will discuss the environmental conditions and basic operations that support the safety of fresh and processed foods, including agriculture-based production, food processing, food preparation, foodservice, and distribution. These programs consist of the Good Agricultural Practices (GAP), Good Manufacturing Practices (GMP), Sanitation Standard Operating Procedures (SSOP), Product Identification and Tracking, Recall, Preventive Maintenance, and Education and Training. It is critical that all these prerequisite programs be in place before attempting the development and implementation of a HACCP plan. These will then be followed with discussions of food hazards. The first day will end with presentations of the key requirements to meet the current regulatory HACCPs: Juice (21 CFR 120), Seafood (21 CFR 123), and Meat and Poultry (9 CFR 304).

The second day will continue with the preliminary steps to HACCP. The seven HACCP principles necessary to develop a HACCP plan as applicable to any food will then follow combining discussions, lectures, and exercises.

The University of Hawai'i at Mānoa will award certificates to those who attend all the sessions and satisfactorily complete all requirements. The certificates will be sent to the designated mailing addresses approximately 4-6 weeks after the course of instruction.

Who May Attend

The intended audience includes those working in the fresh produce and/or processed food industries, such as farmers, retailers, wholesalers, supervisors, mid-level managers, technical and non-technical personnel, quality professionals, production personnel, marketing professionals, sales persons, and those in the export/import business. A thorough knowledge of your food operations, including food safety problems that have occurred or have the potential to occur, is important to the development of your HACCP plan.

Registration

Enrollment will be accepted on a first-received basis and will be limited to the facilities available. Deadline for receiving the registration fee is **July 30, 2010**. If received by this deadline, registration fee is \$550 per person for the two-day workshop. After the deadline, registration

fee is \$600 per person. The registration fee includes the cost of instruction, use of facilities, morning and afternoon snacks for each day of the workshop, and all workshop materials. Meals and lodging are not included.

Please complete and return the attached enrollment application to me to the address given below. If we do not receive your registration by the deadline, you still may elect to register by phone (808-956-6564) or fax (808-956-3894), if space is available.

Reading Proficiency

English will be the medium of instruction. No translation assistance will be available.

Course of Instruction

This curriculum incorporates recommendations and concepts from the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) and meets the educational requirements cited in the FDA regulations requiring HACCP.

Thursday, August 12, 2010 (7:30 am-5:00 pm)

HACCP: Myths, Facts, Fallacies; Brief History

Prerequisite Programs for Food Safety: GAP, GMP and Codex Principles of Food Hygiene, SSOP, Recall, Preventive Maintenance, Education

Food Hazards: Biological, Chemical, and Physical HACCP Regulations

Friday, August 13, 2010 (7:30 am-5:00 pm)

Preliminary Steps to HACCP

Seven Principles of HACCP

Developing, Implementing, and Managing HACCP plans
Q&A; Evaluation

Application of HACCP Principles

To apply the principles to your own processing operations, please bring the following to the course for your own use:

- Product Description, its intended use, and distribution
- Product Flow Sheet (as detailed as possible)

Program Faculty

Dr. Aurora A. Saulo

Extension Specialist in Food Technology
Department of Tropical Plant & Soil Sciences
University of Hawai'i at Mānoa
Honolulu, HI 96822

Program Venue

HACCP System – Principles of Food Protection will be conducted in St. John 10 A&B of the University of Hawai'i at Mānoa (3190 Maile Way corner of East-West Road, grid 2E of the campus map <http://manoa.hawaii.edu/campusmap/uhammap.pdf>). There are limited pay-to-park green stalls near St. John at \$16 per day (http://www.hawaii.edu/parking/parkingmaps_assests/newvisitorparking.pdf). Car pooling is advised. For disability accommodations, please contact me by the registration deadline.

Daytime temperatures average in the mid 80s Fahrenheit with lows in the 70s. Summer wear, such as shorts and t-shirts, are acceptable in most public areas. It is recommended, however, to bring a sweater or a light jacket to wear in the air-conditioned conference rooms.

Cancellation and Substitution Policy

Deadline for cancellation is **August 2, 2010**. All cancellations should be done in writing and will entail a handling fee of \$50 per registration. Cancellations received after the deadline are subject to the entire tuition charge. Substitutions may be made before the workshop.

The University of Hawai'i may cancel this workshop fourteen (14) days prior to the first day of the course if there is insufficient enrollment.

Questions regarding program content or certification requirements should be directed to me.



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**COOPERATIVE EXTENSION SERVICE, FOOD TECHNOLOGY PROGRAM
HACCP SYSTEM – PRINCIPLES OF FOOD PROTECTION**
August 12-13, 2010

NAME OF PARTICIPANT/S _____ COMPANY _____

ADDRESS _____ CITY _____ STATE _____

ZIP _____ TELEPHONE _____ FAX _____ E-MAIL _____

Registration fee:
US \$550/person
(up to July 30, 2010)
US \$600/person
(after July 30, 2010)

Make check payable to: **RCUH PROJECT #1139 (Research Corporation of the University of Hawai'i)**

And mail to: Dr. Aurora A. Saulo
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sponsored by the:

**College of Tropical Agriculture &
Human Resources**

**University of Hawai'i at Manoa
Cooperative Extension Service
Food Technology Program**