

## Daily Agenda

### Hazard Analysis Critical Control Point (HACCP) Training for 2022

#### Developing and Implementing HACCP in Meat and Food Plants

Training Days and Locations:

- November 7<sup>th</sup> – 9<sup>th</sup> (Monday – Wednesday): John S. Wright Center

This agenda is covered in two and a half days.

<b>Day One – November 7<sup>th</sup>, 2022</b>	
8:00 am – 10:30 am	Welcome, Introductions, Sign-in (8:00 am)
	HACCP: A Food Safety Tool That Will Enhance Your Business (8:15 am)
	GMP's, SOP's and SSOP's (8:45 am)
	Overview of HACCP Principles and Initial Steps in Developing a HACCP Plan (9:30 am)
15-minute Morning Break @ 10:30 am	
10:45 am – 12:00 pm	HACCP Team Activity-Identify and define your product; and flow diagram development
12:00 pm – 1:00 pm	Lunch
1:00 pm – 2:30 pm	HACCP Team Activity-Identify and define your product; and flow diagram development (1:00 pm)
	Discussion of HACCP Team Activity Results (2:00 pm)
15-minute Afternoon Break @ 2:30 pm	
2:45 pm – 5:00 pm	Biological Food Safety Hazards (2:45 pm)
	Physical and Chemical Food Safety Hazards (3:15 pm)
	HACCP Principle 1--Hazard Analysis and Risk Assessment (4:15 pm)
	Adjourn (5:00 pm)
<b>Day Two – November 8<sup>th</sup>, 2022</b>	

8:00 am – 10:00 am	HACCP Team Activity –Hazard Analysis
15-minute Morning Break @ 10:00 am	
10:15 am – 12: 00 pm	Discussion of HACCP Team Activity Results (10:15 am)
	HACCP Principle 2--Identifying Critical Control Points (CCP's) (11:00 am)
	HACCP Team Activity - Identifying Critical Control Points (11:30 am)
12:00 pm – 1:00 pm	Lunch
1:00 pm – 2:15 pm	Discussion of HACCP Team Activity Results (1:00 pm)
	HACCP Principles 3, 4 and 5: Establishing Critical Limits, Monitoring Activities and Corrective Actions (1:15 pm)
15-minute Afternoon Break @ 2:15 pm	
2:30 pm – 5:00 pm	HACCP Team Activity -- Critical Limits, Monitoring and Corrective Action Procedures (2:30 pm)
	Discussion of HACCP Team Activity Results (3:30 pm)
	HACCP Principle 6--Establishing Recordkeeping Procedures (4:00 pm)
	Adjourn (5:00 pm)
<b>Day Three – November 9<sup>th</sup>, 2022</b>	
8:00 am- 10:15 am	HACCP Principle 7– Establishing Verification Procedures (8:00 am)
	HACCP Team Activity--Recordkeeping and Verification Procedures, and Summarizing HACCP Plan (8:30 am)
	Discussion of HACCP Team Activity Results (9:15 am)
	Recalls (9:45 am)
15-minute Morning Break @ 10:15 am	
10:30 am – 12:00 pm	Integrating HACCP with SSOP's and GMP's (10:30 am)

	Implementing and Maintaining HACCP into your Facility (11:00 am)
	Questions, Evaluation, Certificates (11:30 am)
	End of Training. Congratulations on completing the training! (12:00 pm)

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