



COLLEGE OF AGRICULTURE & LIFE SCIENCES
**Animal & Comparative
 Biomedical Sciences**

Federal food safety regulations for meat and poultry mandate that each manufacturer must rely on a trained individual who has received instruction in the application of **Hazard Analysis and Critical Control Point (HACCP)** principles.

Those trained individuals must perform a periodic reassessment of the ongoing adequacy of the HACCP plan.

The University of Arizona HACCP training directly fulfills these regulatory expectations.

Participants will receive instruction in the regulatory requirements specific to the design features of a HACCP plan, including the seven principles of HACCP and record review, and the overall food safety system.

Special attention will be placed on developing a HACCP plan, as well as when and how to conduct a record review.



This course is accredited by the International HACCP Alliance.



BASIC HACCP TRAINING

May 15-17, 2023

(8 a.m.-5 p.m. May 15-16, 8 a.m.-noon May 17)

Location: The Refinery, UA Tech Park @ The Bridges, Tucson

Price: \$450 (includes lunches and all course materials)

Designed and taught by:

Dr. Margie Sánchez-Vega

Dr. Margarethe Cooper



Assistant Professor of Practice, University of Arizona



Associate Professor of Practice, University of Arizona

Learn more and register at
CE.ARIZONA.EDU/HACCP