

PACKINGHOUSE HACCP

April 18-19, 2019 | Tifton, GA

About The Program

This International Hazard Analysis Critical Control Point (HACCP) Alliance accredited course includes produce safety, Good Manufacturing Practices, and how to develop commodity and facility specific food safety programs based on the core principles of HACCP. The hands-on course will teach participants how to develop and document a food safety management program based on the principles of HACCP for their specific operations. Breakout sessions are included in the workshop to give participants an opportunity to apply the principals of HACCP to packinghouse operations.

During breakout sessions, participants will:

- Identify the potential for biological, chemical, and physical food safety hazards occurring in the operation from receiving to shipping
- Monitor hazard prevention and control procedures
- Develop methods to document procedures
- Develop policies and procedures for the prevention and control of hazards
- Verify the results of their efforts

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. Likewise, many third-party audits require food safety training to help ensure that the fruits and vegetables being produced are as safe as possible. This course meets the requirements of the Primus GFS facility audit, which requires that one member of the HACCP team have attained a certificate of HACCP training within the last 5 years.

Who Should Attend?

This Packinghouse HACCP Workshop will cover the key elements of developing a comprehensive food safety program. This workshop is for industry professionals involved in packinghouse food safety as well as educators and consultants working with the fruit and vegetable industry.

Location: Tift County Extension Office
1468 Carpenter Rd. S
Tifton, GA 31793

Event Registration

The registration fee for the course is \$400. This includes course materials, certificate with official HACCP seal, and meals/refreshments each day.

Register Now!

<https://tinyurl.com/vbwh25ty>

Presented by:



**Department of Food Science
and Technology**
College of Agricultural & Environmental Sciences
UNIVERSITY OF GEORGIA



In Partnership with:



For more information, contact us:
(706) 542-2574 • efs@uga.edu • fste.uga.edu