

Southwest Meat Association
4103 S. Texas Avenue, Suite 101
Bryan, Texas 77802



Beyond Basics: HACCP Plan Improvement Workshop for Raw and Cooked Product Operations

April 2-3, 2009

November 5-6, 2009

Sponsored by:



Department of Animal Science

*Texas A&M University
College Station, Texas*



SOUTHWEST MEAT ASSOCIATION



National Meat Association



Southwest Meat Association
and National Meat Association
are charter members of the
International HACCP Alliance.

Beyond Basics:

HACCP Plan Improvement Workshop for Raw and Cooked Product Operations

Questions:

- Do you have decision-making documentation for your HACCP plan?
- Can you justify and defend your CCPs or CLs?
- Do you have all of your scientific supporting documentation on file?
- Can you support the frequency of your monitoring and verification activities?
- Is the FSIS asking for information that you don't have?
- Are you ready for an FSIS Review Team visit?

Answers:

If you answered "No" to any of the questions above, then you need to attend this workshop, and we'll help you find the answers! To participate in this program, you **must bring** your company's raw and/or cooked product HACCP plan(s) to the workshop and we will work together to improve your HACCP plan(s)! Space is limited to allow for optimal hands-on interaction, so register today!

Course Overview

- Flow Chart Review and Evaluation
- Review and Support a Hazard Analysis
- Defend the Selection of CCPs
- Support the Selection of Monitoring and Verification Frequencies
- Compose Decision-Making Documentation
- Compile Supporting Documentation

Schedule:

The course starts at 8:30 AM on Day 1 and ends by 3:00 PM on Day 2.

Registration Information

Minimum number of participants for the course to make is 25. If the course is not filled by two weeks prior to the start date, the course will be cancelled.

Maximum number of participants: 40

Member price: \$600.00 (SMA or NMA)

Non-member price: \$750.00

Registration fee includes: refreshments during breaks and materials.

Hotel Information

Hampton Inn

320 South Texas Ave.
College Station, Texas 77840
979-846-0184

Room Rate: \$84.00 plus tax, single/double
Ask for the **Southwest Meat Association block.**

Room reservations must be made 14 days prior to the first day of the course!

Free hot breakfast bar in the hotel lobby, free high-speed internet connections in guest rooms, and free airport shuttle bus service.



Southwest Meat Association
4103 S. Texas Avenue, Suite 101
Bryan, Texas 77802
979-846-9011 Phone
979-846-8198 FAX
<http://www.southwestmeat.org>

Registration Form

Name: _____

2nd Person: _____

3rd Person: _____

Company: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ FAX: _____

Email: _____

Indicate the type of raw/cooked products produced in your facility: _____

Please check course date:

April 2-3, 2009 November 5-6, 2009

Registration Fee Per Person:

- \$600.00 SMA or NMA member
 \$750.00 Non-member

Payment Information: (check one)

Check: Check # _____ (Payable to SMA)

Charge: Visa MC DISC AMEX

Cardholder Name: _____

Card Number: _____ Expires: _____

3 or 4-digit Verification Code on back of card: _____

Billing Address: _____

City: _____ State: _____ Zip: _____

Credit card transactions will incur a 3.5% processing fee.

Signature: _____

Remit form and payment to:

Southwest Meat Association
4103 S. Texas Avenue, Suite 101
Bryan, Texas 77802
979-846-8198 FAX

Cancellation policy:

All requests for refunds are subject to a \$75 processing fee. Refunds will be issued if written notification is postmarked or faxed three days prior to the workshop.