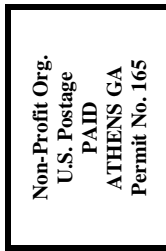


HACCP for Nut Processors Workshop Agenda Aug. 7- 9, 2012



DAY 1 - Tuesday 8:00 - 5:00

Update on Proposed Food Safety Regulations
Safety Concerns in the Pre- and Post-Harvest
Environment of Peanuts and Pecans
Safety Concerns in the Pre- and Post-Harvest
Environment of Almonds
HACCP Pre-requisites for Processing Plants: GMPs,
SOPs & SSOPs
Food Safety Hazards Associated with Nuts

DAY 2 - Wednesday 8:00 - 5:00

Applying the Seven Principles of HACCP
Defining Your Process, Product and Assessing
Hazards; Development of Process Flow Diagrams,
Product Description and Hazard Analysis (HACCP
Principle 1)
Establishing Critical Control Points (HACCP Principle
2)
Determining Critical Limits; Monitoring Methods and
Corrective Actions (HACCP Principles 3-5)

DAY 3 - Thursday 8:00 - 12:00 noon

Verification Procedures and Record Keeping (HACCP
Principles 6 & 7)
HACCP Review
HACCP Certification Exam

ACCREDITED HACCP TRAINING

2012 COURSE INSTRUCTORS may include:

- Dr. William Hurst, course coordinator, certified HACCP instructor and food safety specialist, UGA
- Steven Calhoun, American Peanut Council
- Dr. Michelle Danyluk, food scientist, University of Florida
- Dr. Larry Beuchat, food scientist and researcher, Center for Food Safety, UGA
- and other industry leaders

HACCP for Nut Processors
Extension Food Science, UGA
240A Food Science Bldg.
Athens, Georgia 30602-2610

Return Service Requested

**Time Sensitive Info
Forward to HACCP
or Food Safety Officer
ASAP**



HACCP for Nut Processors

Aug. 7-9, 2012
University of Georgia
Athens, Georgia

*This training program is accredited
by the International HACCP Alliance*



Presented by

The University of Georgia
College of Agricultural & Environmental Sciences
Department of Food Science & Technology

and the



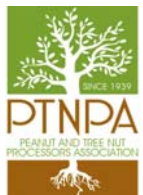
with additional support from



Pecans. So good. So good for you.



An International Trade Association



About the Program

Food safety is critical to all nut product industry stakeholders. In addition to being a major public health issue, food safety events, such as foodborne illness outbreaks, have had an adverse economic impact on nut growers, handlers, processors and shippers. There is a great deal of pressure coming to bear on all nut processors since the enactment of the Food Safety Modernization Act (FSMA), which has resulted in rapid regulatory reform. It is important to be prepared for these important changes to our industry. The continued improvement of industry good manufacturing practices and development of food safety plans will allow manufacturers to continue to competitively market their products.

In addition to a discussion of current and proposed legislation, the latest research on food safety, and Good Manufacturing Practices (GMPs) updates, this workshop will cover the elements of putting together a comprehensive food safety program for a nut product manufacturing operation.

SPACE LIMITED TO 30 PARTICIPANTS

What will I get out of this course?

This hands-on course will teach participants how to develop and document a food safety management program based on the principles of Hazard Analysis and Critical Control Point (HACCP) for their specific manufacturing operation. Break-out sessions will be structured to teach participants how to identify and prevent food safety hazards, monitor hazard-reduction procedures, and develop control measures and methods to document and verify the results of their efforts. The goal of the interactive sessions is to assist participants in developing a Food Safety Plan that they can take home and implement in their specific operations. Nut growers and handlers will also profit from this food safety training, by learning what requirements their buyers may impose on their harvesting and shelling operations. Participants will receive the GMA publication, the *Handbook for Safe Processing of Nuts*, as a part of the course materials.

Who should attend?

This workshop is targeted to nut product manufacturers, to assist them in developing and customizing their own food safety programs for their facilities, using a HACCP-based approach. Managers, supervisors, technical food safety specialists, and HACCP (or potential) coordinators in the nut industry would benefit from attending this program.

WORKSHOP REGISTRATION:

Prepaid registration is required by July 16, 2012 - fee \$800 USD. Lodging, breakfasts parking, and evening meals are not included in registration fee. **Register three or more from the same company at the same time to receive a \$50 per person discount on the registration fee.**

Lodging: A block of rooms at the Georgia Center, 1197 South Lumpkin Street, Athens, will be held until July 16, 2012. Call 1-800-884-1381 and request the "Nut HACCP" group to get special rate of \$89.00 (1 queen bed), plus tax. Or make your reservation online with a credit card, go to <https://webapps.georgiacenter.uga.edu/Hotel/> and enter the block code "NUTHACCP" and select the dates for your stay.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. Print map with detailed directions from our website <http://EFSonline.uga.edu>.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before July 16, 2012, will be refunded. **NO REFUND if received after July 16, 2012, or "no show."**

NOTE: A confirmation email that the course will take place will be sent to all registrants about two weeks prior to the course. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.

Transportation: Airline access to Athens is available via Atlanta's Hartsfield-Jackson International Airport (ATL), which is about 90 minutes away from Athens via ground transportation or 45 minutes by air.

Shuttle from Atlanta to Athens: Groome Transportation has 14 shuttles to and from Atlanta to Athens - see www.groometransportation.com or call 706-410-2363 for schedule and reservations. **Georgia Skies** shuttle flights to Athens-Ben Epps Airport (AHN) may be booked online via most travel internet sites or call toll free 1-877-849-4997. Shuttle service from the Athens Airport available to hotel guests.

HACCP for Nut Processors

Aug. 7-9, 2012

Registration fee MUST be prepaid – registration closes July 16, 2012

Name (as it should be registered with HACCP Alliance)

Preferred name for name badge

Title

Company or affiliation

Mailing address

City/State/Zip

Telephone

Fax

Cellular phone

Email address

Type of product processed

- Register by July 16 - fee \$800 USD**
- APC, NPSA, SFA, PTNPA members register by July 16 - fee \$750 USD**

Register three persons from the same company at the same time to receive a \$50 per person discount on the registration fee.

PAYMENT METHODS:

CHECK or MONEY ORDER: Make payable to *University of Georgia* and mail to:

HACCP for Nut Processors
University of Georgia
240 Food Science Bldg.
Athens GA 30602-2610

ONLINE CREDIT CARD REGISTRATION: Please go to the calendar at <http://EFSonline.uga.edu> and click on the link to our secure registration website.