Hazard Analysis and Critical Control Point (HACCP) and Preventive Controls Systems-

Principles of Food Protection

July 23-24, 2014

This two-day workshop will start with the Prerequisite Programs for food safety, the vital foundation of sound HACCP-based systems. The Prerequisite Programs will discuss the environmental conditions and basic operations that support food safety, including agriculture-based production, food processing, food preparation, foodservice, and distribution. It is critical that all these prerequisite programs be in place before attempting the development and implementation of a HACCP/Preventive Controls Plan. These will then be followed with discussions of food hazards. The first day will end with presentations of different food safety standards and schemes, and the key requirements to comply with the Food Safety Modernization Act and to meet the current regulatory HACCPs: Juice (21 CFR 120), Seafood (21 CFR 123), and Meat and Poultry (9 CFR 304).

The second day will continue with the preliminary steps to HACCP. The seven HACCP principles necessary to develop a HACCP plan as applicable to any food will then follow, combining discussions, lectures, and exercises.

This HACCP/Preventive Controls course follows the guidelines established for HACCP systems described in the "*Recommended International Code of Practice General Principles of Food Hygiene"* developed by the Codex Commission on Food Hygiene and by the National Advisory Committee for Microbiological Criteria on Foods (NACMCF). The course materials are accredited by the International HACCP Alliance. The University of Hawai'i at Mānoa will award certificates with seals from the International HACCP Alliance to those who attend all the sessions and satisfactorily complete all requirements. The certificates will be sent to the designated mailing addresses approximately 4-6 weeks after the course of instruction.

Who May Attend

The intended audience includes those in the food industry, such as farmers, retailers, wholesalers, supervisors, mid-level managers, technical and non-technical personnel, quality professionals, production personnel, marketing professionals, sales persons, and those in the export/ import business. A thorough knowledge of your food operations, including food safety problems that have occurred or have the potential to occur, is important to the development of your food safety program and HACCP/Preventive Controls Plans.

Registration

Enrollment will be accepted on a first-received basis and will be limited to the facilities available. Registration fee is $550 per person for the two-day workshop if received by **July 14, 2014**. After this deadline, the registration fee will be $600 per person. The registration fee includes the cost of instruction, use of facilities, continental breakfast, and mid-morning and afternoon snacks for each day of the workshop, and all workshop materials. Lodging is not included.

Please complete and return the attached enrollment application to me to the address given below. If we do not receive your registration by the deadline, you still may elect to register by phone (808-956-6564 or 808-956-8588) or fax (808-956-3894), if space is available.

Reading Proficiency

English will be the medium of instruction. No translation assistance will be available.

Course of Instruction

This curriculum incorporates recommendations and concepts from the National Advisory Committee on Microbiological Criteria for Foods and meets the educational requirements cited in the FDA regulations requiring HACCP.

Wednesday, July 23, 2014 (8:00 am-5:00 pm)

HACCP Myths, Facts, Fallacies; Brief History
Prerequisite Programs for Food Safety
Food Hazards
Food Safety Standards & Schemes; HACCP Regulations

Thursday, July 24, 2014 (8:00 am-5:00 pm)

Preliminary Steps to HACCP
Seven Principles of HACCP
Developing, Implementing, and Managing HACCP Plans
Q&A; Examination; Evaluation

Program Faculty

The instructor is a HACCP trainer certified by the GMA Science and Education Foundation (formerly Food Processors Institute), The International Meat and Poultry HACCP Alliance, Association of Food and Drug Officials (AFDO), and the Seafood HACCP Alliance.

Dr. Aurora A. Saulo
Extension Specialist in Food Technology
Department of Tropical Plant & Soil Sciences
University of Hawai`i at Mānoa
Honolulu, HI 96822

Application of HACCP Principles

To apply the principles to your own processing operations, please bring the following to the course for your own use:

• A description of your product, its intended use, and distribution
• A detailed flow sheet of how your product is prepared

Program Venue

HACCP and Preventive Controls Systems – *Principles of Food Protection* HACCP System – Principles of Food Protection will be conducted in St. John 10 A&B of the University of Hawaii at Mānoa (3190 Maile Way corner of East-West Road (*http://manoa.hawaii.edu/campusmap/)*. Use the parking structure (#20). From University Ave (northbound), right to Dole Street, right to Lower Campus Road, then follow the signs. (*http://hawaii.edu/parking/resources/MapFiles/visitorparkingmap.pdf)*.

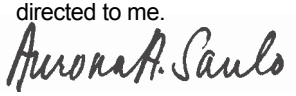
Daytime temperatures average in the mid 80s Fahrenheit with lows in the 70s. Summer wear (e.g., shorts and t-shirts) are acceptable in most public areas. It is recommended, however, to bring a **sweater** or a **light jacket**.

Cancellation/Substitution Policy

Deadline for cancellation is **July 14, 2014**. All cancellations should be done in writing and will entail a handling fee of $50 per registration. Cancellations received after the deadline are subject to the entire tuition charge. Substitutions may be made before the workshop.

The University of Hawaii may cancel this workshop fourteen (14) days prior to the first day of the course if there is insufficient enrollment.

Questions regarding program content, certification requirements, and should be directed to me.



Dr. Aurora A. Saulo
Extension Specialist in Food Technology
Cooperative Extension Service
3190 Maile Way, St. John 102, Honolulu, HI 96822 USA
Tel. 1 808 956 6564 or (Assistant) 1 808 956 8588
Fax. 1 808 956 3894 Cell 1 808 226 1950
Email: aurora@hawaii.edu

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COOPERATIVE EXTENSION SERVICE, FOOD TECHNOLOGY PROGRAM

HACCP/Preventive Controls SYSTEMS – Principles of Food Protection

July 23-24, 2014

TYPE NAME OF PARTICIPANT FOR CERTIFICATE _____

COMPANY NAME & ADDRESS _____ CITY _____ STATE _____

ZIP _____ TEL & FAX _____ E-MAIL _____

Meal Restrictions (please check):

☐ Food Allergy-- please specify

_____

☐ Vegetarian meal preferred

For credit card payments, please call Dr. Saulo's Assistant at 808 956 8588.

For check/money order/bank draft payments, please call/email aurora@hawaii.edu to ensure that space is available. If it is, make check payable to RCUH Project #0001139 and mail to Dr. Aurora A Saulo, Extension Specialist in Food Technology, University of Hawaii, 3190 Maile Way, St John 102, Honolulu, HI 96822 USA. We will confirm your reservation when payment is received.

Registration fee:
US $550/person
Up to July 14, 2014
US $600/person
After July 14, 2014

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University of Hawai'i at Mānoa
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Principles of Food Protection

HACCP

July 23-24, 2014
University of Hawaii at Manoa
3190 Maile Way, St John 10A&B
Honolulu, HI 96822

Instructor:
Dr. Aurora A. Saulo

Sponsored by the:
Cooperative Extension Service
Food Technology Program
College of Tropical Agriculture & Human Resources
University of Hawai'i at Mānoa