

HACCP Training Opportunities

Basic HACCP Training

Now a 1-day course!

Small class size

Computerized group exercises

Choose from four locations:

September 8, 2006
Wausau, WI

October 6, 2006
Eau Claire, WI

October 13, 2006
Green Bay, WI

November 3, 2006
Madison, WI

Coordinated by
Steve Ingham

University of Wisconsin-Extension
in cooperation with

Wisconsin Department of Agriculture,
Trade and Consumer Protection

FOOD SAFETY UPDATES

Computer Tool for Evaluating Raw Meat Temperature Deviations: We are completing the development of a computer tool called THERM (Temperature History Evaluation of Raw Meats). If you have a deviation in which you lose temperature control of a raw meat or poultry product, enter your time and temperature information into THERM and it will tell you how much pathogens might grow and whether your product is safe. To learn more about THERM and how it might help you, contact Steve Ingham at (608) 265-4801 or scingham@wisc.edu.

Validating Slow-Cooking: USDA's Appendix A cautions against cooking procedures in which it takes more than 6 hours for product internal temperature to go from 50°F to 130°F. Yet many slow-cooking processes that don't meet this standard are actually safe. We can use THERM and validation study results to evaluate your slow-cooking process. Just contact Steve Ingham with your time/temperature information at (608) 265-4801, or scingham@wisc.edu.

Updates to Model HACCP Packets: We will be presenting updates to the 2006 model HACCP packets at 1/2-day workshops around the state in November, 2006 and January-February, 2007. These updates correct any errors. They also incorporate better monitoring techniques and newly validated critical limits. Be watching for your brochure. To learn more or to sign up, please contact CALS Conference Services at (608) 263-1672.

Is Your Beef Slaughter Intervention Treatment Valid? Since January 2006, we have been evaluating how well different intervention treatments work at reducing bacteria on beef carcasses. If you would like your treatment evaluated, we can send you sampling kits and directions. You'll send us the samples, and we'll do the microbiological tests and send you the results. To sign up, contact Steve Ingham at (608) 265-4801, or scingham@wisc.edu.

Wisconsin HACCP Training
Department of Food Science
Attn: Steve Ingham
University of Wisconsin-Madison
1605 Linden Drive
Madison, WI 53706

IMPORTANT HACCP TRAINING
INFORMATION ENCLOSED!

GENERAL INFORMATION

This workshop will be valuable to anyone starting up under HACCP, or to experienced processors who want a refresher course in HACCP basics. The workshop teaches the basic up-to-date HACCP principles and related supporting programs, and how to apply them in a meat and poultry plant situation. It involves not only presentations, but also considerable small-group work on actually developing HACCP plans for different products. This workshop satisfies the training requirement specified in the 1996 Pathogen Reduction/HACCP regulation.

The cost of the workshops is \$50 per person for the one day event. This fee includes course materials and refreshments. It does NOT include lunch. Register early. Each class is limited to 15 students. Check-in will begin at 7:30 am and teaching will begin at 8:00 am.

Training participants may cancel up to five working days prior to the training to receive a full refund. Cancellations received later than five days prior to the training are subject to the full registration fee. Substitutions may be made at any time. To cancel or substitute please contact CALS Conference Services at (608) 263-1672.

Upon receipt of enrollment and payment, CALS Conference Services will mail a confirmation letter and directions to each registrant for the site they selected.

To register, complete the attached registration form and submit with your payment by mail or fax to:
CALs Conference Services
620 Babcock Drive
Madison, WI 53706
FAX: (608) 262-5088

Pre-registration is required. On-site registrations will not be accepted.

For registration questions, please contact CALS Conference Services at (608) 263-1672. We do not accept phone registrations.

For training questions, please contact Steve Ingham at (608) 265-4801 or scingham@wisc.edu.

WORKSHOP LOCATIONS

September 8, 2006

Marathon County - UW Extension
212 River Drive, Suite 3
Wausau, WI 54403-5476

October 6, 2006

Eau Claire County - UW Extension
227 1st Street West
Altoona, WI 54720-1601

October 13, 2006

Agriculture & Extension Service Center
1150 Bellevue St.
Green Bay, WI 54302

November 3, 2006

Dane County - UW Extension
1 Fen Oak Court, Room 138
Madison, WI 53718-8812

REGISTRATION FORM

Fill out a separate registration form (or copy) for each registrant.

NAME _____

ORGANIZATION _____

ADDRESS _____
CIRCLE ONE: HOME -OR- BUSINESS

CITY _____ STATE _____ ZIP _____

DAYTIME PHONE (_____) _____

EMAIL _____

Register me for the following workshop(s):

Basic HACCP Training

- September 8, 2006, Wausau \$50
- October 6, 2006, Eau Claire \$50
- October 13, 2006, Green Bay \$50
- November 3, 2006, Madison \$50

Enclose fee. Checks payable to UW-Madison

- Check enclosed
- P.O. Number _____
- Charge on the following account:
____ VISA _____ Mastercard Exp. Date _____
- Card Number _____
- Name on Credit Card _____
- Signature _____

Mail or fax registration form and fees to:

CALS Conference Services
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Madison, WI 53706
Phone: (608) 263-1672 FAX: (608) 262-5088
No phone registrations please.

