



MEAT HACCP COURSE

(HAZARD ANALYSIS CRITICAL CONTROL POINT)



Wyoming
DEPARTMENT OF Agriculture

May 6-9, 2019

RS Fire Department Station 3

125 Industrial Drive

Rock Springs, WY 82901

Course Description

This course covers the fundamentals of HACCP (Hazard Analysis Critical Control Point) and the application in slaughter and processing operations.

Topics include:

- Wyoming Meat Inspection Program
- Basic Foundation of HACCP
 - GMP-SOP-SSOP-Recall Plan
- Cleaning and Sanitizing
- Microorganisms – The Good, The Bad, The Ugly
- Foodborne Illness & Top 5 least wanted
- Humane Handling
- Scientific Justifications
- Processing Hurdles
 - Jerky Processing
 - Valid Jerky Processing Methods
- Allergy Control
- Identification of Hazards – (Biological, Chemical, Physical)
- HACCP getting started
- HACCP and MEAT of the program
- Sampling
- Records

Meat HACCP Course Registration

Name: _____

Business Name: _____

Address: _____

Phone: _____

Email: _____

May 6 – 1 pm to 5 pm

May 7-8 – 8 am to 5 pm

May 9 – 8 am – Noon (if needed)

Lunch is on your own, breaks will be provided.

The Wyoming Food Safety Coalition is committed to making training accessible to all individuals. If you have special needs and require accommodations in order to fully participate, please notify the instructor in advance of the class.

For questions please contact:
Jon Cecil (WDA) 307-777-5533
Justin Latham (WDA) 307-777-6587
Contact your local inspector

Registration fee: \$75.00 Per Person Make checks payable to: Wyoming Food Safety Coalition

Registration Deadline is April 29th

Each person must fill out a separate registration form.

Please send registration form with payment to:

Wyoming Dept. of Ag
Attn: CHS
2219 Carey Ave
Cheyenne, WY 82002