

CFSRS HACCP & Preventative Measures Workshop

October 2nd – 3rd, 2012



**Dairy Management, Inc., 10255 West Higgins Road, Suite 900,
Rosemont, Illinois 60018-5616**

Course Description:

The Center for Food Safety & Regulatory Solutions (CFSRS) "Practical Implementation: HACCP & Preventative Measures" Workshop targets those individuals that have responsibility for building, maintaining and updating plant HACCP programs that will meet customer, Safe Quality Foods (SQF), British Retail Consortium (BRC), International Food Standard (IFS), Food Safety Standard Certification (FSSC) 22000 third party certification system requirements as well as the new Food Safety Modernization Act's (FSMA) "Preventative Measures" requirements, with an enforcement deadline set by Congress of July 5, 2012 (currently on hold by Obama Administration).

This practical and applied HACCP Course will use newly updated, practical and easy-to-understand HACCP forms, team exercises and presentations by experienced instructors that will include information on how to address radiological hazards (FSMA requirement) to updated existing or develop new writing HACCP programs, including product descriptions, flow diagrams, written prerequisites, ingredient, packaging & processing step hazard analyses, the HACCP Plan Summary Table, and annual Verification and Validation plans. Included will be a demonstration on HACCPan.net, a software program that eases the challenge of writing and maintaining the HACCP Program. In addition, CFSRS's HACCP Workshop is being certified under the International HACCP Alliance and is designed to meet the training requirements established for the NCIMS Grade A HACCP program, USDA inspection program (FSIS), and the Food and Drug Administration's (FDA's) Juice HACCP regulation.

Targeted To:

- Corporate and Plant Production, Food Safety, Food Quality and Engineering/Maintenance managers as well as key plant processing staff, as well as plant HACCP Team Members, etc.
- Anyone seeking to gain in-depth knowledge of HACCP.

General Course Outline:

- Basic HACCP Fact or Fiction
- Getting Started – 5 Preliminary Steps
- HACCP Pre-Requisites
- Common Microbiological, Physical & Chemical Hazards
- Federal HACCP Requirements – Dairy, Juice, Meat, Seafood
- HACCP Plan Development
 - ◆ Product Descriptions
 - ◆ Flow Diagrams
 - ◆ Hazard Analysis
 - ◆ CCP's
 - ◆ Records
- Food Safety Modernization Act (2011) HACCP-like Requirements
 - ◆ Critical Limits (CLs)
 - ◆ Monitoring CLs
 - ◆ Corrective Actions
 - ◆ Verification
 - ◆ Validation

Program Schedule:

The class will start at 1:00 p.m. on Tuesday, October 2nd, 2012 and will conclude at 5:00 pm on Wednesday, October 3rd, 2012 -- please schedule travel arrangements accordingly.

REGISTRATION FORM

HACCP Short Course * DMI, Rosemont, Illinois
October 2 – 3, 2012

COMPANY NAME: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

PHONE: _____ FAX: _____

CONTACT PERSON: _____ CONTACT EMAIL: _____

Participants:

First Name	Last Name	E-mail Address	Phone Number

Registration:

	Fee	No.	Total
COURSE Registration:	\$450 (first registrant)	X <u> 1 </u>	= <u> \$450.00 </u>
	\$400 (additional registrants)	X <u> </u>	= <u> \$ </u>

Total Registration Fees:

Payment Information:

Make checks payable in US funds to CFSRS

Payment Enclosed Invoice my company (PO# if required: _____)

Credit Card

Please charge my: MasterCard Visa Am-Ex Discover

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Security (CID) Code*: □□□□

Signature of Cardholder*: _____ Name (Print): _____

Billing Address of Cardholder: _____

**Required to protect against fraud.*

RETURN TO: CFSRS

Attn: SQF 7th Edition Workshop Registration
17290 River Ridge Blvd, Suite 103b
Woodbridge, VA 22191

Ph: (571) 931-67635

E-mail: asayler@cfsrs.com

Cancellation Policy: A full refund will be made if cancellations are received five (5) days prior to the start of the seminar. Attendees canceling later than five (5) days prior to the start of the seminar will be subject to a \$100 service fee. Substitutions will be permitted at any time.

Hotel Information:

Please make your own reservations at one of the hotels within walking distance of the Dairy Management Inc. (DMI) offices. Some of these hotels have special rates if you mention you are participating at a meeting at DMI. All hotels listed below have free shuttles that run from Chicago's O'Hare Airport to the hotel:

1. **Holiday Inn Select** - Phone 847-954-8600. Ask for DMI rate: - Free high speed wireless service. Directly next to the DMI building.
2. **Sheraton Gateway Suites** - 6501 N Mannheim Road – Ask for DMI rate. Phone 847-699-3536. Across the square from DMI.
3. **Holiday Inn Express** - 6600 N. Manheim - Phone 847-544-7500. Hot breakfast buffet included, wireless Internet, parking fee. Ask for DMI rate. 1 block away; you will need to cross a very busy street.
4. **Best Western** - 10300 W Higgins Road, Rosemont, IL, 60018-3818 - Phone 847-296-4471. Free High Speed/Wireless Internet Service in all rooms. 1 block away; you will need to cross a very busy street.