

## Basic HACCP Workshop:

Annapolis, MD	OCTOBER 5 -6, 2009
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\*\*\* Basic course can be taught in Spanish; please call for details.

## Advanced HACCP Workshop: Verification and Validation of HACCP Plans and Systems

### NEW DATE

Annapolis, MD	OCTOBER 7 - 8, 2009
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\*\*\* On site classes available; please call for details.

## CONSULTING SERVICES AVAILABLE

- WRITING HACCP/SSOP PLANS
- PRE-REQUISITE PROGRAMS
- SAMPLING PROGRAMS
- NOIE'S, NR'S
- FSA'S, RECALLS

## NEW CONSULTING SERVICE:

- SQF

## BASIC HACCP COURSE PRELIMINARY AGENDA

### DAY ONE

Introduction to HACCP  
 Management Support & Commitment  
 Prerequisites to HACCP  
 Preliminary Tasks to HACCP  
 Work Group Exercise # 1  
 Work Group Exercise # 1 Presentation  
 Overview of Food Safety Hazards  
 HACCP Principle # 1 Conduct a Hazard Analysis  
 HACCP Principle # 2 Identify critical control points  
 Work Group Exercise # 2  
 Work Group Exercise # 2 Presentations

### DAY TWO

HACCP Principle # 3 Establish Critical Limits  
 HACCP Principle # 4 Establish Monitoring Procedures  
 HACCP Principle # 5 Establish Corrective Actions  
 Work Group Exercise # 3  
 Work Group Exercise # Presentations  
 HACCP Principle # 6 Establish Verification Activities  
 HACCP Principle # 7 Establish Recordkeeping Activities  
 Work Group Exercise # 4  
 Work Group Exercise # 4 Final Presentations  
 Implementation of HACCP / FSIS HACCP Regulations  
 Examine  
 Overview of Exam – Present Certifications  
 Adjourn Course

## ADVANCED HACCP COURSE PRELIMINARY AGENDA

### DAY ONE

HACCP Review  
 Overview and Design of Prerequisite Programs  
 Verification of Prerequisite Programs  
 Validation of Food Safety Control Measures  
 Verification of Prerequisite Programs Working Group  
 Exercise Task 1  
 Verification of CCP's  
 Working Group Exercise Task 2  
 HACCP System Verification  
 Role of Microbiological Testing in Food Safety Systems

### DAY TWO

HACCP Plan Assessments & Audits  
 HACCP Plan/System Validation and Reassessment  
 Working Group Exercise Task 3  
 Regulatory requirements for Verification and Validation  
 General Review  
 Post-training Exam

*Workshop accredited by the International HACCP Alliance.*



## BASIC HACCP COURSE OVERVIEW

The course curriculum provides hands-on training in developing a HACCP program for all types of meat slaughtering and processing facilities. The course includes case studies and small working group sessions to provide participants with a working knowledge of HACCP and enable them to incorporate HACCP principles in their own facilities.

## ADVANCED HACCP COURSE OVERVIEW

The course curriculum provides an in-depth understanding of verification and validation of HACCP plans and Food Safety Management Systems. The course includes case studies and small working group sessions to provide participants with a working knowledge of verification and validation and enables participants to enhance food safety in their own facilities.

## QUALIFICATIONS

TJH Consulting, LLC provides technical and managerial assistance for the development, implementation, and maintenance of HACCP programs. Their experts work within the guidelines of the U.S. Department of Agriculture, the Food and Drug Administration, industry associations and the framework of the International HACCP Alliance (IHA) to provide support and specific services.

## WHO SHOULD ATTEND?

Any Food Safety Professional - those in industry, government and academia interested in further developing their understanding and skills in HACCP. Participants should have some prior training and experience in working with HACCP.

## WHAT PARTICIPANTS RECEIVE

HACCP course notebook and workshop manual. Copies of each group's HACCP plan upon completion of the course. A certificate of completion with the industry recognized International HACCP Alliance accreditation seal. Entry into the International HACCP Alliance's Participant Registry.

## GENERAL INFORMATION

The cost of the basic workshop is \$400.00 per person and the advanced workshop is \$500.00 per person for the two day event. This fee includes course materials. Class begins at 8:00 AM. Training participants may cancel up to ten working days prior to the training to receive a full refund. **Cancellations received less than ten working days prior to the training are subject to the full registration fee.** Substitutions may be made at any time. Upon receipt of enrollment and payment, TJH Consulting, LLC will email or fax a confirmation letter and directions to each registrant for the site.

To register on-line go to [www.tjhconsulting.com](http://www.tjhconsulting.com) and follow the directions.

Other registration, complete the attached registration form and submit with your payment by mail or fax to:

TJH Consulting, LLC  
617 Woodsmans Way  
Crownsville, MD 21032-2417  
Office (410) 266-3332  
Cell (410) 693-2815  
Fax (410) 573-1784  
E-mail [tjhconsult@cs.com](mailto:tjhconsult@cs.com)

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

## REGISTRATION FORM

Print or type your name as you want it to appear on your Certificate of Completion.

Name: \_\_\_\_\_

Company: \_\_\_\_\_

Address: \_\_\_\_\_  
\_\_\_\_\_

City: \_\_\_\_\_

State/Province: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

FAX: \_\_\_\_\_

E-mail: \_\_\_\_\_

Payment:  CHECK ENCLOSED (PAYABLE TO TJH CONSULTING, LLC)

Charge to:  VISA  MASTERCARD  
 AMERICAN EXPRESS

Exp. Date: \_\_\_\_\_

Cardholder: \_\_\_\_\_

Card No: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Signature: \_\_\_\_\_

Course Location:  BASIC HACCP Workshop  
 ADVANCED WORKSHOP

Date: \_\_\_\_\_

For registration questions, please contact TJH Consulting, LLC (410) 693 – 2815 or (410) 266-3332.