



**University of Illinois  
Meat Science  
Outreach**

Presents:

**Introduction to  
HACCP Principles for  
Meat and Poultry Processors**

Accredited by the International  
Meat and Poultry HACCP Alliance



**October 11, 2018**

8:00 a.m. Registration  
8:30 a.m.-5:00 p.m. Welcome, Introductions,  
and HACCP Overview, SSOP's,  
HACCP Teams, Product Descriptions,  
Developing Flow Charts, Hazard  
Analysis, Preventive Measures, Critical  
Control Point Decisions  
5:30-7:00 p.m. Meating of the Minds

**October 12, 2018**

8:00 a.m.-4:00 p.m., Critical Limits, Critical  
Control Point Monitoring, Corrective  
Action Procedures, Record Keeping,  
Verification, Implementing HACCP

**Training Location**

University of Illinois  
Meat Science Laboratory  
1503 S Maryland Dr.  
Urbana, IL 61801

**Registration:**

Please complete and email or mail registration  
form to:

Dustin Boler  
Meat Science Laboratory  
1503 S. Maryland Dr.  
Urbana, Il 61801  
meatscience@illinois.edu

Fees will be paid on the first day of training.  
Acceptable payments can be made by credit  
card or check. Please make checks payable to:  
*The University of Illinois*

**Registration Form**

(Please type or print or email the following  
information:)

Name \_\_\_\_\_

Company \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_

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

**Registration Fee:**

(provides printed materials, lunches, coffee  
breaks and Certificate of Completion)

\_\_\_\_ \$300.00 – Companies  
(first person)

\_\_\_\_ \$250.00 – Companies  
(additional personnel)

Please indicate your 1<sup>st</sup> and 2<sup>nd</sup> process  
choices (e.g., slaughter, cooked products,  
fresh meat, dried products, food service or  
catering, etc.) for developing a HACCP plan  
during this training session.

1. \_\_\_\_\_

2. \_\_\_\_\_

(Please copy for additional registrations)

Participants are responsible for their own lodging and meals other than breakfast and lunches each day.

Participants will receive confirmation of their registration. Maps and lodging information are provided.

Hotel:

Hawthorn Suites by Wyndham  
101 Trade Center Dr.  
Champaign, IL 61820

Starting rate is \$99.99/Night with code:

**MHACCP**

Cut-off Date of block discount is Sept 10

\*Transportation will be provided from the hotel to the meat science laboratory and then back to the hotel each day.

For more information call or e-mail Dustin

Boler at: (217) 300-4847  
dboler2@illinois.edu

Presented by:



Lynn Knipe, Ph.D.  
Ohio State Extension  
Departments of Food Science and  
Technology & Animal Sciences  
(614) 292-4877  
Fax: (614) 292-0218  
e-mail:knipe.1@osu.edu  
Webpage:  
<http://meatsci.osu.edu/index.html>



Hawthorn Suites  
101 Trade Center

1503 S. Maryland  
Meat Science Lab