About the Program
Food safety is critical to all nut product industry stakeholders. In addition to being a major public health issue, food safety events, such as foodborne illness outbreaks, have had an adverse economic impact on nut growers, handlers, processors and shippers. There is a great deal of pressure coming to bear on all nut processors with the rapid movement of the Food Safety Enhancement Act, which will result in regulatory reform in the coming months. It is important to be prepared for these important changes to our industry. The continued improvement of industry good manufacturing practices and development of food safety plans will allow manufacturers to continue to competitively market their products.

The University of Georgia Food Science Extension Outreach Program and the American Peanut Council are sponsoring this two and one-half day, HACCP-based food safety program specifically designed for the nut industry, to teach safe handling and processing practices for nut product manufacturers. In addition to a discussion of current and proposed legislation, the latest research on food safety, and Good Manufacturing Practices (GMPs) updates, this workshop will cover the elements of putting together a comprehensive food safety program for a nut product manufacturing operation.

What will I get out of this course?
This hands-on course will teach participants how to develop and document a food safety management program based on the principles of Hazard Analysis and Critical Control Point (HACCP) for their specific manufacturing operation. Break-out sessions will be structured to teach participants how to identify and prevent food safety hazards, monitor hazard-reduction procedures, and develop control measures and methods to document and verify the results of their efforts. The goal of the interactive sessions is to assist participants in developing a Food Safety Plan that they can take home and implement in their specific operations.

Nut growers and handlers will also profit from this food safety training, by learning what requirements their buyers may impose on their harvesting and shelling operations.

Participants will receive the 2009 edition of the GMA’s new publication, the Handbook for Safe Processing of Nuts, as a part of the course materials.

Who should attend?
This workshop is targeted to nut product manufacturers, to assist them in developing and customizing their own food safety programs for their facilities, using a HACCP-based approach. Managers, supervisors, technical food safety specialists, and HACCP (or potential) coordinators in the nut industry would benefit from attending this program.

WORKSHOP REGISTRATION:
Prepaid registration is required by October 26, 2009! Register by Oct. 16 - fee $750, late registration by Oct. 26 - $800 Lodging, breakfasts and evening meals are NOT included in registration fee.

SPACE LIMITED TO 30 PARTICIPANTS

Lodging: Participants are responsible for their own lodging. A block of rooms will be held until Oct. 26, 2009, at the Holiday Inn Express, 513 West Broad Street, in downtown Athens. Call (706) 546-8122 or 1-800-HOLIDAY and request code “UFN” to get the special rate of $79.00 USD per night (2 double beds, plus tax), including continental breakfast.

NOTE: No public parking is available at the Food Science Building. Please park in the South Campus Parking Deck adjacent to the Georgia Center at 1197 South Lumpkin Street. From there, it is a short walk to the Food Science Building. See the map with detailed directions on our website www.EFSonline.uga.edu.

Cancellation Policy: To cancel, make a substitution or verify registration, call (706) 542-2574 or email EFS@uga.edu. No charge for substitutions. Cancellations received before Oct. 16 will be refunded, less a $35.00 handling fee. Cancellations received after Oct. 26, 2009 or “no show” will not be refunded.

Transportation: Airline access to Athens is available into Athens Municipal Airport (via Charlotte, NC) or Atlanta’s Hartsfield-Jackson International Airport, which is about 90 minutes away from Athens via ground transportation. Please do not make final travel arrangements until the program is confirmed - we will email you, or call (706) 542-2574!

Shuttle service from Atlanta to Athens: AAA Airport Express shuttle to Athens, call 1-800-354-7874 or online at www.aaairportexpress.com, for the shuttle schedule and to make reservations.

HACCP for Nut Processors
November 17-19, 2009

Register by October 26, 2009
Make check payable to University of Georgia and mail to:
HACCP for Nut Processors
University of Georgia
240 Food Science Bldg.
Athens GA 30602-2610

Name (as it should be registered with HACCP Alliance)
Preferred name for name badge
Title
Company or affiliation
Mailing address
City/State/Zip
Telephone
Fax
Cellular phone
Email address

☐ Early registration by Oct. 16 - fee $750 USD
☐ Late registration by Oct. 26 - fee $800 USD*

Registration fee MUST be prepaid – registration closes Oct. 26, 2009. Use our convenient ONLINE CREDIT CARD REGISTRATION, please go to www.EFSonline.uga.edu and click on the workshop calendar link. Select the Nut HACCP link to our secure registration website.

NOTE: A email will be sent to all registrants two weeks prior to course to confirm that course will take place. Please do not make your travel arrangements until confirmation is received. EFS is not responsible for any penalties that may be incurred.
HACCP for Nut Processors
Workshop Agenda
November 17-19, 2009

DAY 1 - Tuesday 8:00 - 5:00
Update on Proposed Food Safety Regulations
Safety Concerns in the Pre- and Post-Harvest Environment of Peanuts and Pecans
Safety Concerns in the Pre- and Post-Harvest Environment of Almonds
HACCP Pre-requisites for Processing Plants:
  GMPs, SOPs & SSOPs
Food Safety Hazards Associated with Nuts

DAY 2 - Wednesday 8:00 - 5:00
Applying the Seven Principles of HACCP
Defining Your Process, Product and Assessing Hazards; Development of Process Flow Diagrams, Product Description and Hazard Analysis (HACCP Principle 1)
Establishing Critical Control Points (HACCP Principle 2)
Determining Critical Limits; Monitoring Methods and Corrective Actions (HACCP Principles 3-5)

DAY 3 - Thursday 8:00 - 12:00 noon
Verification Procedures and Record Keeping (HACCP Principles 6 & 7)
HACCP Review
Certification Exam

2009 COURSE INSTRUCTORS include:
• Dr. William C. Hurst, course coordinator, certified HACCP instructor and food safety specialist, UGA
• Steven Calhoun, American Peanut Council
• Tom Mackie, Quality & Food Safety Consulting, LLC
• Dr. Michelle Danyluk, food scientist, University of Florida
• Dr. Larry Beuchat, food scientist and researcher, Center for Food Safety, UGA