The American Association of Meat Processors, in partnership with the Minnesota Association of Meat Processors and University of Minnesota Meat Science, will be offering this 1 day HACCP Validation workshop to help independent processors understand and meet the requirements of regulations. AAMP is pleased to present this workshop as a unique experience to aid members in the latest regulatory compliance issue and to offer exclusive AAMP resources that can be used by any establishment to validate their food safety systems.

A Review of the Regulatory Requirements and the FSIS Guidance Document
What is expected of establishments to validate their HACCP Plans?

AAMP's Approach to Validation
Learn the application of the FSIS Guidance Document
Learn to utilize AAMP's resources in your establishment

HACCP Validation In-Plant Documentation
Beef Slaughter
Fully Cooked, Not Shelf Stable
Raw, Ground Meat and Poultry Products

Interpretation of the Data
What to do with the data you collect

If you are an AAMP member the cost of the workshop is $50.00. If you are currently not a member of AAMP the cost is $250.00, which includes a 1 year membership in AAMP. Lunch and refreshments during the breaks are included in the cost of the workshop.

To register, please contact the Minnesota Association of Meat Processors office at 507-263-2976.

For general information about the conference center, please visit: http://cce.umn.edu/Continuing-Education-and-Conference-Center/index.html

More specifically, for directions and parking information, please visit: http://cce.umn.edu/Continuing-Education-and-Conference-Center/Parking-Directions/index.html