



April 28 – May 1, 2025
1:00pm – 5:00pm (daily)
Remote Delivery via Zoom

This 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 operations.

The workshop, accredited by the International HACCP Alliance, is targeted to produce packers, to assist in the development and customization of food safety programs for their facilities, using a HACCP-based approach.



Breakout sessions are structured to teach participants how to identify and prevent food safety hazards, monitor hazard reduction procedures, develop control measures and methods to document and verify the results of their efforts.

This training is offered via remote delivery. To participate, individuals must have video and audio capability, and will be required to have both operating during the entire training. Training materials will be mailed to registrants prior to the training – please be sure that the shipping address you provide at the time of registration can receive USPS shipments. Participants will only be eligible for the HACCP Certificate of Course Completion if they are present for all modules of the course.

Hosted by the University of Florida alongside experts from academia and private industry.



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Cost: \$250 Please register by 04/14/25 at: <https://haccp042825.eventbrite.com>

Registration will be limited to the first 20 registrants and includes the course materials and a certificate of completion. Participation for the entire training is required for the certificate.

For questions, contact Sarah McCoy at sarahmccoy@ufl.edu.

Please note: NO substitutions, transfers, or refunds will be issued after registration closes.