

Who Should Attend?

- ◆ Egg and egg product industry personnel
- ◆ HACCP Team and Coordinators
- ◆ Government regulators
- ◆ Supervisors
- ◆ Managers
- ◆ QC/QA personnel
- ◆ HACCP auditors

Course Coordinators

Shelly McKee, PhD

Associate Professor, Poultry Products Safety and Quality Peaks of Excellence Program
Expertise in poultry industry with developing, implementing, and validating HACCP plans for the poultry meat and egg industry.

Patricia Curtis, PhD

Professor, Director, Poultry Products Safety and Quality Peaks of Excellence Program
Extension interests include education programs relating to needs in food quality, food safety, and process development as well as efficiency in poultry and egg processing and product technology. Work is primarily with the poultry industry, commodity organizations and when appropriate, with county extension agents.

Presented by:



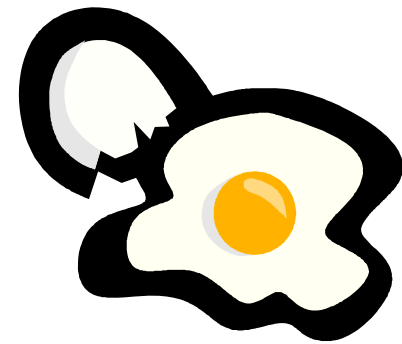
POULTRY Magazine

For Program Information Contact:

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Egg HACCP

A HACCP Course
Designed for
Egg Industry
Professionals



**HACCP FOR EGG
AND EGG PRODUCTS**

April 8-10, 2008

Auburn University, AL

Egg HACCP

COURSE DESCRIPTION

This introductory level 2 ½ day course is designed to introduce participants to HACCP principles and practices targeted for the **SHELL EGG, EGG BREAKER** and **EGG PRODUCT INDUSTRY**. The program will cover HACCP prerequisite programs including good manufacturing practices (GMPs) and sanitary standard operating procedures (SSOPs). In addition, both FDA and USDA regulations will be presented and “hands on” exercises will allow participants to apply HACCP principles to develop HACCP plans for shell eggs, egg breakers as well as egg products. The workshop materials are approved by the International HACCP Alliance.

COURSE BACKGROUND

Establishing a HACCP based system for the Egg industry was one of the tools identified in the EGG SAFETY Action plan to help eliminate *Salmonella* Enteritidis Illnesses due to egg consumption. This action plan covered egg production through consumption. As a result FDA has issued a final rule for Egg HACCP and USDA is in the process reviewing regulations and issuing a final rule in the near future. This program is designed to apply current HACCP principles in a practical manner so that they fit the shell egg, egg breaker and egg product industries.

Program Recognized By:



COURSE SCHEDULE

Tuesday, April 8 - 8 a.m. to 5 p.m.

Wednesday, April 9 - 8 a.m. to 5 p.m.

Thursday, April 10 - 8 a.m. to noon

Registration fee includes all course materials, notebooks, and lunch on Tuesday & Wednesday.

Hotel Accommodations:

Hotel accommodations are available for \$89 (plus taxes) at the Hotel at Auburn University, 241 S. College St., Auburn, AL 36830.



Held at Auburn University facilities

To receive these rates, call the hotel directly at Tel: 800-228-2876 by March 24. Mention that you are with the Egg HACCP group.

TRAVEL INFORMATION

Air Travel

Hartsfield-Jackson Atlanta International Airport (ATL) is the most convenient option for those traveling by air. Major carriers servicing ATL include American, Continental, Delta, Northwest, United, and USAirways. **Please account for the time difference between Atlanta (EST) and Auburn (CST) when making your travel plans.**

Participants will need to arrive on April 7. Program starts at 7:40 am on April 8. A detailed schedule of meeting times and transportation can be picked up at the hotel.

*Shuttle service is provided between Atlanta and Auburn University by Express 85.

REGISTRATION

Complete this form and fax or mail with payment to:

Attn: Jim Goldberg, POULTRY Magazine
485 Nottingham Dr., Auburn, AL 36830
Ph: 334-887-2226, Fax: 334-887-2227

E-MAIL ADDRESS

NAME (FIRST)

LAST

NICKNAME AS IT SHOULD APPEAR ON YOUR BADGE

COMPANY/ORGANIZATION

TITLE

MAILING ADDRESS

CITY

STATE/PROVINCE

COUNTRY

ZIP/POSTAL CODE

PHONE #

FAX #

Registration Fee - \$690.00

Payment Processing

Check Enclosed (Make Payable to: Marketing & Technology Group)

American Express MasterCard Visa

NAME (as it appears on your card)

CARD NO.

EXP DATE (mm/yy)

SIGNATURE (required for credit card)

Credit card charges will appear as "Marketing & Technology Group" on your statement
Registrants who cancel Egg HACCP prior to two weeks before the course will have their registration fees refunded less a \$75 cancellation fee. Cancellations after the 2-week point will not be refunded.