

Validation and Verification of HACCP Plans in Retail Food Establishments

This training is sponsored by Virginia Tech, CASA, and Virginia Department of Agriculture and Consumer Services



June 7, 8 and 9, 2017
8:30AM-5:00PM

Crowne Plaza Richmond Downtown
555 E. Canal St., Richmond, VA

Guests will need to call the hotel directly at 804-788-0900 or e-mail grouppreservations@smi-hotelgroup.com to make their reservations.

They should ask for the CASA Retail HACCP Course.

Space is limited to the first 50 persons registered

This course is designed for both industry and regulatory officials. The material is based on regulations enforced in the Commonwealth of Virginia, so participants within the state are encouraged to attend. The training will include the following topics: background on HACCP as it relates to retail food establishments, hands-on activities involving fermentation of dairy products, vegetables, kombucha and meat, canned tomatoes, reduced oxygen packaging of sauces and raw vegetables, curing and smoking of meat and seafood products, and acidification of sushi rice. All of these topics will be centered around food safety and HACCP plan development, validation and verification.

Registration is \$150.00 per applicant and includes breakfast and break refreshments each day and all course materials.

For registration inquiries, contact:

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Registrant Information

Name Company/Agency

Address

Phone

Email

Validation and Verification of HACCP Plans in Retail

Food Establishments Training

Richmond, VA
Agenda

Day 1

9:00 am – 5:00 pm

Day 1 will provide background on HACCP as it relates to the retail regulation (Both VDACS and VDH regulations)

9:00 am	Welcome, introduction, and expectations
9:30 am	HACCP specifics for retail (variance/no variance)
10:30 am	Break
10:45 am	HACCP plan validation basics (what is validation, what is needed)
12:00 pm	Lunch (on your own)
1:00 pm	HACCP plan verification (specific control measures, CCPs, and steps)
2:30 pm	Break
2:45 pm	HACCP plan verification continued
4:00 pm	Discussion
5:00 pm	Dismiss

Day 2

8:30 am – 5:00 pm

Day 2 will provide hands on-experiences with verifying HACCP plans

8:30 am	(Activity) Fermentation validation and verification: Making yogurt and HACCP plan development
10:00 am	Break
10:15 am	Fermentation food safety and critical control point specifics (Discuss fermented vegetables, kombucha, fermented dairy products and fermented meats)
12:00 pm	Lunch (on your own)
1:00 pm	(Activity) Acidification validation and verification: Canning tomatoes and HACCP plan development
2:30 pm	Break
2:45 pm	(Activity) Acidification validation and verification: Sushi rice and HACCP plan development
4:00 pm	Acidification food safety and critical control point specifics
5:00 pm	Dismiss

Day 3

8:30 am – 12:00 pm

Day 3 will complete the hands on-experiences with verifying HACCP plans

8:30 am	(Activity) ROP validation and verification: Sauces and raw vegetables
10:00 am	ROP food safety and critical control point specifics
10:30 am	Curing and smoking validation and verification: Cured meats and fish (no activity, discussion only)
11:30	Wrap up and discussion
12:00	Dismiss