Monitoring, Verification, Validation, and Data-Driven Decision-Making for Food Safety Systems

Federal food safety regulations for meat and poultry mandate that each manufacturer must rely on a trained individual who has received instruction in the application of Hazard Analysis and Critical Control Point (HACCP) principles.

The University of Arizona Advanced HACCP and Preventive Controls for Human Food workshop goes beyond the basics, providing in-depth instruction to support the implementation of a preventive controls food safety system.

Special focus will be placed on the day-to-day activities that provide documented evidence of the system’s effectiveness, including design of informative data analysis and interpretation.

This workshop is designed and taught by Dr. Daniel Engeljohn, a University of Arizona Assistant Professor of Practice in Animal Science with decades of experience developing food safety policy at the U.S. Department of Agriculture.

January 13-14, 2020
at the UA Food Product and Safety Lab, Tucson

Price: $300
(includes meals and all course materials)

Learn more at ce.arizona.edu/food-safety