

FOOD SAFETY CERTIFICATE PROGRAM

ADVANCED HACCP AND PREVENTIVE CONTROLS FOR HUMAN FOOD



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