

# HACCP for New Mexico Meat and Food Processors

## WHO SHOULD ATTEND:

Meat and food processors including dairy, juice and any suppliers, regulators wishing to understand the HACCP system in a food processing facility.

## COST:

\$200.00 per-person.

Materials will be provided.

## WORKSHOP OBJECTIVES:

Hands-on training to implement a HACCP program in meat and food processing facilities.

## SPEAKERS:

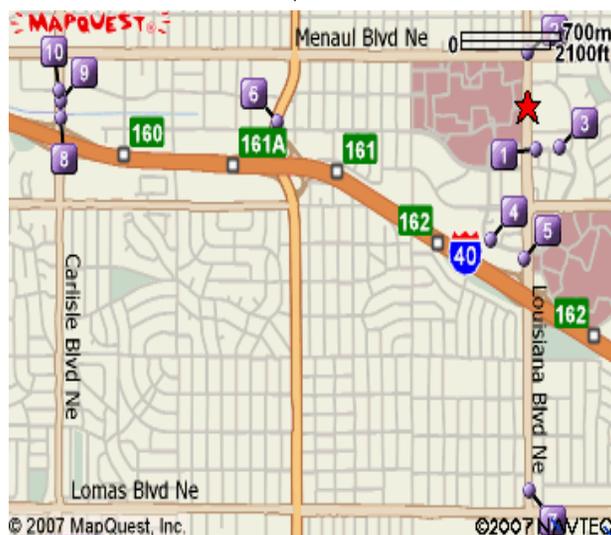
Dr. Jack Thomas, professor of meat science in the department of Animal and Range Sciences at New Mexico State University.

Dr. Nancy Flores, an associate professor as an extension food technology specialist at New Mexico State University.

Kevin Elfering, food safety instructor at the School of Public Health at University of Minnesota

## NMSU Albuquerque Center

(505) 830-2856 | Fax: (505) 883-3235



- 3 Homewood Suites-Uptown
- 6 La Quinta Inn Albuquerque-I40E
- 7 Best Western Barcelona Suites

[http://distance.nmsu.edu/faculty/abq\\_center.html](http://distance.nmsu.edu/faculty/abq_center.html)

## For more information contact:

Nancy C. Flores, Ph.D., Extension Food Technologist and Associate Professor  
P.O. Box 30003, MSC-3AE Las Cruces, NM 88003  
Phone: 575 646-1179 Fax: 575 646-1889  
Email: naflores@nmsu.edu

Web: [nmsu.edu/ces/foodtech/](http://nmsu.edu/ces/foodtech/)



If you are an individual with a disability who is in need of an auxiliary service to participate in this event, please contact Nancy Flores at (575) 646-1179 at least one week prior to the event.

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# HACCP

## Hazard Analysis Critical Control Point for New Mexico Meat and Food Processors

workshop to be presented at

NMSU Albuquerque Center  
2444 Louisiana, NE Suite 101  
Albuquerque, NM 87110-4387  
(575) 646-2198

July 17–18, 2008



NEW MEXICO  
STATE UNIVERSITY  
COOPERATIVE EXTENSION SERVICE

## REGISTRATION FORM

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

### PROCESSOR TYPE::

- |   |  |
|---|--|
| <input type="checkbox"/> Slaughter      | <input type="checkbox"/> Tamale          |
| <input type="checkbox"/> Jerky          | <input type="checkbox"/> Raw Ground Meat |
| <input type="checkbox"/> Processed Meat | <input type="checkbox"/> Dairy           |
| <input type="checkbox"/> Juice          | <input type="checkbox"/> Other           |

### INSPECTOR:

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| <input type="checkbox"/> NMLB & MID | <input type="checkbox"/> NMED      |
| <input type="checkbox"/> FDA        | <input type="checkbox"/> USDA-FSIS |

### REGISTRATION AVAILABLE ON LINE:

<http://foodtech.nmsu.edu>

### SEND REGISTRATIONS AND PAYMENT(S) TO:

NMSU, Extension Food Technology

Attention: Gloria Hernandez

P.O. Box 30003, MSC-3AE Las Cruces, NM 88003-8003

Phone: 575 646-2198 Fax: 575 646-1889

Email: [glorhern@nmsu.edu](mailto:glorhern@nmsu.edu)

Make check(s) payable to: New Mexico State University-Extension Food Technology. Credit card payments are NOT accepted.

(Cash and/or checks will be accepted at on-site on July 17, 2008.

Pre-Registration is required due to limited seating (25).



## WORKSHOP AGENDA Day One:

REGISTRATION and COFFEE

Introductions

HACCP Overview and Prerequisites:  
GMP, SOP, SSOP

Developing Prerequisites Programs

Identifying Hazards—  
Physical, Chemical,  
Biological—Define Critical  
Control Points

Develop HACCP Principles 1 and 2

Critical Limits: Establishment,  
Monitoring, Corrective  
Actions

Develop HACCP Principles 3, 4, 5  
Group Reports

Questions and Answers.....

End of Day

## WORKSHOP AGENDA Day Two:

Record Keeping

Verification

Develop HACCP Principles 6 and 7

Group Reports

HACCP Plan—What should you have in your  
plan?

Plan Format/CFR Language/Corrective  
Action/Verification

Can your HACCP plan survive an agency  
audit?

Summarize, Questions and Answers,  
Issue Certificates

## HOTEL SUGGESTIONS:

### Homewood Suites-Uptown:

7101 Arvada Avenue, NE, Albuquerque, NM 87110. \$110.00 plus tax. Includes full hot breakfast and light dinner. (Located in front of NMSU Albuquerque Center) For reservations call (505) 881-7300.

[http://travel.yahoo.com/p-hotel-364895-homewood\\_suites\\_by\\_hilton\\_uptown-i](http://travel.yahoo.com/p-hotel-364895-homewood_suites_by_hilton_uptown-i)

### Best Western Barcelona Suites:

900 Louisiana Blvd., NE., Albuquerque, NM, 87110. Special rate of \$70.00 plus tax, double with kitchenette. For reservations call (505) 255-5566, or toll-free call 1-800-454-6835.

<http://www.hotel-rates.com/us/new-mexico/albuquerque/best-western-barcelona-suites.html>

### La Quinta Inn Albuquerque-I 40E:

2424 San Mateo Blvd., NE, Albuquerque, NM, 87121. \$59.00 plus tax, doubles, includes breakfast. For reservations call (505) 884-3591.

<http://www.allgetaways.com/hotels/hotel-detail.asp?hotelid=23504>

*To obtain the most economic prices, one must reserve the room within three weeks of anticipation. Prices are subject to change and a credit card for the reservation is needed. Please notify them that you are attending a workshop sponsored by New Mexico State University.*

## PARKING:

Front parking lot is for Compass Bank customers only, use rear parking lot. If front entrance is closed please use East Entrance and ring door bell for assistance.

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