



Basic HACCP Training

for Meat, Poultry, Catfish
& Other Food Processors

MAY 5 – 6, 2025

Course Purpose

To help Meat, Poultry, and Catfish Processors comply with USDA's "Pathogen Reduction and Hazard Analysis Critical Control Point (HACCP)" regulations, MSU's Department of Biochemistry, Nutrition, and Health Promotion is offering a basic HACCP training course.

This basic course is designed for individuals who must have successfully completed a course of instruction in the application of the seven HACCP principles in order to meet USDA requirements. This course includes development of a HACCP plan and record review for a specific product. Individuals who attend and participate in the course will receive a certificate of course completion. Course instructors are certified by the International HACCP Alliance and will follow the standardized training outline for the course. The regulation states that certain functions be conducted by a HACCP trained individual, however, this individual does not have to be an employee of your establishment. The individual could be a consultant you employ to carry out these functions.

While this course is designed to meet the needs of meat, poultry and catfish processors under state meat inspection and/or USDA-FSIS inspection, the basic principles of this workshop are beneficial to all food processors.

Registration

The registration fee is \$300 per participant (\$75 for college students – please email Dr. Crist to register/payment) which includes course materials and breaks. *Lunch will be on your own.* A registration confirmation email and directions to the Bost Conference Center will be emailed to you after receiving your registration and payment prior to the course. **Registration Deadline April 23, 2025.**

[Click Here Online Registration and Payment](#)

*Note: If you do **not** proceed to payment, our online system will "hold" you in the system until you receive a "cancellation email". After receiving that email, re-register and proceed to complete the payment.

Cancellation Policy

If you are unable to attend the training class, you may designate a substitute at any time. Registration fee will be refunded if cancellation is made in writing and received by **April 23, 2025**. Unforeseen circumstances may require the university to cancel a program. In the event of a program cancellation, the university will refund all paid registration fees.

Training Location & Parking

The training will be held at the Bost Conference Center on the Mississippi State University campus in Starkville, MS. We encourage parking in the large lot across the street of the facility. Please do not parking in metered, timed, or restricted spaces.

Address: 190 Bost Dr, Starkville, MS 39759

Lodging

Suggestions for overnight accommodations:

Preferred Hotel and Block

- La Quinta Inn & Suites 662-270-4100
 - Hotel Block Price \$125 / night. Call for reservations under “HACCP” block

Other Hotels

- Russell Inn & Suites 662-324-9595
- Hampton Inn 662-324-1333
- Hilton Garden Inn 662-615-9664
- Holiday Inn Express 662-324-0076
- Courtyard by Marriott 662-338-3116

Contacts

For more information about the HACCP Training Workshop, please contact

- Dr. Courtney Crist cac400@msstate.edu 662.325.0852
- Dr. Byron Williams b.williams@msstate.edu 662-769-9751
- Dept of BNHP 662.325.3200

SCHEDULE

MAY 5 – 6, 2025

Monday, May 5

- 7:30am Doors Open & Registration
- 8:00am Welcome & Introductions
- 8:15am Course Objectives
 - Overview of USDA-FSIS Regulations
 - Prerequisite Programs and HACCP Preliminary Steps
 - Hazards Associated with Meat, Poultry, and Catfish Products
- Conduct a Hazard Analysis
 - Identify Critical Control Points
 - Establish Critical Limits
- 5:00pm Adjourn

Tuesday, May 6

- 7:30am Doors Open
- 8:00am Establish Monitoring Procedures
 - Develop Corrective Actions
 - Establish Effective Recordkeeping Procedures
- Establish Verification Activities and Validation
 - Listeria Intervention Methods
 - Assistance & Resources
 - Q & A Session, Evaluation, and Presentation of Certificates
- 5:00pm Adjourn



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REGISTRATION MAY 5 – 6, 2025

Registration Deadline April 23, 2025

Registration Options:

- [Click Here Online Registration and Online Payment](#)
- Email/Mail Registration Information and Mail Payment (checks made to MSU BNHP) to:
MSU Department of Biochemistry, Nutrition, and Health Promotion
ATTN: Courtney Crist
BOX 9805
MS State, MS 39762

Name

Company

**Operation Type -
What do you process?**

Participant Email

Phone

**Address
City, State, Zip**

**Do you have dietary preferences or
require specific accommodations?**
