



THE UNIVERSITY OF ARKANSAS DIVISION OF AGRICULTURE
CENTER OF EXCELLENCE FOR POULTRY SCIENCE AND
THE HACCP CONSULTING GROUP PRESENTS:
GMPs, SOPs AND HACCP



OCTOBER 3 - 4, 2018 FAYETTEVILLE, ARKANSAS
Location - Whitaker Animal Science Center

http://campusmaps.uark.edu/?pnl_disp=Y&bldg_code=WHIT

Wednesday	8:00	<u>Registration</u> - Donna Delozier
Oct. 3, 2018	8:30	Welcome - Dr. John Marcy
	8:35	Introductions & Objectives of the workshop - John Marcy
	9:00	7 Principles of HACCP (Chapter 1)- John Marcy
	9:30	HACCP & HARPC / cGMPs & SSOPs (Chapters 2&3) - Bob Galbraith
	10:45	BREAK
	11:15	Steps for Developing a HACCP plan (Chapter 7) - John Marcy
	11:30	Group Exercise: Describing the product and product flow diagram
	12:00	WORKING LUNCH
	1:00	Group Presentations
	1:45	Intro to Micro & Biological Hazards (Chapter 4) - John Marcy
	3:00	BREAK
	3:30	Chemical, and Physical Hazards (Chapters 5 & 6) - Bob Galbraith
	4:00	Assessment of hazards and determining CCPs (Chapters 8 & 9) - Bob Galbraith
	4:30	Group Exercise: - Principles 1 & 2
	6:00	ADJOURN
		RECEPTION ON US = DINNER ON YOUR OWN
Thursday	8:00	Continuation of Group Exercise
Oct. 4, 2018	9:00	Presentation of Results and Discussion
	10:00	BREAK
	10:30	Establish Critical Limits, Monitoring and Corrective Actions (Chap. 10-12) - John Marcy
	11:15	Group Exercise -Principles 3, 4 & 5
	11:30	WORKING LUNCH
	12:45	Group Presentations - Principles 3, 4, & 5
	1:45	BREAK
	2:00	Verification & Recordkeeping (Chap. 13 & 14) - Bob Galbraith
	2:15	Group Exercise Principles 6 & 7 - Verification & Recordkeeping
	3:00	Group Presentations - Principles 6 & 7
	3:30	Pre-shipment Review & Food Safety Assessments (FSAs) - Bob Galbraith
	4:00	Workshop Evaluation and Present Certificates
		CONCLUDE COURSE

FACULTY

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