



WISCONSIN MANUFACTURING
EXTENSION PARTNERSHIP

HACCP Certification

An intensive one-day course to achieve HACCP competency

Apply proven methods to standardize processes and documentation.

Conformance with GFSI (Global Food Safety Initiative) and regulatory standards require that companies develop and maintain a robust food safety system.

HACCP (Hazard Analysis and Critical Control Point) is the foundation with which a strong food safety system sits upon.



Demonstrable competency in HACCP and its principles is essential when building a good food safety system and WMEP's HACCP training course will provide the tools to achieve success.

Unlike other training courses which offer basics in the principles of HACCP and no application, WMEP's training course is designed to facilitate the development of a solid HACCP plan as you learn.

Take-aways

Upon successful completion of the course, you will be able to:

- Write a HACCP plan using a standard starter template (standard starter template will be provided)
- Implement HACCP system
- Review common GMP's
- Understand the basics of food microbiology and sanitation
- Understand prerequisite programs
- Certificate of Completion provided upon successful completion



For more information, contact:

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Session Information

February 28th

8:00am - 4:00pm

Hyatt Regency – 333 W Kilbourn Ave,
Milwaukee, WI – 414.276.1234

Cost: \$350 for first attendee

- \$50 discount for each additional attendee from the same company (\$300 each)



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MANUFACTURING
MATTERS!**

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Register for both HACCP and Manufacturing Matters! and receive an additional \$100 off your Manufacturing Matters Registration.

Contact Tammy Schwarzbauer to receive the special discount code at: schwarzbauer@wmep.org or 920.915.2582.