

# Food Safety Program, for Processors and Distributors

## ***Hazard Analysis Critical Control Point (HACCP) Training***

**Date:** July 20, 2011

**Time:** 9:00 AM – 4:30 PM

**Location:** Room #104,  
1000 Waverley Street

**City:** Winnipeg, MB



Coffee break and lunch will be provided.

### **FOR MORE INFORMATION**

[manitoba.ca/agriculture/food\\_safety](http://manitoba.ca/agriculture/food_safety)

[foodsafety@gov.mb.ca](mailto:foodsafety@gov.mb.ca)

Phone: (204) 795-8613

You're invited...

to the Food Safety Program, for Processors and Distributors' ***HACCP Training***

### **WHO SHOULD ATTEND**

- Anyone who is involved in food processing and handling
- Food processors who would like to implement either HACCP or any food safety system
- Food safety consultants

### **WORKSHOP DESCRIPTION**

This workshop will include:

#### **HACCP**

- Good Manufacturing Practices Principles
- HACCP Principles
- Hazard Analysis Critical Control Point Determination
- HACCP Plan Forms

FOOD SAFETY PROGRAM, FOR PROCESSORS AND DISTRIBUTORS  
MANITOBA HACCP ADVANTAGE

### **REGISTRATION**

Registration is free but pre-registration is required. Register by faxing the registration form to (204) 746-2932, by calling (204) 795-8613 or e-mail: [foodsafety@gov.mb.ca](mailto:foodsafety@gov.mb.ca)