

Basic Meat Microbiology and HACCP

Topic	Instructor	Quiz or Homework
Course Introduction (Monday, 8:00 am)	Bass	
Module 1		
Importance of Microorganism to meat processors	Bass	
Environmental Sampling	Boles	
Handwashing Demonstration	Schreiner	
Sanitation – Proper use of sanitizers	Boles	
Quiz on Cleaning		Closes Tuesday noon
Module 2		
Microorganisms		
Microorganisms – the good, the bad and the ugly	Boles	
Top 7 Least Wanted Pathogens	Boles	
Hurdle Technology	Boles	
Quiz on Microorganisms		Closes Tuesday noon
Module 3		
Basic Foundation of HACCP	Bass	
Quiz on Basic Foundation of HACCP		Closes Tuesday 5 pm
Module 4		
Principles of HACCP	Boles	
Simple Food Safety	Schreiner	
Select a Site Visit		
Module 5		
Product Description/Process Flow	Schreiner	
Process Description and Process Flow assignment		Turn in by Tuesday midnight
Module 6		
Principle 1 – Conducting a Hazard Analysis	Boles	
Module 7		
Principle 2 – Critical Control Points	Schreiner	
Principle 3 – Critical Limits	Schreiner	
Submit Hazard analysis and Critical Control Points assignment		Turn in by Thursday noon
Module 8		
Principle 4 – Monitoring	Kaleczyc	
Principle 5 – Corrective Actions	Kaleczyc	
Submit Critical Control Points/Critical Limit Worksheet		Turn in by Thursday midnight
Module 9		
Principle 6 – Maintaining records	Kaleczyc	
Read Scientific paper before continuing		
Module 10		
HACCP, Microbial Testing and Scientific Literature	Boles	
Verification and Validation of the HACCP Plan	Kaleczyc	
Quiz on Verification and Validation		Closes Friday noon

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Final Webinar		Friday, 5-6 (Must participate to receive certificate)
Question and Answer sessions will be done via WebEx Daily from 5-6. Participants must attend at least 2 of the sessions and must participate in the Friday closing to receive the certificate.		