

Preliminary Syllabus

Meat and Poultry Inspection Seminar: August 22-September 2, 2005 Omaha, Nebraska

August 22 (Monday)

Welcome and Introductions
Current Events: BSE and AI Update
Performance Based Inspection System
Rules of Practice: Enforcement

August 23 (Tuesday)

Sanitation Performance Standards and Workshop

August 24 (Wednesday)

E. coli & *Salmonella* Sampling

August 25 (Thursday)

Establishment Tour

August 26 (Friday)

Sanitation Standard Operating Procedures

August 27 (Saturday)

HACCP-Raw
7 Principles

August 28 (Sunday) - Open

August 29 (Monday)

HACCP-Raw
Inspection Verification

August 30 (Tuesday)

HACCP-Raw & Workshop

August 31 (Wednesday)

HACCP-Ready to Eat, Not Ready to Eat, Not Shelf Stable

September 1 (Thursday)

Establishment Tour

September 2 (Friday)

HACCP-Ready to Eat, Not Ready to Eat, Not Shelf Stable
Ready to Eat Sampling
Closing and Presentation of Certificates