



JUICE HACCP WORKSHOP
April 3 and 4th, 2019

Day 1 8:30 – 5:00pm	
Topic	Available Time
Introduction to the Course and Ch 1 Intro to HACCP	8:30 -9:30am
Ch 12 The Juice HACCP Regulation	9:30 – 10:30am
Break	10:30 – 10:45am
Ch 2 Hazards – Biological, Chemical and Physical	10:45 – 12:00pm
Lunch	12:00 – 1:00pm
Ch 3 Prerequisite programs and preliminary steps	1:00 – 2:30pm
Ch 4 Commercial Processing Example: Refrigerated pasteurized Apple Juice.	2:30 – 3:30pm
Break	3:30 – 3:45pm
Ch 5 Principle 1: Hazard Analysis	3:45 – 5:00pm
Adjourn	5:00pm
Day 2 8:30 – 5:10pm	
Topic	Available time
Ch 5 Principle 1: Hazard Analysis (Continued)	8:30 – 9:30am
Ch 6 Principle 2: Determining the Critical Control Points	9:30 – 10:30am
Break	10:30 – 10:45am
Ch 7 Principle 3: Establishing Critical Limits	10:45 – 11:45am
Ch 8 Principle 4: Critical Control Point Monitoring	11:45 – 12:30pm
Lunch	12:30 – 1:30pm
Ch 9 Principle 5: Corrective Actions	1:30 – 3:30pm
Ch 10 Principle 6: Verification Procedures	2:30– 3:30pm
Break	3:30 – 3:45pm
Ch 11 Principle7: Establishing Critical Limits	3:45 – 4:45pm
Ch 13 Sources of Information on Preparing a HACCP Plan + Certificates	4:45 – 5:00pm
Adjourn	5:10pm

Location: Schaub Hall room G40 (ground floor)
Address: 400 Dan Allen Drive, Raleigh NC 27695