

Developing your HACCP Plan Workshop for Small Food Processors

This full day interactive workshop offered by the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) will help guide you through the process of developing a HACCP Plan specific to your business.

PARTICIPANTS WILL:

- Receive a resource binder with materials and HACCP templates to work through
- Receive a Certificate of Completion

Please bring the following materials to the workshop:

- A blueprint or layout drawing of your facility
- A list of the products you manufacture and list of ingredients (including packaging materials)
- Participants are encouraged to bring a laptop if they wish to complete their HACCP Plan on their computer

NOTE: Familiarity with the manufacturing processes of your products is an asset for engagement in the workshop.

Date: Wednesday May 15, 2019

Time: 9 am to 4 pm
(Registration starts at 8:30 am)

Location: Community Hall
Glengarry Sports Palace
170 MacDonalD Blvd.,
Alexandria, ON, K0C 1A0



Please register by May 8, 2019

- Space is limited, class size max 20
- Cost \$25 (plus registration fee & HST)
- Lunch and light refreshments will be served

EVENTBRITE REGISTRATION LINK:

<https://www.eventbrite.com/e/haccp-training-omafra-tickets-58437876261>

or email tara@northglengarry.ca