Rabbit HACCP Course for Small Producers
August 9-10, 2011
Burke County Agricultural Building
130 Ammons Drive, Suite 2
Morganton, NC 28655

Offered by
NC State University Poultry Science
NCDA&CS Food & Drug Protection Division
NCDA&CS Marketing Division

COURSE TOPICS
Rabbit Processing
Principles of Hazard Analysis and Critical Control Point (HACCP)
Good Manufacturing Practices and Sanitation
Small Business Management

For further information contact:
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Directions:
Take Exit 104 off of I-40. Turn onto Enola Road and turn left onto Government Drive. Turn right onto Ammons Drive. The Agricultural Building will be on the left at the top of the hill.

Registration Information
Fee per Person: $60.00 registration
Due by August 2, 2011
Fee covers lunch, snacks & coffee breaks, printed materials

Make checks payable to: NC Ag Promotions
Mail to: NCDA&CS Division of Marketing
1020 Mail Service Center
Raleigh, NC 27699-1020
Attn: Annette Dunlap

Name __________________________ Telephone __________________________
Company __________________________ Email __________________________
Address __________________________
City __________________________ State ______ Zip code ____________

*** Registration can not be refunded after August 8, 2011 ***
Agenda for Rabbit HACCP Course

Registration Due by August 2, 2011

August 9, 2011 (Day 1)

8:30  Registration

Introduction

Rabbit Processing

Marketing Speaker

Lunch

Basic Microbiology

Good Manufacturing Practices

Sanitation Standard Operating Procedures

5:00  End Day 1

August 10, 2011 (Day 2)

8:30  Veterinary Speaker

HACCP Principle 1 with Practical Exercise

HACCP Principles 2-4 with Practical Exercise

HACCP Principle 5 with Practical Exercise

Lunch

HACCP Principle 6-7 with Practical Exercise

Summary

Records/Recall/Transition/Labeling

4:00  Course Evaluation and End