

The Complete Program in Food Safety: Meat & Poultry Processing

Health & Safety
Madrid (Spain)
08 - 12 Sep 2025

UK Traininig

PARTNER



The Complete Program in Food Safety: Meat & Poultry Processing

Ref: 321493_140397 **Date:** 08 - 12 Sep 2025 **Location:** Madrid (Spain) **Fees:** 4400 **Euro**

Course Description

This intensive 5-day program provides a comprehensive understanding of food safety principles and practices specific to meat and poultry processing. Participants will gain in-depth knowledge of HACCP implementation, sanitation procedures, regulatory compliance, and industry best practices. The course combines theoretical concepts with practical applications to ensure participants can effectively manage food safety in their facilities.

Learning Objectives

- Implement HACCP principles in meat and poultry processing operations
- Apply effective sanitation and hygiene practices in processing environments
- Understand and comply with relevant food safety regulations and standards
- Identify and mitigate potential hazards in meat and poultry processing
- Develop and maintain a robust food safety management system

Course Modules

Day 1: Introduction to Food Safety and Regulatory Framework

- Overview of food safety in meat and poultry industry
- Regulatory requirements and compliance USDA-FSIS, FDA
- Introduction to HACCP principles
- Good Manufacturing Practices GMPs

Day 2: HACCP Implementation in Meat and Poultry Processing

- Hazard analysis and critical control points
- Developing a HACCP plan
- Monitoring and verification procedures
- Record-keeping and documentation

Day 3: Sanitation and Hygiene in Processing Facilities

- Sanitation Standard Operating Procedures SSOPs
- Personal hygiene and employee training
- Environmental monitoring programs
- Cleaning and sanitizing techniques

A graphic of a chessboard with several chess pieces (king, queen, rook, knight, and pawns) in gold and silver. The text 'UK Training PARTNER' is overlaid on the board.

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Day 4: Microbiological Control and Testing

- Common pathogens in meat and poultry
- Sampling methods and microbiological testing
- Antimicrobial interventions
- Managing recalls and traceability

Day 5: Advanced Topics and Emerging Trends

- Food fraud and authenticity
- Allergen management in meat processing
- Technology applications in food safety
- Audit preparation and management

Practical Wins for Participants

- Ability to develop and implement a comprehensive HACCP plan
- Skills to enhance sanitation procedures and reduce contamination risks
- Knowledge to ensure compliance with current food safety regulations
- Strategies to improve overall food safety culture in processing facilities

A graphic of a chessboard with several chess pieces. A large gold king piece is in the foreground, with a silver pawn and a silver knight behind it. The board has a checkered pattern, and there are concentric circles in the background.

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www.blackbird-training.com



training@blackbird-training.com



+44 7480 775526 / +44 7401 177335