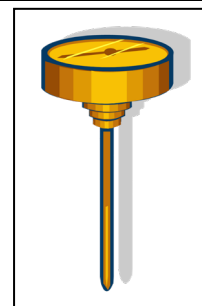


# BASIC MEAT MICROBIOLOGY AND HACCP TRAINING CERTIFICATION COURSE

## May 24 - 26, 2022

Harold Wanke Conference Room  
Animal Bioscience Building  
Montana State University, Bozeman MT

*Check in at 8:15 a.m., May 24. Course begins at 8:30 a.m.*



### General Information

- The Basic Meat Microbiology and HACCP training class meets the USDA Final Rule mandatory requirements, but is also offered to meat and poultry processors interested in voluntary implementation.
- This course is developed for meat processors seeking to comply with state or federal inspection.
- The course is developed to focus on meat and the USDA requirements for inspection, but food processors and regulatory personnel who seek information about the basics of HACCP are welcome to participate.
- Projected course hours are:
  - Tuesday, 8:30 a.m.-5 p.m.
  - Wednesday, 8 a.m. – 5 p.m.
  - Thursday, 8 a.m.-1 p.m.

### The Montana HACCP Training Group Instructors:

- Jane Ann Boles, MSU Animal & Range Sciences;
- Thomas Bass; Montana State University Extension
- Dustin Schreiner, R.S., Culinary Services Division Montana State University

### Payment Information

\$75 paid in advance or at check-in. Fee includes three-day Basic Meat Microbiology and HACCP notebook, additional supplies and parking pass. This fee is required for all participants even if they are from the same company. **Please make checks payable to MSU Animal and Range Sciences.**

### General Hotel information: (Please reserve your hotel as soon as possible.):

There are many choices available; some offer state or corporate rates for qualifying guests.

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To Register: Fill out form on the following page and return via mail, email or FAX.

### Registration deadline: Tuesday, May 17, 2022

**\*\* LIMITED TO 20 PARTICIPANTS: Course will be canceled if fewer than 10 register by deadline. \*\***

Questions and registration information: Jane Ann Boles at [jboles@montana.edu](mailto:jboles@montana.edu) or 994-7352.

# HACCP TRAINING COURSE and BASIC MEAT MICROBIOLOGY

**May 24-26, 2022**

**Harold Wanke Conference Room  
Animal Bioscience Building, Room 138  
Montana State University, Bozeman MT**

**Registration deadline: Tuesday, May 17, 2022**

**Registration: \$75 – Includes notebook and supplies for three-day Basic Meat Micro/HACCP Certification Class and parking pass.**

**Make check payable to: MSU Animal and Range Sciences**  
*Fee payment can also be made onsite starting at 8:15 a.m. May 24, 2022*

**Please supply the names of all people attending from your company.**

**Name:** \_\_\_\_\_

**Company:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**City/ State:** \_\_\_\_\_ **ZIP:** \_\_\_\_\_

**Phone:** \_\_\_\_\_

**Email:** \_\_\_\_\_

Please reserve a spot for \_\_\_\_\_ person(s) to attend the Basic Meat Micro/HACCP training in Bozeman.

A receipt for registration with more information will be emailed after the pre-registration deadline.

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**Please return this completed registration form via mail, email or FAX to:**

Jane Ann Boles  
Animal and Range Sciences  
PO Box 172900  
103 Animal Bioscience, Montana State University  
Bozeman, MT 59717-2900

**Fax:** 406-994-5589  
**Email:** jboles@montana.edu

**Questions:** Jane Ann Boles (406) 994-7352