

## Who participates in the HACCP Workshop?

This workshop is designed for

- employees who are responsible for plant or corporate HACCP teams, including plant managers
- plant and corporate production supervisors
- plant production shift supervisors
- plant and corporate quality assurance/quality control managers
- plant and corporate laboratory supervisors
- plant and corporate distribution and warehouse supervisors
- plant and corporate engineers
- preventive maintenance staff
- plant and corporate SQF teams

## How do I register for the HACCP Workshop?

Registration forms are also available at [www.dairyinstitute.org](http://www.dairyinstitute.org). Please make checks payable to Dairy Institute of California (Sorry, we are unable to accept credit cards)

### Mail checks to:

#### Dairy Institute of California

P.O. Box 1079  
Sacramento, CA 95812

### Questions?

Contact us via email:  
pgomez@dairyinstitute.org  
cswade@dairyinstitute.org

Phone: 916-441-6921  
Fax: 916-441-0802

## What is the registration/cancellation refund policy?

Full refunds will be granted for written cancellation received up to three weeks before the workshop. Cancellations received one to three weeks before the meeting will be eligible for a 50 percent refund. No registration refunds will be granted after April 20, 2010. All cancellations must be received in writing. Substitutions may be made without penalty.

Dairy Institute of  
California

*PROUDLY PRESENTS:*

# IDFA Advanced Juice and Dairy HACCP Workshop

*April 27-29, 2010  
Ontario Airport  
Marriott*



# Special Offer and Program for Dairy Institute Members

Why is this HACCP Workshop of more value to you and your company?

*The IDFA HACCP Certification Program, implemented in 2002 and continuously updated, is specific to the dairy industry. It provides practical recommendations, model HACCP plans and HACCP forms that make the development, implementation and maintenance of HACCP for dairy and juice beverages easier and more uniform. Allen Sayler, IDFA's nationally known HACCP and SQF trainer will be leading this workshop. He has 27 years of experience in all parts of the U.S. dairy industry and has led IDFA's HACCP Certification Program for the past 10 years.*

Dairy Institute is sponsoring the IDFA Advanced Dairy and Juice HACCP Workshop *at a reduced price.*

- **\$695** for Dairy Institute members
- **\$895** for non-members
- Registration fee also includes breakfast, lunch and refreshment breaks each day
- This is a 2 ½ day workshop  
*Space is limited to 35 registrants*

#### Participants receive:

- A training manual with all the PowerPoint presentations from the workshop
- A CD with the IDFA Dairy HACCP manual including 21 dairy HACCP models
- The IDFA Juice HACCP manual containing 6 juice HACCP models
- The complete IDFA HACCP Reference Manual, plus the proprietary IDFA HACCP forms ranging from hazard analysis to verification and validation
- A certificate of completion for all attendees participating in the working activities

*Copies of the IDFA HACCP software will be available for separate purchase*

## REGISTRATION RATES

\_\_\_\_ **Member Rate:** \$695.<sup>00</sup> per person

\_\_\_\_ **Non-Member Rate:** \$895.<sup>00</sup> per person

## REGISTRATION FORM

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

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

Title: \_\_\_\_\_

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

City, State, Zip: \_\_\_\_\_

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

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

#### Make checks payable to:

Dairy Institute of CA  
P.O. Box 1079  
Sacramento, CA 95812  
*(Sorry, we are unable to accept credit cards)*

#### For Office Purposes only

Amount: \$ \_\_\_\_\_

Date: \_\_\_\_\_

Check #: \_\_\_\_\_

Posted:  P  C