



Dirigo Food Safety
189 Main Street
Yarmouth, ME 04096
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Dirigo Food Safety: In-person Classes & Training

Introduction to HACCP for Meat and Poultry Processors: An IHA Certified Course

Duration: 16 hours with an optional additional 4 hours on how to write a USDA grant of inspection

Format: PowerPoint with in-class group exercises and presentations

Who should take this class? Owners of meat processing facilities that need to write a HACCP plan; employees on a HACCP team in a USDA plant; owners of facilities that need a high level 3rd party audit (GFSI, Siliker, AIB, Steritech) for USDA processing; meat processing entrepreneurs and restaurateurs looking to do charcuterie.

Course Information: Do you need Meat and Poultry HACCP training? Are you looking for an International HACCP Alliance (IHA)-Certified course? In this course we will cover the principles of HACCP, how to write HACCP plans for your business, and how to tell your food safety story in language that your employees and regulators understand. This course teaches you how to write a USDA acceptable meat/poultry HACCP plan; at the conclusion of the class, participants will write a plan together. Participants will learn and practice the 7 steps of a HACCP System as it applies to meat and poultry production. Course participants will receive IHA Meat and Poultry HACCP certification upon successful completion of the course.

Cost: [Upon request](#)

Handouts: Powerpoints; GMA HACCP, IHA HACCP book

Participants receive a certificate with the IHA seal.

Introduction to HACCP: an IHA Certified Course

Duration: 16 hours

Format: PowerPoint with in-class group exercises and presentations

Who should take this class? Owners of farms and facilities that need to write a HACCP plan, employees on an existing HACCP team; owners of facilities that need a high level 3rd party audit (GFSI, Siliker, AIB, Steritech); owners/employees of juice facilities.

Course information: This course will teach you how to write a HACCP plan that is acceptable for FDA food and juice production. Participants will learn and practice the 7 steps of a HACCP system.

Cost: [Upon request](#)

Handouts: Powerpoints; GMA HACCP, IHA HACCP book book

Participants receive a certificate with the IHA seal



Asking the Hard Questions: Cultural Change and Food Safety Systems

Duration: 2 hour speech or 6 hour workshop

Format: Live speech with PowerPoint and individual workshops; workshop with in-class exercises.

Who is this for? COOs or those who identify or work as such who are reaching the conclusion that the best written food safety plan isn't getting them where they need to be.

Course information: This course is designed for those who have food safety systems in place and yet are still not getting the results they want. Participants will learn how to identify the target market for their food safety plan, how to identify problem areas, and how to break down the barriers to cultural change and resistance to food safety systems.

Cost: [Upon request](#)

Handouts: Workbook of the Powerpoint and personalized exercises

The Language and Landscape of Food Safety

Duration: 8 hours

Format: PowerPoint, with in-class group exercises and presentations, including walking around a farm.

Who is this for? Owners of small farms, employees of small farms, distributors, and larger farms and packing houses.

Course information: This course is designed to introduce producers and processors to the concepts of risk analysis and hazard analysis. Participants will learn a hazards based approach and practice how and when a risk approach is used in food safety. Participants will conduct a risk analysis and a hazard analysis.

Cost: [Upon request](#)

Class size: 5-30

Handouts: PowerPoint presentation, with SOP templates, in-class exercise handouts

Food Safety and Sanitation

Duration: 20 hours

Format: PowerPoint, with in-class group exercises and presentations, including sanitizing a food preparation facility

Who should take this class? Employees of large packing houses or processors (meat, produce, value added); QA/QC managers; owners of smaller packing or processing operations.

Course information: This course is designed to teach workers how to apply food safety practices to their production facilities. Participants will learn and practice risk analysis and hazard analysis. Participants will write an SOP and practice sanitizing a portion of the facility at which the course is held.

Cost: [Upon request](#)

Class size: 5-15; extra instructor/facilitator needed for 15-30

Handouts: PowerPoint presentation, with SOP templates, as well as in-class exercise handouts



Mitigating the Risk of Listeria in Ready to Eat Foods

Duration: 4 hours

Format: PowerPoint with in-class group exercises and presentations

Who should take this class? Owners and employees of companies making ready to eat foods.

Course information: What is listeria? How can the risk of listeria contamination be reduced in your products? In this class, you'll learn about this harmful pathogen and how to control it so you can rest assured that the products you're offering your customers are as safe as they are delicious.

Cost: [Upon request](#)

Class size: 5-15

Handouts: PowerPoint presentation, with SOP templates, as well as in-class exercise handouts.