Meat and Poultry Processing Safety Regulations (USDA/FSIS) Training Course

Professional Development Training Course Outline

Category	Food processing and Technology	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

The meat and poultry processing industry plays a vital role in the food supply chain, directly influencing consumer health and safety. Adhering to the United States Department of Agriculture (USDA) and Food Safety and Inspection Service (FSIS) regulations is not only a legal requirement but also a strategic necessity for maintaining trust, preventing contamination, and ensuring high-quality food production. With increasing demand for safe, traceable, and compliant meat products, professionals must remain equipped with current safety practices, hazard control systems, and compliance frameworks. This course emphasizes regulatory compliance, workplace safety, hazard analysis, and operational efficiency across all meat and poultry processing environments.

Meat and Poultry Processing Safety Regulations (USDA/FSIS) Training Course is designed to provide participants with comprehensive insights into USDA/FSIS regulations, foodborne pathogen control, hazard analysis critical control point (HACCP) implementation, sanitation standard operating procedures (SSOPs), and employee safety measures. By integrating real-world case studies and practical tools, participants will gain the knowledge to identify, assess, and mitigate risks while enhancing operational safety. The course focuses on aligning meat and poultry processing operations with the latest regulatory updates, sustainability goals, and technological innovations for long-term industry resilience.

Programme Curriculum

Meat and Poultry Processing Safety Regulations (USDA/FSIS) Training Course

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Course Objectives

1. Understand USDA and FSIS regulatory frameworks for meat and poultry processing.
2. Apply HACCP principles to identify and control critical food safety hazards.
3. Implement Sanitation Standard Operating Procedures (SSOPs) effectively.
4. Strengthen pathogen detection and microbial control strategies.
5. Ensure compliance with labeling and packaging regulations.
6. Manage workplace safety risks and employee health protocols.
7. Monitor supply chain compliance and traceability standards.
8. Integrate sustainability practices into processing operations.
9. Enhance product quality assurance through testing and verification.
10. Address recall management and corrective action procedures.
11. Utilize technology-driven compliance tools for inspections.
12. Improve documentation and audit readiness for regulatory inspections.
13. Build a culture of safety, compliance, and continuous improvement.

Organizational Benefits

1. Reduced regulatory non-compliance penalties.
2. Enhanced consumer trust and brand reputation.
3. Improved product quality and safety outcomes.
4. Streamlined audit and inspection readiness.
5. Decreased operational risks and contamination incidents.
6. Increased workforce competency and safety awareness.
7. Optimized sanitation and hygiene practices.
8. Stronger supply chain and labeling accuracy.
9. Integration of sustainable and cost-effective practices.
10. Higher market competitiveness through compliance excellence.

Target Audiences

1. Food Safety Managers
2. Quality Assurance Specialists
3. Meat and Poultry Plant Supervisors
4. USDA/FSIS Compliance Officers

5. Production and Processing Line Staff
6. Supply Chain and Distribution Managers
7. Occupational Health and Safety Professionals
8. Regulatory Affairs Consultants

Course Duration: 5 days

Course Modules

Module 1: USDA/FSIS Regulatory Framework

- Overview of USDA and FSIS authority
- Key federal meat inspection regulations
- FSIS compliance guidelines and directives
- Industry roles in enforcement and monitoring
- Best practices for regulatory alignment
- Case Study: Enforcement actions in poultry processing facilities

Module 2: HACCP Fundamentals

- Principles of Hazard Analysis and Critical Control Points
- Hazard identification and control strategies
- Critical limits and monitoring procedures
- Verification and validation practices
- Corrective action development
- Case Study: HACCP application in beef processing

Module 3: Sanitation Standard Operating Procedures (SSOPs)

- Role of sanitation in meat safety
- SSOP design and implementation
- Daily sanitation records and monitoring
- Cross-contamination prevention techniques
- Verification of cleaning effectiveness
- Case Study: SSOP failures leading to recalls

Module 4: Pathogen Detection and Control

- Common pathogens in meat and poultry
- Testing methods for microbial hazards
- Intervention technologies and control methods
- Employee hygiene and contamination prevention
- Sampling protocols and reporting requirements
- Case Study: E. coli outbreak in ground beef production

Module 5: Labeling and Packaging Compliance

- USDA labeling requirements for meat products
- Safe handling instructions and nutrition facts
- Packaging materials and safety concerns
- Allergen labeling regulations
- Verification and approval processes

- Case Study: Mislabeling incident and product recall

Module 6: Workplace Safety and Employee Health

- OSHA and FSIS joint safety responsibilities
- Hazard communication in processing plants
- Ergonomic and injury prevention measures
- Employee health screening and hygiene protocols
- Emergency response planning
- Case Study: Worker safety violations in poultry facilities

Module 7: Supply Chain Traceability

- Supply chain compliance challenges
- Documentation and record-keeping practices
- Traceability systems and technology use
- Supplier audits and verification
- Managing imported meat and poultry products
- Case Study: Traceability failure in imported meat products

Module 8: Recall Management and Corrective Actions

- Recall classification and FSIS procedures
- Crisis management strategies
- Communication with regulators and consumers
- Root cause analysis and corrective measures
- Post-recall preventive actions
- Case Study: Large-scale meat recall in the US market

Training Methodology

- Interactive lectures with regulatory experts
- Practical workshops on HACCP and SSOP implementation
- Group discussions and problem-solving exercises
- Simulation of inspection and audit scenarios
- Real-world case study analysis and reporting

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

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Register Online Now

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