Food and Ag Development Centers

HACCP TRAINING

SUCCESS STORY

The Project

With support from the Montana Department of Agriculture's Business Enhancement Program, Montana West Economic Development's Food and Ag Development Center partnered with Montana Manufacturing Extension Center (MMEC) to offer a Hazard Analysis & Critical Control Points (HACCP) Training May 8th and 9th, 2024 in person in Kalispell.

Funded by and in partnership with:

MONTANA DEPARTMENT OF AGRICULTURE

Claude Smith from MMEC led the at-capacity training which explained the requirements of the Preventive Controls for Human Food regulation of the Food Safety Modernization Act, and how businesses would benefit from creating or updating a HACCP Plan.

For More Info:

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MONTANA MANUFACTURING EXTENSION CENTER

montana west ECONOMIC DEVELOPMENT

The second day of the training participants worked in small groups to practice HACCP concepts such as creating Hazard Analysis, and Critical Limit definition, and Process Flow charts needed to develop their HACCP Plans. It was two-days jam-packed with valuable information and resources. A diverse group of participating organizations included Western Montana meat processors, brewers, coffee roasters, and food manufacturers working with huckleberries, Flathead cherries, creamers, grains, pasta, and fermented foods.

USDA REGIONAL FOOD BUSINESS CENTERS

https://www.usda.gov/non-discrimination-statement