

FADC Success Story: HACCP Training Success Story

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. 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. 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.

For more information, contact:

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