

Dear Manhattan HACCP Workshop Participant:

We would like to thank you for registering for the Developing and Implementing a HACCP Plan for Meat and Poultry Workshop being held September 23-25, 2026, at Kansas State University, Manhattan, KS. The workshop will be held in the KSU Stanley Stout Center at 2200 Denison Avenue, Manhattan, KS 66502. Please pick up your workshop training materials and name badge between 7:45 a.m. and 8:00 a.m. on Wednesday, September 23rd at the Stanley Stout Center.

The workshop will begin promptly at 8:00 a.m. and end at 5 p.m. on September 23rd. It will run from 8 a.m. to 5:00 p.m. on September 24th and from 8:00 a.m. until noon on September 25th. The noon meals on the first two days will be provided as box lunches.

Attached you will find a map showing the location of the Kansas State University and the Stanley Stout Center. No visitor permit will be needed for your vehicle at the workshop location.

There are many choices for hotels in the Manhattan area. Please visit the Manhattan Convention and Visitors Bureau website at <https://www.manhattancvb.org/hotels/> for accommodations available in the area.

This workshop uses curriculum recognized by the International HACCP Alliance for meat and poultry processors and is led by an International HACCP Alliance Lead Instructor. Participants will be presented with a certificate with an International HACCP Alliance seal upon completion of the course.

If you have questions or concerns, please contact Liz Boyle at 785-532-1247 or lboyle@ksu.edu.

We look forward to seeing you at the workshop.

Sincerely,

Elizabeth Boyle

Professor and Extension Specialist, Meat Science
Kansas State University

Kansas State University HACCP Workshop
Stanley Stout Center
2200 Denison Avenue
Manhattan, KS 66502

