

HACCP (Hazard Analysis Critical Control Point) Implementation Course

Duration: 2 to 3 days

Overview: The "HACCP (Hazard Analysis Critical Control Point) Implementation Course" is an advanced training program designed to provide participants with a thorough understanding of the principles and practical application of the HACCP system. This internationally recognized methodology is essential for identifying, evaluating, and controlling food safety hazards in the food industry. The course offers in-depth guidance on developing, implementing, and maintaining a robust HACCP plan tailored to specific food operations. Participants will learn how to assess risks, establish critical control points, and ensure compliance with global food safety standards, thereby enhancing the safety and quality of food products.

Course Objectives (Expected Outcomes): By the end of this course, participants will be able to:

- Understand the principles and concepts of HACCP.
- Conduct a hazard analysis and identify critical control points (CCPs).
- Develop and implement a comprehensive HACCP plan.
- Monitor and verify the effectiveness of the HACCP system.
- Maintain detailed documentation and records for HACCP compliance.
- Conduct internal audits and identify areas for improvement.
- Ensure food safety throughout the supply chain by managing potential hazards.
- Comply with international food safety standards and regulations.

Course Content:

- 1. Introduction to HACCP:**
 - Overview of HACCP and its importance in food safety
 - Historical development and global relevance
- 2. Prerequisite Programs:**
 - Good Manufacturing Practices (GMPs)
 - Sanitation Standard Operating Procedures (SSOPs)
 - Facility maintenance and hygiene practices
- 3. Principles of HACCP:**
 - Conducting a hazard analysis
 - Identifying critical control points (CCPs)
 - Establishing critical limits, monitoring procedures, and corrective actions
- 4. Developing the HACCP Plan:**
 - Step-by-step guidance on creating a HACCP plan
 - Customizing the plan to specific food operations
- 5. Implementation and Maintenance:**
 - Integrating HACCP into existing food safety management systems
 - Training staff and ensuring ongoing compliance

6. **Verification and Validation:**
 - Procedures for verifying the effectiveness of the HACCP system
 - Conducting validation studies to ensure control measures are working
7. **Record Keeping and Documentation:**
 - Essential documentation for HACCP compliance
 - Maintaining accurate and detailed records
8. **Internal Audits and Continuous Improvement:**
 - Conducting internal audits to assess the HACCP system
 - Implementing improvements based on audit findings
9. **Legal and Regulatory Compliance:**
 - Understanding global food safety regulations and standards
 - Ensuring the HACCP system meets regulatory requirements

Who Should Attend? This course is ideal for:

- Food safety managers, quality assurance personnel, and production supervisors.
- Individuals responsible for developing, implementing, and managing HACCP systems.
- Food industry professionals involved in food processing, manufacturing, and distribution.
- Consultants and auditors seeking to enhance their knowledge of HACCP.
- Anyone involved in food safety and quality management.

Assessment: Participants will be assessed through practical exercises, case studies, and a final examination. Successful candidates will receive a certificate of completion, recognizing their competency in HACCP implementation.

Entry Requirements: Participants should have a basic understanding of food safety principles and prior experience in food handling or quality assurance. It is recommended that participants have completed foundational food safety training.

Progression: After completing this course, participants can further their expertise with advanced training in:

- ISO 22000:2018 Food Safety Management Systems
- FSSC 22000 Lead Auditor Training, Advanced Food Safety and Risk Management

Training Options:

- **Online:** Comprehensive virtual training sessions that provide flexibility and convenience for participants across different locations.
- **Onsite:** Customized training delivered at your facility, focused on your specific operational needs and challenges.
- **Off-site:** Training held at an external venue, providing a conducive environment for focused learning.
- **In-Person:** Direct engagement with our expert instructors, ensuring personalized attention and practical, hands-on experience.