



# HACCP System Planning & Implementation course

## COURSE DESCRIPTION

HACCP is being recognized as the most efficient way to ensure the safety of food products by providing a logical framework within which food hazards may be identified and controlled.

This course follows the classic approach to Hazard Analysis Critical Control Point (HACCP) and covers the scientific basis and methodology of HACCP

Participants will be able to identify the critical safety issues involved in the handling, preparing and serving of safe food, understand current HACCP methodology and will develop the record keeping and verification skills needed for the implementation and maintenance a current HACCP plan.

## COURSE OUTLINE

### Introduction

- HACCP Overview/ History
- Discuss the needs for and benefits of HACCP

### Prerequisite programs

- Define and develop SOPs
- Define and develop GMPs
- Discuss the importance of SOPs and GMPs
- Describe how SOPs and GMPs are necessary before developing a HACCP plan

### Basic steps in the development of a HACCP plan

- Assemble the HACCP team
- Describe the product and its method of distribution
- Develop a complete list of ingredients and raw material
- Develop a process flow diagram

### HACCP Principles

- Presentation of HACCP principles as defined by CODEX Committee on Food Hygiene

### 1- Conduct a Hazard Analysis

- Biological Hazards
- Chemical Hazards
- Physical Hazards (Chapter 6 in Workshop Manual)

- Conducting a Hazard Analysis
- Steps in Conducting a Hazard Analysis
- First- Evaluate your operation for hazards
- Second- Observe the actual operating practices in your operation
- Preventive Measures

### 2 - Identify Critical Control Points

- Steps in Identifying Critical Control Points
- CCP Decision Tree

### 3 - Establish Critical Limits

- Steps in Establishing Critical Limits

### 4 - Establish Monitoring Procedures

- Steps in Establishing Monitoring Procedures

### 5 - Establish Corrective Actions

- Steps in Establishing Corrective Actions

### 6 - Establish Record keeping Procedures

- Steps in Establishing Record keeping Procedures

### 7 - Establish Verification Procedures

- Steps in Establishing Verification Procedures
- HACCP Groups re-evaluate, finalize and summarize
- (HACCP Team, Responsibilities and Record keeping format)

## Who Should Attend

- Managers and employees of food service establishments to help attain and ultimately ensure the safe food and food products consumers demand and competitors are providing
- HACCP Coordinators
- individuals involved in the implementation and maintenance of HACCP and individuals who intent to become members of HACCP teams

**COURSE DURATION:** 3 Days

**TRAINING HOURS:** 15 hrs

**MINIMUM NO. OF TRAINEES:** 15

**LANGUAGE :** English

