

APPLIED FOOD SAFETY SOLUTIONS, INC. (AFSS)

International HACCP Alliance (IHA) accredited

Building HACCP into Your Food Safety Program is a two day training course focused on giving you the basic understanding on how to analyze and control potential hazards in your process to ensure safe food handling from farm to fork and stable to table.

Agenda:

Day 1 – 8:00 am – 5:00 pm

I. Introduction to Food Safety and the HACCP System

- A. HACCP Overview
- B. History of HACCP
- C. Benefits of HACCP
- D. HACCP and its relationship to quality and safety programs
- E. Responsibilities: Management, quality assurance, operations, regulatory agencies, etc.

II. Review of HACCP Pre-Requisite Programs

- A. Present a review of such areas as sanitation, housekeeping, hygienic practices, training programs, and establishment layout (Adequate pre-requisite programs are an essential part of a successful HACCP program)

III. Discuss Hazards

- A. Various physical, chemical, and biological hazards that can occur. Define "significant hazards". These hazards, if not prevented, can seriously affect food safety.
- B. Sources for help or assistance

Lunch Break

IV. How to Implement HACCP

- A. Obtain management support and commitment
- B. Assure the basic GMP's are followed
- C. Steps in developing a HACCP plan
 - 1. Organize HACCP team and reporting structure
 - 2. Train the team
 - 3. Develop a HACCP plan
 - 4. Test, evaluate, modify, validate the plan
 - 5. Identify sources of expertise
- D. Implementing the plan, including recordkeeping and verification
 - 1. In establishments
 - 2. Expanding to suppliers and customers

V. How to Maintain the Plan

- A. Staff training
- B. Periodic modifications and updates (new procedures, products, equipment)
- C. Measuring the plan's effectiveness

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Day 2 – 8:00 am – 4:00 pm

I. HACCP Group Exercises

- A. Assemble Groups and Create HACCP Plan

Lunch Break

- B. Group Presentation
- C. Q&A and HACCP Certification Exam
- D. Hand out Certificate

Course Materials:

- I. **Building HACCP Into Your Food Safety Program Manual**
- II. **HACCP A Systematic Approach to Food Safety – GMA Fourth Edition © 2006**
- III. **Rules of HACCP: A Compilation of HACCP – Related Regulations in the United States – The Food Processors Institute First Edition © 2004**