



Product
Safety
Management

COURSE TITLE: Hazard Analysis and Critical Control Points (HACCP)



DURATION
2 Days



ASSESSMENT/PASS MARK
25 Question Exam. Pass Mark 60%



COURSE SUMMARY

DAY 1

- Introduction to HACCP
- HACCP in relation to legislation and standards
- Management commitment to food safety
- Good hygiene practices (GHPs)
- HACCP Step 1 – HACCP team and scope
- Prerequisite Programmes
- HACCP Step 2 – Product description
- HACCP Step 4 – Construct flow diagram
- HACCP Step 5 – Confirmation of flow diagram
- HACCP Step 6 – Conduct a hazard analysis
- Food hazards
- Hazard analysis & risk

DAY 2

- HACCP Step 7 – Critical control points (CCP's)
- HACCP Step 8 – Validated critical limits for each CCP
- HACCP Step 9 – Monitoring CCPs
- HACCP Step 10 – Corrective actions
- HACCP Step 11 – Validation of HACCP plan and verification
- HACCP Step 12 – Documentation and record keeping
- Training and new product development
- Why do HACCP systems fail?
- Course Exam