HACCP FOOD SAFETY

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HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. HACCP is designed for use in all segments of the food industry from growing, harvesting, processing, manufacturing, distributing, and merchandising to preparing food for consumption. Prerequisite programs such as current Good Manufacturing Practices (cGMPs) are an essential foundation for the development and implementation of successful HACCP plans. Food safety systems based on the HACCP principles have been successfully applied in food processing plants, retail food stores, and food service operations. The seven principles of HACCP have been universally accepted by government agencies, trade associations and the food industry around the world.

COS
TRAINING RESOURCE CENTER

This class is interactive as well as discussion orientated. It is designed to be fully customizable to your employee training needs and we are able to conduct this training at your site or ours.

"The trainer has by far been the best HACCP trainer I've had & never a boring moment for me"- *Previous trainee*

Brief Class Outline

- Introduction to HACCP Food Safety
- Pre-requisite programs
- Hazard Identification
- Preliminary steps
- Hazard Analysis
- Critical Control Points
- Critical Limits
- Monitoring & Recordkeeping
- Corrective Action
- Verification ad Validation

Contact Us

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