€TRAINING

Basic HACCP Training

Basic HACCP Training

Introduction:

This training course will provide deeper insights on how to implement an effective and robust Food Safety Policy in any organization in the food production, supply, and consumption chain. This training course will enable an organization to minimize the risk of exposing itself to legal and financial risks as a result of failing to deliver safe and healthy food to its customers and/or end consumers.

This shall be accomplished through a detailed reference to the principles of Food Safety Management, as these are defined in ISO 22000:2005. This international standard has basically combined into a single document the principles of Hazard Analysis and Critical Control Point HACCP and those of the Codex Alimentarius Commission.

Course Objectives:

At the end of this course the participants will be able to:

- Set up the HACCP team that has the knowledge and experience to develop and implement an effective HACCP system in his/her organization
- Perform the hazard analysis in order to determine the preventive measures necessary to reduce the risk within acceptable levels
- Perform the categorization into Operational Prerequisite Programs OPRPs and Critical Control Points CCPs
- Design and implement monitoring systems aiming at controlling and improving the food safety management system
- Evaluation and improvement of logistics in accordance with the requirements of legislation and international food safety standards

Targeted Audience:

- Quality Control personnel in food premises and food processing facilities
- Hygiene inspectors acting on behalf of official Public Health Authorities, involved in the inspection of food premises and in the implementation and monitoring of food safety legislation
- Food Safety Consultants
- Food technologists and scientists who want to enrich their scientific knowledge
- Potential food professionals and scientists who want to gain knowledge that will bring new job opportunities

Course Outlines:

Unit 1: Introduction to and Basic Definitions of Food Safety Management Systems:

- Introduction to the ISO 22000:2005 Food Safety management system
- The evolution of ISO 22000:2005 through the HACCP and Codex Alimentarius correlation and principles
- Guidelines and Regulations regarding food safety
- Glossary used in Food Safety
- Identification of CCPs Critical Control Points and CLs Control Limits

Unit 2: Review of ISO 22000 Main Chapters:

- Food safety management system
- Management responsibility
- Resource management
- Planning and realization of safe products
- Validation, verification, and improvement of the food safety management system

Unit 3: Documentation Requirements for ISO 22000, Management Review, Human Resources:

- Detailed reference to documents with specific examples on the design and use of forms
- The purpose of management reviews
- Detailed reference to management review inputs and outputs
- Human resources: Competence, awareness, and training
- Work environment

Unit 4: Planning and Realization of Safe Products:

- PRPs prerequisite programs
- Preliminary steps to enable hazard analysis: Food safety team, Flow diagrams, process steps, and control measures
- Hazard analysis
- Establishing the operational PRPs and the HACCP plan CCPs and CLs - Group exercise on the development of a HACCP plan in the context of attendees own organizations
- Verification planning / Traceability system
- Control of nonconformity: Corrective actions, Withdrawals

Unit 5: Validation, Verification, and Improvement of the Food Safety Management System:

- Validation of control measures
- Control of monitoring and measuring
- Food safety management system verification
- Internal audits in the context of ISO 22000 - team exercise on an internal audit
- Improvement: The need for Continual improvement, Updating the food safety management system
- Review all points of seminar and notes for ISO 22000 - HACCP
- Q&A and wrap-up session