

€ TRAINING

Basic HACCP



21 - 25 October 2024
Madrid (Spain)



Basic HACCP

REF: S780 DATE: 21 - 25 October 2024 Venue: Madrid (Spain) - Fee: 5850 Euro

Introduction:

This training program provides foundational knowledge and skills essential for implementing Hazard Analysis and Critical Control Points HACCP principles in food safety management. Through this program, individuals gain a fundamental understanding of HACCP principles and their application in various food processing and handling environments.

Program Objectives:

At the end of this program, participants will be able to:

- Establish a proficient HACCP team capable of developing and implementing an effective HACCP system within their organization.
- Conduct hazard analyses to identify preventive measures necessary for risk reduction to acceptable levels.
- Categorize Operational Prerequisite Programs OPRPs and Critical Control Points CCPs effectively.
- Develop and deploy monitoring systems to control and enhance the food safety management system.
- Evaluate and enhance logistics in alignment with legislative requirements 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.

Program 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.