

HACCP Refresher Training

Agenda

Welcome and Introductions

Module 1 – Laying the Foundation: Introduction to HACCP, Hazards Review, Prerequisite Programs, cGMPs, the 5 Preliminary Steps.

Module 2 - 7 Principles of HACCP: Hazard Analysis, CCPs, Critical Limits, Monitoring, Corrective Actions and Corrections, Verification and Validation, Records.

Module 3 – Training and creating a Food Safety Culture, Document Control, Internal Audits and Reanalysis/System Verification, Food Defense and Food Fraud.

Questions, Closing Remarks, and Course Evaluations/Certificates