

Agenda – HACCP for Processors, 16 hrs.

Food Safety and Food Safety History

Hazards in Foods: biological, chemical (including radiological), physical. Allergens are part of the chemical hazards that are addressed throughout the presentation.

Current Good Manufacturing Practices (cGMPs) and Prerequisite Programs (PRPs)

Food safety culture, GMP policies, SOPs

Understanding GMPs:

- Personnel practices
- Building & Facilities (Plant and Grounds)
- Sanitary Operations
- Equipment and Utensils
- Product and Process Controls
- Warehousing and Distribution

Additional Prerequisite Programs

- Document Control
- Product Recall and Traceability
- Allergen Control
- Food Defense

Implementing the 12 Steps of HACCP

5 Preliminary Steps

1. Identify HACCP Team
2. Describe the Food and its Distribution
3. Describe the Intended Use and Consumer
4. Develop a Process Flow Diagram
5. Verify the Process Flow Diagram

7 Principles of HACCP

1. Conduct a Hazard Analysis
2. Identify Critical Control Points
3. Set Critical Limits
4. Establish Monitoring Procedures
5. Establish Corrective Action Procedures
6. Establish Verification (and Validation)
7. Establish Recordkeeping

Understanding FSMA's Preventive Controls for Human Food rule (PCQI) in relation to HACCP

Review and Exam