

HACCP Course for Cannabis Manufacturing

Agenda

Part I – Introduction to Cannabis

1. The Cannabis Plant
2. Cannabinoids: CBD and THC
3. Terpenes
4. Dosage
5. Cannabis Testing
6. Cannabis Regulatory Requirements

Part II – Introduction to Food Safety

1. Food Safety and Food Safety History
2. Hazards in Cannabis
3. Benefits of HACCP
4. HACCP and its relationship to food safety and quality programs
5. Responsibilities: Management, Quality Assurance, Operations, Regulatory Agencies, etc.
6. Pre-Requisite Programs: What are Pre-Requisite Programs. Key Pre-Requisite Programs.

Part III – Good Manufacturing Practices (GMPs)

1. Personnel
2. Plant and Grounds
3. Sanitary Facilities and Chemical Controls
4. Cleaning and Sanitation
5. Equipment and Utensils
6. Product and Process Controls
7. Warehousing and Distribution

Part IV – Hazard Analysis Critical Control Point Principles

1. 12 Principles of HACCP based on Codex Alimentarius
2. HACCP Implementation
3. HACCP Plan Maintenance