

## HACCP Course for Juice Processors

### Agenda

#### Introductions

#### Section I – Introduction to Food Safety

1. What is Food Safety?
2. Why Food Safety? – The importance of Food Safety
3. History of Food Safety
4. What is HACCP?
5. Benefits of implementing a HACCP System
6. Role of Regulatory Agencies in HACCP
7. GFSI and HACCP

#### Section II – Hazards in Foods

1. Types of Food Hazards
2. Biological Hazards
3. Chemical Hazards
4. Physical Hazards
5. HACCP and its relationship to food safety and quality programs
6. Responsibilities: Management, Quality Assurance, Operations, Regulatory Agencies, etc.
7. Pre-Requisite Programs: What are Pre-Requisite Programs. Key Pre-Requisite Programs.

#### Section III – Pre-Requisite Programs – Current Good Manufacturing Practices (cGMPs)

1. Introduction to Pre-Requisite Programs (PRPs)
2. Definition of Policy and Standard Operating Procedures
3. Standard Operating Procedures writing
4. Current Good Manufacturing Practices (cGMPs) – 21 CFR 117 – Subpart B
  - a. Personnel
  - b. Plant and Grounds
  - c. Sanitary Facilities and Chemical Controls
  - d. Cleaning and Sanitation
  - e. Equipment and Utensils
  - f. Product and Process Controls
  - g. Warehousing and Distribution

#### **Section IV - Additional Pre-Requisite Programs**

1. Supplier Approval - Control
2. Product Specifications
3. Document Control
4. Allergen Management
5. Food Defense
6. Product Recall and Traceability
7. Training

#### **Section V – Implementing HACCP**

1. HACCP Pre-liminary Steps
2. HACCP 7 Principles

#### **Section VI – HACCP Review**

#### **Section VII – Juice HACCP Regulations**

#### **Section VIII – Juice Processing and the Food Safety Modernization Act (FSMA)**

#### **Exam**