

HACCP (SANS 10330:2020) IMPLEMENTATION TRAINING

HACCP (Hazard Analysis Critical Control Point) is a process control system that identifies where food safety hazards may occur within the manufacturing process or food supply chain. HACCP address food safety through the analysis and control of microbiological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

This course outlines the requirements of the SANS 10330:2020 Standard. This standard describes the principles of control needed to ensure the supply of safe food to the consumer. The successful application of the principles described in this standard requires a solid foundation of prerequisite programmes (PRPs). These principles are internationally recognised as essential to ensure safe food products for the consumer, and to provide a generic base line structure for other specific requirements applicable to a particular food chain sector. The principles described in this standard should be considered in all food chain sectors (from farm to fork) to ensure food safety.



THE COURSE WILL RUN OVER A PERIOD OF 2 DAYS

WHO SHOULD ATTEND THIS COURSE:

- Food safety team leaders and members.
- Individuals directly involved in the establishment, implementation and/or maintenance of a food safety management system based on SANS 10330:2020.
- Operators, supervisors/team leaders and department managers responsible for CCP monitoring, measuring and verification.

MINIMUM ENTRY REQUIREMENTS:

- Fluency in English writing and reading skills

TUITION:

- Training material included (English)
- Certificate of attendance or competence (based on outcome of assessment) will be issued on successful completion of training

LEARNING OUTCOMES:

- Explain the requirements and practically implement and maintain the requirements of SANS 10330:2020.
- Understand how to conduct a hazard analysis.
- Plan, establish, implement and maintain an effective HACCP Plan.

COURSE OVERVIEW:

DAY 1

- **LEARNING UNIT 01 - INTRODUCTION- Definitions.**
 - The background of HACCP.
 - HACCP and PRPs.
 - The advantages of implementing HACCP.
 - Adverse consequences of not having a HACCP system in place.
 - Obstacles when implementing a HACCP system.
 - Where do we start – the 12 stages of HACCP.

- **LEARNING UNIT 02 – THE 5 PRELIMINARY STAGES OF THE HACCP STUDY**

- Stage 1 – Assembly of the HACCP Team.
- Stage 2 – Description of the product.
- Stage 3 – Identification of the intended use of the product.
- Stage 4 – Construction and verification of the flow diagrams.
- Stage 5 – Construction and verification of the floor plan.

- **LEARNING UNIT 03 – PRINCIPLE 1 (STAGE 6) – CONDUCT A HAZARD ANALYSIS**

- Introduction to principle 1.
- Hazard identification.
- Hazard assessment.
- Determination of control measures

DAY 2

- **LEARNING UNIT 03 – PRINCIPLE 1 (STAGE 6) – CONDUCT A HAZARD ANALYSIS (CONTINUE)**

- Introduction to principle 1.
- Hazard identification.
- Hazard assessment.
- Determination of control measures.

- **LEARNING UNIT 04 – STAGE 7 - 10**

- Stage 7 Principle 2
 - Determine the critical control points (CCPs).
- Stage 8 Principle 3
 - Establish critical limit(s).
- Stage 9 Principle 4
 - Establish a system to monitor control of the CCP.
- Stage 10 Principle 5
 - Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control.

- **LEARNING UNIT 05 STAGE 11 AND STAGE 12**

- Stage 11 Principle 6
 - Establish validation, verification and review procedures.
- Stage 12 Principle 7
 - Establish record keeping and documentation.

- **LEARNING UNIT 06 OTHER REQUIREMENTS OF THE SANS 10330:2020 FOOD SAFETY MANAGEMENT SYSTEM**

- Management responsibility
 - The food safety policy.
 - Communication.
- Resources
 - PRPs.
 - Training.
- Corrective actions
- ASSESSMENT / TEST

