



MiChem Dynamics
LEADING CHANGE

PRE-REQUISITE PROGRAMMES (PRPS) BASED ON SANS 10049:2019

Successful implementation of Pre-requisite Programmes (PRPs) are the building blocks in controlling of food safety hazards directly pertaining to the food handling organisation's environment. The PRPs/GMPs covered in this training course are the foundation to a HACCP based food safety management system.

The practices described in the SANS 10049 standard is aimed at assisting food handling organisations (FHO) to manage their operations to prevent or control the contamination of food, either through direct contamination or as a result of cross-contamination. It further aims to assist the FHO to initiate the operations of the business based on a basic level of hygiene. This is normally referred to as a prerequisite program (PRP), which is the foundation for further development towards more extensive food safety management systems.

This course is designed to promote the understanding of the requirements of the SANS 10049 and to apply them in a site-specific manner.



THE COURSE WILL RUN OVER A PERIOD OF 2 DAYS

WHO SHOULD ATTEND THIS COURSE:

- Management representatives.
- Food safety team leaders and members.
- Quality controllers and employees directly involved in the managing and controlling PRPs.

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:

- Understand food safety hazards and how to control them in a food handling environment.
- Demonstrate an understanding and application of PRPs/GMPs for a food safety management system (based on SANS 10049:2019).

COURSE OVERVIEW:

DAY 1

• LEARNING UNIT 01 – INTRODUCTION

- What is food safety, food quality and food hygiene?
- Who are the role players in food safety?
- Food safety management systems.
- SANS 10049:2019 definitions.

• LEARNING UNIT 02 – THE FOOD SAFETY HAZARDS

- Food safety hazards.
- Chemical hazards.
- Physical hazards.
- Biological hazards

- **LEARNING UNIT 03 – SANS 10049:2019 CLAUSE 5 AND 6**

- Documentation requirements.
- Management requirements.

- **LEARNING UNIT 04 – SANS 10049:2019 NON-OPERATIONAL PRPs PART 1 (CLAUSE 7)**

- Construction, layout and condition of the food handling organisation.
- Machinery and equipment for food handling.

- **LEARNING UNIT 05 – SANS 10049:2019 NON-OPERATIONAL PRPs PART 2 (CLAUSE 7)**

- Water, steam and ice.
- Air quality and ventilation.
- Compressed air and gasses.
- Management and control of hazardous substances.
- Management and control of pests.
- Waste management.

DAY 2

- **LEARNING UNIT 06 – SANS 10049:2019 NON-OPERATIONAL PRPs PART 3 (CLAUSE 7)**

- Cleaning and disinfection.
- Requirements for personnel.

- **LEARNING UNIT 07 – SANS 10049:2019 CLAUSE 8 OPERATIONAL PRP REQUIREMENTS**

- Processing aids, raw material, packaging material and final product specifications and customer property.
- Supplier quality assurance.
- Receiving.
- Storage.
- Food handling, processing and monitoring.
- Traceability.
- Emergency preparedness.
- Packaging and labelling of the final product.
- Shelf life and retention samples.
- Dispatch.
- Transportation.

- Calibration, verification and control of monitoring and measuring devices.

- **LEARNING UNIT 08 – SANS 10049:2019 CLAUSE 9 AND 10**

- Requirements for high-risk areas.
- Verification.

- **LEARNING UNIT 09 – SANS 10049:2019 CLAUSE 11 AND 12**

- Food defence.
- Control of nonconformities.

- **ASSESSMENT / TEST**

