MiChem Dynamics
LEADING CHANGE

ADVANCED HACCP (BASED ON ISO 22000:2018) TRAINING

Codex Alimentarius describes the 12 steps of HACCP (Hazard Analysis Critical Control Point) as a process control system that identifies where hazards may occur within in the manufacturing process or food supply chain. Food Safety Management Systems such as the ISO 22000:2018 uses these steps as the basis for their requirements for a food safety system, adding additional advanced tools for managing food safety hazards.

The ISO 22000:2018 defines food safety hazards as biological, chemical, allergen, radiological substances and physical hazards. It also employs the use of CCPs and OPRPs in managing the control measures of identified significant hazards.

During this course, we will address the ISO 22000:2018 requirements for the application of the 12 HACCP steps and the Hazard Control Plan (CCPs and OPRPs).

THE COURSE WILL RUN OVER A PERIOD OF 2 DAYS

LEARNING OUTCOMES:

- Design, implementation, and verification of the food safety management systems based on the HACCP steps as well as updating of the Hazard Control Plan.
- Reviewing processes to identify and control hazards, including significant hazards.

WHO SHOULD ATTEND THIS COURSE:

- Food safety team leaders and team members.
- Individuals directly involved in the establishment, implementation and/or maintenance of the Food Safety Management System based on ISO 22000:2018.
- Organisation's management team.

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.

COURSE CONTENT:

DAY 1

- Overview of the 12 HACCP steps
  - Food Safety – everyone's responsibility
  - HACCP and the ISO 22000:2018
  - The 5 Preliminary steps
  - The 7 HACCP principles

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- Preliminary steps
  - Step 1 – Assemble the Food Safety Team
  - Step 2 – Describe the product
  - Step 3 – Identify the intended use and consumers
  - Step 4 – Construct and approval of the flow diagram(s)
  - Step 5 – Description of processes and process environment
- HACCP Principles
  - Step 6 (Principle 1) – List the food safety hazards, conduct a hazard analysis and consider measures to control each hazard

DAY 2

- HACCP Principles Continue
  - Step 7 (Principle 2) – Determine critical control points (CCPs) and Operational Prerequisite Programs (OPRPs)
  - Step 8 (Principle 3) – Establish critical limits at each CCP and action criteria for each OPRP
  - Step 9 (Principle 4) – Establish a monitoring system for each CCP and OPRP
  - Step 10 (Principle 5) – Establish corrective action plans
  - Step 11 (Principle 6) – Establish validation, verification and review procedures.
  - Step 12 (Principle 7) – Establish record keeping and documentation
  - Implementing the Hazard Control Plan
  - Managing and maintaining the HACCP system.

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