



HAZARD ANALYSIS & CRITICAL CONTROL POINT (HACCP) TRAINING FOR SUPERVISORS (MANAGING & MAINTAINING THE HACCP SYSTEM)

The HACCP system is recognized worldwide as one of the best systems of food safety. However, there are challenges in managing detailed food safety systems. Managing the HACCP system involves effective control of all facility programs. Once HACCP plans are developed and started, work is still needed to keep them going. To control food safety hazards, the facility's HACCP system must stay 'in good repair'. It must be fine-tuned to keep up with what's happening inside and outside the facility. HACCP systems need frequent updates and changes. Effective HACCP maintenance depends on top management commitment through regular support of in-house activities (e.g. training, HACCP reviews).

This course will give the HACCP team / supervisors the necessary skills and know-how to effectively maintain their HACCP system.

THE COURSE WILL RUN OVER A PERIOD OF 2 DAYS

WHO SHOULD ATTEND THIS COURSE:

- HACCP team members
- Management team
- Supervisors

LEARNING OUTCOMES:

- Conduct ongoing verification throughout the life of the HACCP system;
- Conduct validation activities;
- Understand the importance of pre-planned audits of the HACCP systems (done by trained in-house or outside (third party) personnel);
- Update the HACCP system to deal with changes to the facility, products or processing operations;
- Conduct HACCP system reviews to deal with new scientific information and/or new hazards; Understand the importance of keeping a log of all changes within the HACCP system.

COURSE CONTENT:

DAY 1

- Validating the HACCP system
- HACCP Verification
- Audits

DAY 2

- Importance of employee buy-in (Training)
- Corrective action follow-up
- Documentation
- HACCP management and maintenance forms