



## Fact Sheet - Developing HACCP Food Safety Systems

### Standard Two-Day Course

#### Course Outline

|  |                                      |
|--|--------------------------------------|
| Introduction to HACCP Seven HACCP Principles | Principle 4: Monitoring and Sampling |
| Principle 1: Hazard Analysis                 | Principle 5: Corrective Action       |
| Principle 2: Critical Control Points (CCPs)  | Principle 6: Verification            |
| Principle 3: Critical Limits                 | Principle 7: Record Keeping          |
|  | Relationships to HACCP               |

#### Purpose

This course provides a fundamental knowledge of HACCP principles and the preliminary steps to establishing an effective HACCP plan. It also addresses the links to Good Manufacturing Practices (GMP), sanitation and hygiene and other components of the widely recognised food safety program.

#### Course content includes:

- History of HACCP, overview of principles and definitions
- Relationship to GMP, sanitation, quality systems, crisis management
- Technical orientation: biological, chemical and physical hazards
- Hazard identification for raw materials and ingredients
- Hazard preventative measures
- Structured hazard analysis
- Critical control points
- Critical limits
- Monitoring and sampling
- Corrective action
- Record keeping
- Verification
- Regulatory implications
- Team activity to address real-life situations.

This program is conducted in a forum, which combines lectures with team break-out sessions to assist with the understanding of HACCP and how to utilise it in the participant's organisation.

#### The benefits

By the end of the course, participants should be able to:

- understand the key steps in implementing a HACCP food safety management system
- identify a basic implementation timetable
- outline the methods and procedures used by SAI Global Assurance Services in its HACCP certification program.

#### Who should attend?

This program is designed for those who work in the food and food-related industries and who wish to understand and utilise HACCP in their everyday activities.

Attendance at this course or demonstration of prior knowledge is a pre-requisite for subsequent SAI Global Assurance Services Food Safety courses. It is expected that most participants will have some understanding of food production, handling and distribution processes.

#### Course recognition

This course is a competency-based training program and is accredited and registered with the National Training Board. SAI Global Assurance Services is a Registered Training Organisation – (RTO 6919).

#### Award

A 'Certificate of Attendance' is issued.