



## **HACCP Essentials Training Course – 2 Day (Advanced)**

### **Scope and Key Points:**

A customized **2 day** in-depth training workshop to be conducted on site for the company HACCP team (quality, technical, NPD, warehousing, purchasing, engineering and operations team members).

Key topics to be covered include:

- Why HACCP? - link to business risk management; regulatory requirements
- Role of Pre Requisite programmes in managing food safety
- HACCP
  - Background on HACCP – including 2020 Codex updates
  - Determining Scope of the HACCP Plan and describing the Food Products
  - Describing the intended use and consumers of the food
    - **Focus on Product Descriptions from the company HACCP plan**
  - Understanding the finished product characteristics
    - Food label review – the Australian NZ Food Standards Code requirements
    - **Using real example of a finished product**
    - **Review of product specification/recipe**
  - Developing Flow Diagrams that describe the production process
    - **Including desk top review of Process Flow for selected product**
  - Verifying the Flow Diagrams – **including an on-site exercise (morning of day 2 of the course; approximately 1.5 hours)**
  - Conducting a Hazard Analysis (including rating systems) – **including an on-site exercise (as detailed above); includes consideration of ingredient and packaging hazards**
  - Determining Critical Control Points (including use of decision trees)
  - Determining Critical Limits (inc overview of validation)
    - **Including classroom based exercise on auditing/verifying of nominated CCP/s for selected product**
  - Determining Monitoring Activities
  - Determining Corrective Action if critical limits are not met
  - Determining Verification Activities
  - Documentation Requirements

Note that the course will be customized to your food operations, and company specific examples will be used wherever possible. The focus of the group activities during the course would be for participants to work through a review of a HACCP plan for one product group produced on site. The company's food safety management programme will be used as the basis for all activities.

**To discuss your specific training requirements, and request a training quotation, contact Shane Hopgood on 09 846 8492, 0274 726 657 or [shane@assuredfoodsafety.co.nz](mailto:shane@assuredfoodsafety.co.nz)**