

- Explain the relationship between HACCP and food safety.
- Discuss the benefits of implementing a HACCP system which include motivating and selling the industry on HACCP, and reviewing case studies.
- Discuss HACCP and basic food safety principles.
- Review what students will learn from the course.

- Define and develop SOPs and GMPs.
 - Discuss the importance of SOPs and GMPs.
 - Describe how SOPs and GMPs are necessary before developing a HACCP plan.
- Identify and Control Hazards.
- Identify food items that are produced and, if left uncontrolled, can injure consumers.
 - Define a hazard(s).
 - Name the three hazard categories (biological, chemical, physical) as defined by the National Advisory Committee on Microbiological Criteria for Food (NACMCF).
 - Determine the significant hazards as described in Principle 1 of the NACMCF guidelines.
 - Explain control measures that prevent, reduce, or minimize hazards.

- Conduct a hazard analysis; prepare a list of steps in the process where significant hazards occur, and describe the preventive measures.
- Describe product and intended use.
- Identify potential hazards at points where they enter the process/food or can be enhanced during the process.
- Evaluate the severity and risk of hazards.
- Document rationale for hazard selection.
- Differentiate significant from non-significant hazards.
- Identify Critical Control Points (CCPs) in the process.
- Define control point and critical control point.
- Identify CCPs by using the decision tree.

- Define and determine critical limits and operational limits.
- Set critical limits that are relevant to product safety.
- Document the rationale for critical limit selection.
- Measure and document critical limits.
- Explain how critical limits are used to measure compliance within a HACCP plan.

- Recognize the importance of monitoring.
- Identify factors to be monitored.
- Identify where measurements will be taken.
- Explain how monitoring is to be conducted.
- Determine the frequency for taking measurements.
- Identify who is responsible for monitoring
- Describe monitoring procedures, sampling plans and methodology.
- Clarify the difference between monitoring and verification.

- Develop corrective actions.
- Identify responsible authority for determining corrective action.
- Describe corrective actions in SOP documentation that are consistent with monitoring activities.
- Document corrective actions.

- Discuss the importance of record keeping for determining the effectiveness of the HACCP system and for documenting appropriate efforts to produce safe food.
- Identify what information should be included in records.
- Develop records for documenting HACCP activities.
- Develop simple, plant friendly records with clear instructions to be accessible at line worker level.
- Recognize the importance of reviewing records before control of product is lost.

- Recognize the importance of verification to support and assure the long term viability of HACCP in an organization.
- Discuss different activities that can be conducted as part of verification.
- Reinforce the importance of record review before the control of a product is lost.
- Implement a HACCP plan review at regular intervals or when significant changes in equipment, ingredients, or operating procedures occur.

- Describe the commitment from upper management necessary for food safety to succeed.
 - Determine the key factors for successful HACCP implementation.
 - Discuss the steps for developing and implementing HACCP in the production plant.
 - Develop implementation steps using GMPs as a foundation for HACCP.
 - Convey realistic expectations of time and commitment needed to be successful.
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- Establish a staff training program
 - Recognize the factors that significantly impact employee job performance.
 - Assess staff training needs using task analysis/SOPs.
 - Develop written behavioral objectives for SOPs that impact employees specific work responsibilities.
 - Integrate HACCP plans into specific employee work responsibilities.
 - Evaluate a variety of techniques and methods for delivering training to a diverse work force.
 - Evaluate the effectiveness of training programs by using objective and performance measurements.
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- Recognize that HACCP systems are dynamic and subject to change/updating.
 - Identify change factors that significantly impact HACCP plans and require review of the system.
 - Recognize support systems and measures for HACCP plans (management food safety objectives).
 - Evaluate the appropriateness of different measurement tools that are operation/process specific for HACCP systems.
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- Recognize that the establishment is responsible for producing a safe product and writing a HACCP plan.
 - Identify what assistance is available from FSIS.
 - State the regulatory requirements (if the Pathogen Reduction/HACCP Proposal is adopted) for:
 - Sanitation SOPs.
 - Antimicrobial carcass treatments.
 - Time/temperature.
 - Microbiological testing as a verification tool.

Train-the-Trainer HACCP Course

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