



Food Safety Training Program

Hazard Analysis and Critical Control Points (HACCP)

Participants will learn about the background of HACCP as a food safety system and how it can be practically applied. The course covers the 5 preliminary steps and 7 HACCP principles are required by the codex alimentarius. This is hands-on training which will guide you through the steps to develop and implement a science based HACCP Program for your facility. In addition, best practices and examples will be presented and participants can apply the freshly gained knowledge during practical exercises which show how to apply the HACCP principles and achieve compliance to the requirements.

The 7 Principles of HACCP

Hazard Analysis: This involves deconstructing the production process and identifying the physical, chemical, and biological hazards present in each process.

Critical Control Points: Critical control points are the phases of the production process where you apply control measures that will contain and eliminate existing risks and make food safe for consumption.

Critical Limits: The safety limit to which the hazard can be safely controlled.

Monitoring: The US Food Safety Inspection Service enforces the inclusion of monitoring activities in a business's HACCP plan.

Corrective Actions: These are procedures that are conducted as a means of correcting deviations from the set critical limits at each CCP.

Verification: Verification procedures review the effectiveness of the HACCP system in controlling hazards. These activities include but are not limited to quality checks, food samplings and microbial testing.

Record Keeping: Documents provide proof that the HACCP system is working effectively. It includes any changes from the HACCP plan

Participants will work in small groups to practice HACCP concepts such as creating Hazard Analysis, and Critical Limit definition, and Process Flow charts needed to develop a HACCP Plans.

By the end of the training course, participants will be able to:

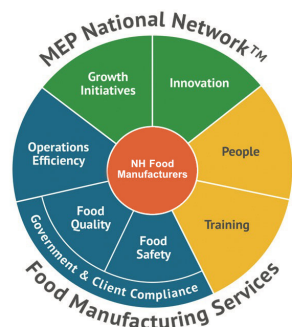
- Identify hazards associated with raw materials and process steps and assign controls
- Determine the likelihood and severity of raw material hazards and process hazards
- Identify critical control points (CCPs) and define critical limits
- Evaluate a monitoring and verification procedures for CCPs

The participant will receive a certificate of successful completion for the course after passing a written knowledge test following the training course.

The course is designed for:

- Plant HACCP Team Members
- Plant Management Teams
- Corporate Executives
- Anyone whose job function will impact the facility HACCP Plan

Course length - 16 hrs



NH MANUFACTURING
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Hazard Analysis and Critical Control Points (HACCP)

Our Team

As part of a nationwide network of MEP centers in all 50 states linked together through the National Institute of Standards and Technology (NIST), NH MEP enables even the smallest firms in New Hampshire to have easy access to more than 1,400 manufacturing technical and business specialists, along with the latest technology and industry best practices.

ROI Impact

The New Hampshire MEP will assist your organization in a transformation from traditional to world-class manufacturer. Our experienced project managers will work with your team to identify conditions which may be impeding your ability to become more competitive and prosperous. We can assist in providing the resources to help you maximize your profit. In working side by side with your leadership, the MEP becomes a partner for success.

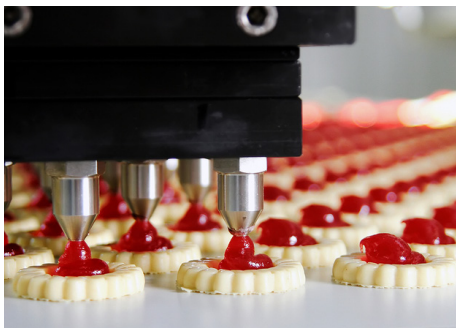
Integrally Involved

We provide affordable, innovative solutions to the problems encountered by today's manufacturing enterprise by facilitating interaction between industry, government and academia.

Included among our services are: Operational Excellence, Workforce Development, and Innovative Growth Solutions.

About the MEP Network

The New Hampshire Manufacturing Extension Partnership (NH MEP) is able to leverage a vast array of public and private resources and services that are available to every manufacturing enterprise in the state. The nationwide system of MEP centers is linked through the U.S. Department of Commerce - National Institute of Standards and Technology (NIST), with the common goal to strengthen the global competitiveness of U.S. manufacturers.



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