Hazard Analysis Critical Control Point Training International
HACCP Alliance (HACCP) for Food Safety
Virtual – 16 hours

Training Description

In this training, participants will learn about the background of HACCP (Hazard Analysis and Critical Control Points) as a food safety system and how to apply it. This instructor-led training provides participants with the skills needed to develop, implement, and maintain an HACCP system. Participants will learn how to identify critical control points and define critical limits. In addition, the HACCP training teaches participants how to identify hazards associated with raw materials, develop process steps, and assign controls. These skills will allow participants to prevent and reduce the occurrences of food safety hazards within their manufacturing facilities. This training is delivered virtually, and is intended for all employees, including plant HACCP team members, plant management teams, corporate executives, or anyone whose job function will impact the facility HACCP Plan.

Training Objective

This training will provide participants with the skills necessary in preventing, evaluating, analyzing, and managing hazards within their manufacturing facilities. Therefore participants will be able to implement and maintain an HACCP plan in their own manufacturing facilities.

This training material includes: *The SURE HACCP Food Safety Manager Manual*. This training is intended for ensuring safe manufacturing/processing, packing, and holding of food products for human consumption in the United States.

Skill Attainment

- 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.
- Understand how to evaluate and create monitoring and verification procedures for CCPs.

Upon satisfactory completion of the required 16-hour training course and exercises, you will receive a SURE HACCP Manager Certificate with the International HACCP Alliance Seal.

Training/Pricing includes:

- 16-hours of virtual/classroom instruction by an approved Lead Trainer
- *The SURE HACCP Food Safety Manager Manual*
- SURE HACCP Manager Certificate of Completion
- International HACCP Alliance Recognition
- Accompanying additional educational documents

Computer Requirements:

- Each participant must have their own computer
  - Dual screens recommended
  - No tablets or smart phones
- Web camera with a microphone and speakers is required
- Make sure Internet Browser is updated to the latest version.
  - Google Chrome recommended
- OS Requirements:
  - For PC – Windows 7 recommended
  - For Mac – OSX 10.10 recommended
- Additional Software Required: Participants will need access to Adobe Acrobat Reader DC during the training course. This program can be downloaded for free through the Adobe website – https://get.adobe.com/reader/
- Updated version of Zoom must be installed