

HACCP PREREQUISITE REQUIREMENTS

INSTRUCTOR

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International HACCP Alliance

COURSE OBJECTIVES:

Our objectives are to provide the trainees with a comprehensive understanding of the HACCP Good Manufacturing Practices requirements. It is a prerequisite training course to secure a successful HACCP program.

LEARNING OUTCOME

Participants should become familiar with:

1. The Codex General Principles of Food Hygiene as a firm foundation for ensuring the development of effective HACCP and
2. The importance of identifying potential food safety hazards at the primary production stage of the food chain and the necessity of controlling or minimizing hazards at this stage (production stage).

WHO WILL BENEFIT:

1. QA personnel & government inspectors
2. HACCP team members (coordinators)
3. Operational (production) managers
4. Sales and marketing personnel
5. Middle-to-senior management

COURSE CONTENTS (MODULES)

MODULE 1:

HACCP SYSTEM

1. HACCP background information
2. HACCP benefits and facts
3. The FAO Codex General Principles of Good Hygienic Practices

MODULE 2:

HACCP PREREQUISITES PROGRAMS

1. Quality management system
2. Place
3. People
4. Processes
5. Products
6. Transportation, Storage, and Training

MODULE 3:

HACCP PRINCIPLES & TASKS: OVERVIEW

MODULE 4:

HACCP ADANTAGE PROGRAMS

1. Control program
2. Training program
3. Operational controls
4. Environmental controls

MODULE 5:

GOOD DOCUMENTATION PRACTICES

SOURCES AND GUIDELINES

The following sources constitute the basis of this training program:

1. Food Quality and Safety Systems: A Training Manual on Food Hygiene and the Hazard Analysis and Critical Control Point System. Food Quality and Standards Service Food and Nutrition Division. FAO, Rome, 1998
2. Canadian Food Inspection Agency. Food Safety Enhancement Program Manual; (2007)
3. HACCP Advantage Program Manual: (Version 2.0). Ontario Ministry of Agriculture, Food and Rural Affairs (OMAF) Toronto, Canada
4. "International HACCP Alliance" Organization Approved Curriculum

HANDOUT MATERIALS

A binder, which contains the presentations' slides and selected sections from:

1. The Training Manual on Food Hygiene and the HACCP System",
2. CFIA Food Safety Enhancement Program (FSEP) Implementation Manual,

CERTIFICATIONS

Trainees who participate in this program will receive a "Certificate of Completion" from **QMRS** displaying the International HACCP Alliance seal, which indicate the Alliance accreditation.

For more information, please contact:

training@qmrs.com



HACCP PREREQUISITE REQUIREMENTS

TRAINING PROGRAM AGENDA: DAY (1)

TIME	ACTIVITY
8:00 AM - 8:30 AM	Registration and Continental Breakfast
8:30 AM - 8:45 AM	The instructor introduction (Trainer/Trainees introduction)
8:45 AM – 9:30 AM	HACCP SYSTEM: <ul style="list-style-type: none"> • Background information (HACCP Benefits, and Facts) • An introductory to Quality Management System
9:30 AM –10:00 AM	HACCP PREREQUISITES PROGRAMS (GMPs ELEMENTS): <ul style="list-style-type: none"> • Place: Premises and Equipments
10:00 AM - 10:15 AM	Mid-Morning Refreshment Break
10:15 AM – 10:30 AM	Video Film On GMP / Group Discussion
10:30 AM – 11:15 AM	HACCP PREREQUISITES PROGRAMS (GMPs ELEMENTS): <ul style="list-style-type: none"> • People: Personnel and Quality Assurance • Processes: Sanitation Program and Operations
11:15 AM – 12:00	Application Exercise
12:00 – 1:00 PM	Luncheon
1:00 PM – 1:45 PM	HACCP PREREQUISITES PROGRAMS (GMPs ELEMENTS) <ul style="list-style-type: none"> • Products: Specifications, Samples, Records, and Recall reporting
1:45 PM – 2:15 PM	Application Exercise
2:15 PM – 2:45 PM	HACCP PREREQUISITES PROGRAMS (GMPs ELEMENTS): <ul style="list-style-type: none"> • Other Food Hygiene Requirements: Storage, Transportation, and Training
2:45 PM – 3:00 PM	Mid-Afternoon Refreshment
3:00 PM – 3:30 PM	Application Exercise
3:30 PM – 4:15 PM	HACCP SYSTEM: PRINCIPLES AND TASKS
4:15 PM – 4:30 PM	Questions and Answers (END OF DAY 1)



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TRAINING PROGRAM AGENDA: DAY (2)

TIME	ACTIVITY
8:30 AM - 9:30 AM	IMPLEMENTING THE PREREQUISITES PROGRAMS (HACCP ADVANTAGE) <ul style="list-style-type: none"> • Control Program • Training Program
9:30 AM – 10:00 AM	Application Exercise
10:00 AM - 10:15 AM	Mid-Morning Refreshment Break
10:15 AM – 11:00 AM	IMPLEMENTING THE PREREQUISITES PROGRAMS (HACCP ADVANTAGE) <ul style="list-style-type: none"> • Operational Controls • Environmental Controls
11:00 AM – 11:30 AM	Application Exercise
11:30 AM – 12:00	HACCP ADVANTAGE DVD show
12:00 – 1:00 PM	Luncheon
1:00 PM – 2:00 PM	GOOD DOCUMENTATION PRACTICES <ul style="list-style-type: none"> • Types of documents that used in GMPs • The role of SOPs in GMPs compliance
2:00 PM – 2:30 PM	Application Exercise/group presentations
2:30 PM– 3:30 PM	GOOD DOCUMENTATION PRACTICES <ul style="list-style-type: none"> ▪ Elements of SOP formats ▪ Writing skills and documents development process and control
3:30 PM – 3:45 PM	Mid-Afternoon Refreshment
3:45 PM – 4:15 PM	Application Exercise/group presentations
4:15 PM – 4:30 PM	Questions and Answers (END OF DAY 2)
4:30 PM	Wrap Up and Presentation of Certificates