

## **HACCP IN SMALL FOOD BUSINESSES: THE NEW APPROACH**

It has been reported that food businesses are facing numerous constraints, with the result that HACCP implementation has been partial or ineffective. Therefore, systems have been developed with a more flexible approach and are usually referred to as "HACCP-based systems" or "systems based on the principles of HACCP". They are faithful to the seven principles of HACCP, but do not require the business to follow the traditional 12-step approach as outlined in the Codex guidelines.

### **COURSE OBJECTIVE**

The objective is to review the current version of the Recommended International Code of HACCP System guidelines, which was revised by the Codex Alimentarius Commission in 2003 (CAC/RCP 1-1969, Rev. 4-2003), and to compare the new guideline with the CFIA and OMAFRA HACCP ADVANTAGE Guidelines.

Our aim is to provide the food processors and other interested parties with practical solutions for the implementation of HACCP in Small and/or Less-Developed Businesses (SLDBs).

### **WHO WILL BENEFIT**

1. Governmental policy makers
2. Governmental regulatory and quality assurance personnel
3. Food safety inspectors
4. Quality assurance auditors
5. Food businesses senior management
6. Food businesses operational managers
7. HACCP team members and coordinator
8. Sales and marketing personnel
9. Institutions food safety personnel (hospitals, catering companies etc.)
10. Newly hired employees
11. Food packagers and distributors.

### **CONTENTS (COURSE OUTLINE)**

#### **A. Principles of Good Documentation Practices**

We will be addressing issues relating specifically to SLDBs such as a simple record-keeping system. Participants will learn:

1. Concepts relating to documentation and value of documentation
2. Types of documents that used in Quality Management System

3. How to establish documents on product requirements (specifications),
4. How the facility should file (document) activities and processes (procedures),
5. How to establish objective evidence for activities performed or results achieved (records).
6. Participants will learn also the basic writing skills, and. step-by-step description of how to write SOPs and policies in an informative manner (Documents development & control)

#### **B. The New application (Approach) of the HACCP system (HACCP-based systems).**

1. Describe the HACCP-based system.
2. Challenges (Worldwide) facing small food business sector
3. Define HACCP compliance barriers and identify causes
4. Assessment of HACCP compliance
5. Develop possible solutions
6. Overview of HACCP ADVANTAGE Prerequisite documentation requirements
7. The new approaches to facilitate HACCP application in SLDBs
8. Examples of new HACCP Forms
9. Example of a new DECISION TREE to identify CCPs (an easy way to determine Critical Control Points)
10. Example of the new HACCP worksheet.
11. Establish documentation concerning all procedures and records appropriate to these principles and their application

### **COURSE LENGTH**

Two days

### **INSTRUCTOR**

Dr. Jalal Mokhalalati, B.Sc., M.Sc., Ph.D.  
(HACCP International Alliance" Organization Lead Instructor)

### **HANDOUT MATERIALS**

A binder, which contains the presentations' slides and selected sections from: the Codex Alimentarius Commission publications,

### **CERTIFICATIONS**

Trainee who participate in this program will receive a "Certificate of Completion" from **QMRS**

### **COURSE FEE:**

CAD750.00

**For more information, please contact: Quality Medical Regulations Services at [info@qmrs.com](mailto:info@qmrs.com)**