



## **HACCP Development Training Programs**

The HACCP Training Program is the finest in the nation. It specifically follows the FDA-USDA-NACMCF HACCP program guidance that allows for qualification under any 3<sup>rd</sup> party certification program offered by FPA, ABI, ASI, PRIMUS or Silliker.

**The HACCP training program is for food processors, handlers, coolers, transportation activities and virtually any organization that is in the business of handling food of any type.**

This course is taught using classroom and real time examples of HACCP Programs.

- HACCP Policy
- HACCP Training
- HACCP Team Functions
- Raw Product Analysis
- Finished Product Analysis
- Ingredient Analysis
- Pre-Risk Analysis
- Consolidated Risk Analysis
- CCP Actions and Levels
- HACCP Product
- Deviation Reporting and Analysis
- Specific HACCP analysis functions of:
  - Conduct a hazard analysis (Principle 1)
  - Determine critical control points (CCP's) (Principle 2)
  - Establish critical limits (Principle 3)
  - Establish monitoring procedures (Principle 4)
  - Establish corrective actions (Principle 5)
  - Establish verification procedures (Principle 6)
  - Establish record-keeping and documentation procedures (Principle 7)