



## **HACCP Basics for Bottled Water Processors**

**HACCP Basics for Bottled Water Processors** is an online, self-paced course on the HACCP System and its prerequisites. Offered and certified by NEHA the course is further accredited by the International HACCP Alliance. The course is designed to assist participants in successfully implementing a legally mandated food safety plan.

The course curriculum consists of 11 units each consisting of approximately one hour of content on how to meet government, industry and auditor requirements for the development and application of a working HACCP plan and the implementation Good Manufacturing Practices to support the plan. The course introduces food safety regulations, with an overview of elements of the 2011 US Food Safety Modernization Act (FSMA), such as Food Defense and Traceability and the epidemiology of foodborne disease.

The course explains important concepts and terminology such as prerequisite programs, SOP's, SSOP'S, critical limits, critical control points, preventative maintenance and much more; in a clear concise fashion that everyone can understand.

The course helps participants learn how to identify, and ultimately prevent, potential sources of contamination. Participants will be made aware of potential contaminant sources to water supplies (chemical, physical and biological hazards) and they will understand the steps required to greatly reduce the likelihood of contamination of your facility and your finished products.

Included with the course are downloadable sample HACCP plans and forms, directions on how to write the Standard Operating Procedures (SOP) required in a custom-written HACCP plan, as well as links to current reference materials from industry and government so that participants can source their own required supporting documentation with a minimum of time and effort.

### **Course Topics**

- What is HACCP?
- What is foodborne illness? How big a problem is it?
- The HAZARDS covered in HACCP
- Which illnesses can result from eating contaminated foods?
- What conditions do pathogens need to survive or grow?
- How to start to develop a plan
- Prerequisite programs; a foundation to build on
- Conducting the hazard analysis
- Establish critical limits and critical control points
- How do you make sure your plan is working - monitoring and verification
- Understanding training and record keeping requirements
- Audits and recalls

## **Course Objectives**

- Upon the course completion, the participant will be able to:
- Understand the history behind and the rationale for developing the HACCP system
- Recognize basic regulatory requirements for HACCP under the new FSMA (Food Safety Modernization Act)
- Understand what foodborne and waterborne illnesses are and what causes them
- Understand the conditions that promote the growth of foodborne/waterborne pathogens
- Recognize steps that can be taken to prevent the introduction of pathogens
- Learn about corrective actions to control/reduce them once they have been introduced
- Understand what is involved in a HACCP program and the steps involved in building a plan
- Undertake a thorough hazard analysis – know where to look!
- Recognize what is needed to create a strong HACCP team
- Grasp key concepts and their differences such as critical control point as opposed to critical limits
- Maintain your plan through active monitoring and verification
- Understand why recordkeeping and training are crucial to your success
- Be prepared for audits (the expected) and recalls (the unexpected)

## **Target Audience**

- Food safety personnel
- HACCP Team Members
- Quality Control and Assurance personnel
- Production managers and staff
- Anyone looking to meet prerequisite materials required to be a trainer or auditor
- Facilities with pending audits needing a convenient and accessible option to classroom training

## **Evaluation and Certification**

Having passed all of the 11 unit tests each participant can immediately download a certificate of completion. Participants upon successful completion may also choose to receive a certificate by mail from NEHA.