



## **HACCP Basics for the Fresh and Fresh-cut Produce Industries**

**HACCP Basics for the Fresh and Fresh-cut Produce Industries** 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 implementing a legally mandated food safety plan for bringing the safest possible raw vegetables and fruits to market.

The course curriculum consists of 12 units each consisting of approximately one hour of content covering topics on meeting government, industry, and auditor requirements for the development of a working HACCP plan, including Good Agricultural and Manufacturing Practices. The course introduces food safety regulations, with an overview of elements of the 2011 Food Safety Modernization Act (FSMA), such as Food Defense and Traceability; the epidemiology of foodborne disease; agricultural and processing prerequisites on managing contamination of water, soil and production environments; and training of food handlers.

Participants apply this knowledge in following the steps to preparing an actual HACCP plan with its 7 principles, including how to work as a HACCP team. They will learn how to describe product characteristics and production operations prior to conducting the HACCP system's central activity – the hazard analysis. Students are also taught how to keep accurate HACCP-compliant monitoring and verification records in the field, the packing house, and all along the food chain.

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

### **Core Content of HACCP Basics for the Fresh and Fresh-Cut Produce Industries:**

- HACCP, its history and development;
- An overview of the impact of foodborne illnesses;
- The nature of the 'HAZARDS' covered under the 'HAZARD ANALYSIS AND CRITICAL CONTROL POINT' system;
- The HACCP team and its tasks, and how it will assemble the HACCP plan;
- Develop the prerequisite programs, including GAPs, GMPs, and employee training needed to prevent the presence of illness-causing elements;
- Analyze the scope and severity of food safety hazards to your operation;
- The science of critical control points and critical limits;
- How to be sure your plan is working – monitoring, verification, and validation;
- Record keeping requirements for a compliant HACCP plan;
- Audits and recalls.

## **Objectives for Course Participants:**

On completion of the course participants will:

- 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 their causes;
- Understand the conditions that promote the growth of foodborne/waterborne pathogens in the produce industry;
- Recognize steps that can be taken to prevent the introduction of pathogens;
- Learn about corrective actions to eliminate, reduce or control pathogens once they have been introduced;
- Understand what is involved in a HACCP program, its prerequisites and the steps involved in building a HACCP plan;
- Be able to participate in a thorough product-specific hazard analysis;
- Recognize what is needed to create a strong HACCP team;
- Grasp key HACCP concepts and their differences like Critical Control Point vs. Critical limits;
- Understand key monitoring, verification and record keeping activities;
- Understand HACCP and HACCP audits (the expected), their own role in a potential recall process (the unexpected), as well as in a Food Security/Defense program for Fresh and Fresh-cut produce.

## **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 12 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.