



Managing Hazards at the Retail Level

Managing Hazards at the Retail Level 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 meet the requirements for HACCP team and staff training and to provide frontline food safety personnel in restaurants and supermarkets with an understanding of how their behavior and active participation in creating, implementing and maintaining a HACCP plan can greatly impact the likelihood for success.

The course provides your staff with the type of knowledge needed to re-enforce that staff hygiene, operational cleanliness and proper food handling procedures are crucial to producing safe products. It also provides staff with a strong working knowledge of the potential, physical, chemical and biological threats to daily food production and how these issues can be prevented and or controlled. The course explains important concepts and terminology like prerequisite programs, SOP's, SSOP'S, Critical Limits, Critical Control Points, PM's (preventative maintenance), TDZ (temperature danger zone) in a clear concise fashion that anyone can understand. Special emphasis is placed on the Process HACCP approach. We teach you how to save time in the administration of your HACCP plan by grouping together plans for foods that have similar food preparation flow and hazard characteristics as well as monitoring, verification and documentation requirements

Course Topics

- Introduction to food safety and HACCP
- Food safety hazards
- Pre-requisite programs
- HACCP principles
- Manufacturing vs service facilities
- The process HACCP approach
- Principle 1 conduct a hazard analysis
- Principle 2 Determine Critical Control Points
- Principle 3 establish critical limits
- Principal 4 Establish monitoring procedures
- Principal 5 Develop corrective actions
- Principle 6 Create ongoing verification procedures
- Principal 7 Recordkeeping

Course Objectives

Upon the course completion, the participant will be able to:

- Understand the history behind and the rationale for developing the HACCP system
- Understand what foodborne illness is and what causes it
- Understand the conditions that promote the growth of foodborne 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 like Critical Control Point vs Critical limits
- Maintain your plan through active monitoring and verification
- Understand why record keeping 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
- QA staff
- 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 14 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.