HACCP Basics for Processors and Manufacturers

HACCP Basics for Processors and Manufacturers 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 was created to assist food safety, Quality Assurance and control staff as well as key plant personnel in the development of a legal HACCP food safety plan.

The course curriculum consists of 11 units of approximately one hour of content in each unit on how to meet government, industry and auditor requirements for the development and application of a working HACCP plan and the implementation of Good Manufacturing Practices to support your 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 covers important concepts and food safety terminology such as prerequisite programs, SOP's, SSOP'S, critical limits, critical control points, and preventative maintenance all in a clear concise fashion that everyone can understand.

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 in the course are downloadable sample HACCP plans and GAP forms, directions on how to write the Standard Operating Procedures required from 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?
- The HAZARDS covered in HACCP
- Which illnesses can result from eating contaminated foods?
- What conditions do pathogens need to survive or grow?
- How to develop a plan
- Understanding prerequisite programs and building a HACCP team
- Conducting the hazard analysis
- Establish critical limits and critical control points
- How do you make sure your plan is working - monitoring and verification

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 plans under the new FSMA (Food Safety Modernization Act)
- Understand what foodborne illnesses are and what causes them
- 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
- Know key concepts and their differences such as critical control point and 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 successfully 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.