



Food Safety- HACCP Training and Certification

Course description: HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

Some benefits of HACCP implementation include: reduce risks of recalls and product withdrawals thus reducing costs associated with insurance and business liability protection; simplify inspections primarily because of record keeping and documentation and provide consistent quality product.

This HACCP training is a three-day course (24 hours) designed to review the philosophy and principles of the Hazard Analysis and Critical Control Point System and to discuss how to implement HACCP in food-handling plants. The training curriculum is based on the information presented in the march 20, 1992 National Advisory Committee on Microbiological Criteria For Foods (NACMCF) HACCP document and subsequent revisions as approved. The HACCP training program is consistent with the intent and scope of the proposed USDA, FSIS HACCP regulation.

Who should attend: Managers, Supervisors, HACCP Coordinator Managers

Topics Include:

- Applicability
- HACCP Regulations
- HACCP Plan Preparation
- HACCP Implementation



product
overview

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