

HACCP Level 3

This HACCP Level 3 (Hazard Analysis Critical Control Point) course is essential for all managers, supervisors and business owners within all areas of the food sector if you want to keep your customers and your business safe.



Introduction

This HACCP Level 3 course is designed for senior workers within the food sector, wishing to manage the HACCP food safety management system.

This course is also ideal for people running their own business and wanting to operate legally and safely.

The course will take you through the essential steps of the HACCP planning process. By the end of this course, you will understand how to identify food safety hazards, select relevant control measures and ensure the HACCP system continues to operate efficiently and effectively.

Learning Aims of the Course

By the end of this HACCP course, you will:

- Explain the importance of HACCP systems and the background of food safety management
 - Understand the legal requirements of HACCP and food safety management systems that can be chosen
 - Develop the essential hygiene prerequisites as foundations for effective HACCP
 - Recite the seven principles of HACCP
 - Understand the importance of having effective prerequisite programmes in place
 - Explain the different approaches to the use of HACCP
 - Understand the significance of critical limits and corrective action and know why these need to be carefully monitored
- Learn how to validate and verify the HACCP plan and understand the importance of keeping documentation
 - Develop a HACCP plan
 - a. Carry out hazard analysis and defining control measures
 - b. Identify critical control points (CCPs)
 - c. Control CCPs - limits, monitoring and corrective action
 - Manage a HACCP plan
 - a. Application, implementation, verification and maintenance of HACCP
 - b. Roles, resources, communication, training and development
 - c. Challenging HACCP effectiveness

The course is divided into seven easy to follow modules includes a multiple-choice test at the end.

Modules

Module 1- Introducing HACCP and Hazards

What is HACCP-

- The Hazard Analysis and Critical Control Point System (HACCP) is a World Health Organisation (WHO) promoted food safety management system.
- HACCP systems ensure that controls and resources are implemented at the points critical to food safety.

Food Safety Management-

- Causes of foodborne illness
- Food safety hazards
- Reducing hazards at the design stage

Allergen Rules-

- Key responsibilities
- Allergenic ingredients
- Different scenarios

HACCP and the Law-

- Review the key elements of regulation in Article 5 and Annex II
- What do HACCP laws mean in practice
- HACCP around the world

Module 2- Benefits, Consequences and Prerequisites

Breaking the Chain-

- The benefits of having a HACCP system
- Possible consequences of not having HACCP

Prerequisite Programme Requirements-

- The essentials
- Prerequisite programmes for HACCP
- Benefits, consequences and prerequisites

Module 3- What Do I Need to Know and Do?

The Role of Employers and Employees-

- Training requirements
- The law relating to HACCP
- HACCP at the heart of food safety

Flexibility and HACCP-

- EU and Food Standards Agency (FSA) guidance makes it clear that Article 5 doesn't require all food businesses to implement a Codex based HACCP system.
- That means that specific, small, lower-risk food businesses are only required to comply with the law via acceptable hygiene practices.

FSA Food Safety Management Systems

Modules

Module 4- Approaches to HACCP

HACCP Application Models-

- Implementation Steps: Codex HACCP
- Applying Codex HACCP to Products and Processes
- Does Codex HACCP Work in Catering?

Assured Safe Catering-

- How Did Assured Safe Catering (ASC) Work?
- Why Did ASC Fail?

Safer Food, Better Business (SFBB)-

- Safer Food, Better Business (SFBB) has been developed by the UK Food Standards Agency (FSA) with smaller catering businesses in mind.

- SFBB criticisms
- SFBB Application

Safe Catering (Northern Ireland)-

- Safe Catering Details

CookSafe Model (Scotland)-

- CookSafe Process

US Food and Drugs Administration (FDA) Managing Food Safely (MFS) Model-

- Applying the MFS Model
- MFS Model Steps

Module 5 - Implementing Codex HACCP

HACCP 7 Key Principles-

- Developing a HACCP System



Modules

Module 6 - The 12 Practical Steps to Implementing HACCP

1. Assemble and Train the HACCP Team
 - a. Team responsibilities
 - b. Defining reference and scope
2. Describe the Products or Processes
 - a. Product description
 - b. Grouping of products
3. Identify intended use
4. Construct a Flow Diagram
5. Validate the Flow Diagram
6. Conducting a Hazard Analysis (Principle 1)
 - a. Examples of Physical and Chemical Hazards
 - b. Allergenic Hazards and Controls
 - c. Your Responsibility as a Business
 - d. HACCP Control Charts
 - e. Control Measures
7. Determine the Critical Control Points (CCPs) (Principle 2)
8. Establish Critical Limits for Each CCP (Principle 3)
9. Monitoring of Control Measures at Each CCP (Principle 4)
10. Establish Corrective Actions (Principle 5)
 - a. Recalls
11. Establish Verification Procedures (Principle 6)
 - a. HACCP Review
12. Establish Documentation and Recordkeeping (Principle 7)
 - a. Documentation and Records

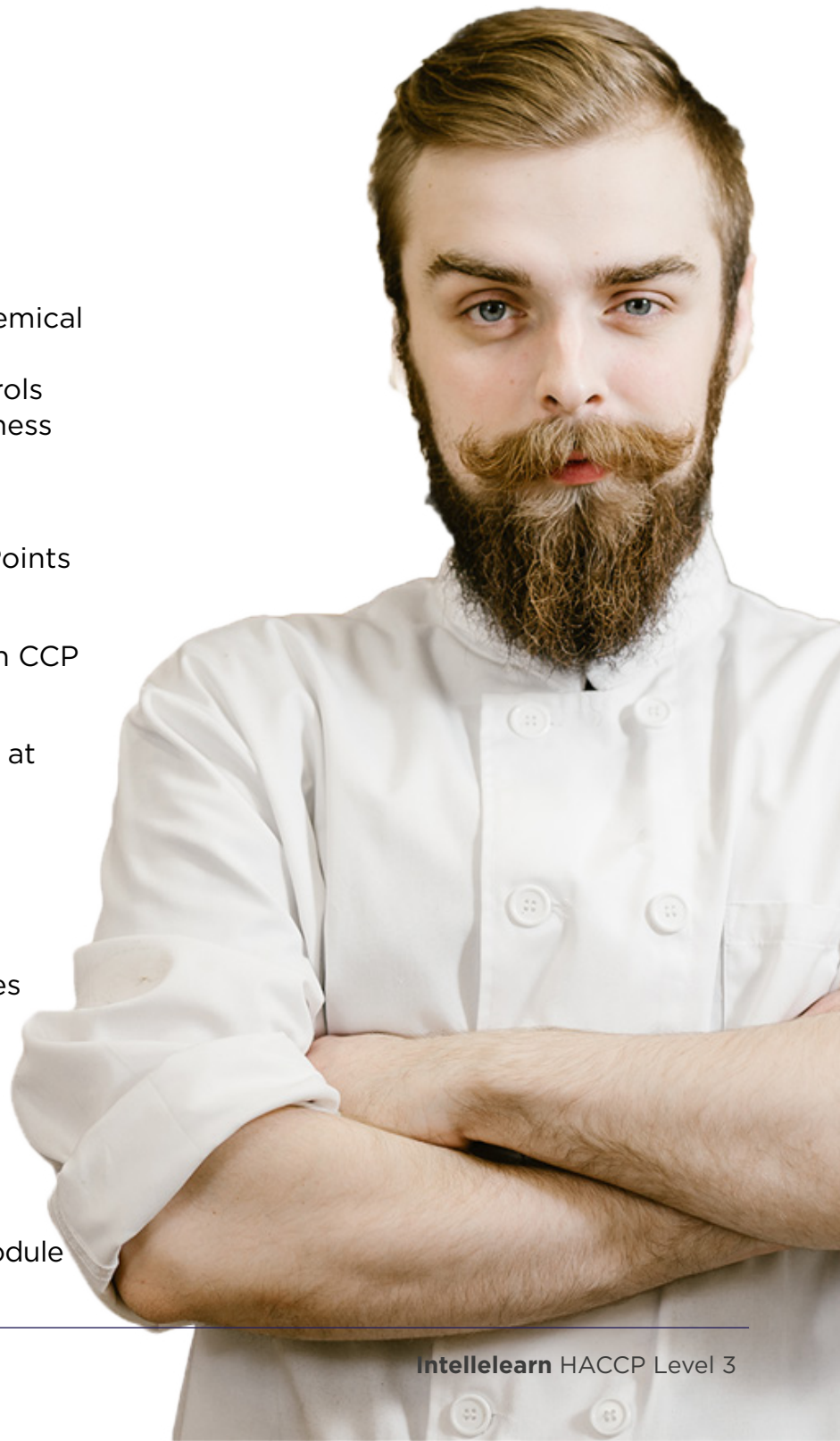
Failures in Implementing HACCP Module

Module 7 - Managing HACCP

Implementing a HACCP System-

- Essential Maintenance
- Who needs to know?

Managing a Food Safety System





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