



**Training Objective:** To understand current Good Manufacturing Practices and the foundation and requirements of a HACCP plan, and how to analyze and build a Food Safety Plan based on risk analysis. To help employees become more comfortable and better organized to perform their responsibilities, document and verify results, and to prepare for inspections/audits.

## Agenda

### HACCP for Produce Operations

#### Day One

- 1 - Impact of Food Safety
- 2 – Hazards – Chemical, Physical, Biological
- 3 – US Food Safety Law and Regulations
- 4 – Good Manufacturing Practices (GMPs)
- 5- HACCP overview

#### Day Two

- 6 – Food Safety Modernization Act

- 7 – HACCP

HACCP Review

Exam

*(Agenda may change slightly at discretion of instructor)*

**SCS Global Services** is a trusted leader in third-party environmental, sustainability and food quality certification, auditing, training, testing and standards development. SCS has been supporting food and agricultural clients for over 30 years, and is here to help!

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