

HACCP FOR PROCESSORS AGENDA

DAY 1

8:30	Introductions / Housekeeping	Instructor and Attendees
	Section 1	Food Safety and Food Safety History
	Section 2	Food Safety Modernization Act
	Section 3	Hazards in Foods
	Section 4	Prerequisite Programs (PRPs) /Understanding Good Manufacturing Practices (GMPs) <ul style="list-style-type: none"> • Personnel • Plant and Grounds • Sanitary Operations • Equipment and Utensils • Product and Process Controls
Noon	Lunch	30 to 45 minutes
	Section 5	Additional PRPs <ul style="list-style-type: none"> • Documentation • Product Recall and Traceability • Allergen Control • Food Defense
	Section 6	Implementing the 12 Steps of HACCP 5 Preliminary Steps <ol style="list-style-type: none"> 1. Identify HACCP Team 2. Describe the Food and its Distribution 3. Describe the Intended Use and Consumer 4. Develop a Process Flow Diagram 5. Verify the Process Flow Diagram
4:30-5:00	End of Day 1	

Day 2

8:30	Review of Day 1	PRPs, Preliminary Steps to Developing a HACCP Plan
	Section 6 <i>Continued</i>	7 Principles of HACCP
		1. Conduct a Hazard Analysis
		2. Identify Critical Control Points
		3. Set Critical Limits
Noon	Lunch	30 – 45 minutes
	Section 6 Continued	4. Establish Monitoring Procedures
		5. Establish Corrective Action Procedures
		6. Establish Verification (and Validation) Activities
		7. Establish Recordkeeping
		8. Establish Monitoring Procedures
		Review and Exam
4:30-5:00pm	End of Day 2	