



- Quality Management ISO 9001
- Environmental Management ISO 14001
- Food Safety Management ISO 22000
- OHSAS 18000
- ISO Training
- ISO IMPLEMENTATION
- SHEQ Consulting
- HACCP (Food Safety)
- EUREPGAP



INTRODUCTION TO HACCP

2 DAYS COURSE PROGRAMME

Day 1 – Understanding the SANS 0330 (HACCP), SANS 049 (hygiene management) and ISO 22000 standards

Day 2 – HACCP Principles, implementation of a HACCP systems, practical examples and case studies.

Key objective: The objectives of this course is to ensure that HACCP practitioners, line managers, the HACCP team and all employees directly involved in the production process have the knowledge and practical skills to implement HACCP principles and applicable legislation

The following requirements apply to all sections of the training course, regardless of media and method of delivery:

- Training is highly participative to allow all students to apply new knowledge and enhance their learning, and the training methods will involve and engage students throughout the duration of the course.
- Each student must participate in practical, interactive activities.

The following topics/ learning outcomes (amongst others) will be covered during the course

NOTE: At the end of day 2 all delegates need to complete a questionnaire to proof effectives of training.

DAY 1: UNDERSTANDING THE RELEVANT STANDARDS: SANS 10330:1999, SANS 049 AND ISO 22000.

- Explain the purpose and intent of the relevant standards:
- Explain the purpose of a HACCP management system.
- Explain the purpose of the HACCP standards, how they interrelate to other standards.
- .Outline the content of SANS 10330, SANS 049 and ISO 22000.
- Describe the structure and scope of the relevant standards.
- Describe the HACCP requirements and the interrelationship to other standards for each numbered clause of HACCP
- Explain the intent of the requirement.
- Suggest possible ways in which organisations might satisfy the requirement.
- Explain key HACCP definitions and terminology.
- Draw the continual improvement cycle, based on the requirements of relevant standards

DAY 2: HACCP PRINCIPLES, IMPLEMENTATION OF A HACCP SYSTEM, PRACTICAL EXAMPLES AND CASE STUDIES

- ***Explain the relationships between the clauses of the relevant standards:**
- Determine conformance of a HACCP management system to the relevant requirements.
- Use and development of documentation as required by the relevant standards and legislation:
 - ❖ Process flow charts
 - ❖ Document templates
 - ❖ Procedure writing
 - ❖ HACCP policies
 - ❖ HACCP manual
 - ❖ HACCP procedures
 - ❖ HACCP work instructions
 - ❖ Control of documents
- **7 HACCP Principles**
- Explain the HACCP Principles
- Good Hygiene Practices

- Legislation

- **Hazard identification and risk assessments**
- Decision trees
- Critical Control Points (CCP and CP)
- Hazard identification process
- Practical applications

Hennie van Vreden
Marketing Manager
Superior SHEQ Systems
Cell: 073 494 0362
Office: 018 469 1555
Fax: 018 469 2964
E- mail: superiorsheq@absamail.co.za
Web: www.superiorsheq.co.za