



HACCP Basics for the Fresh and Fresh-cut Produce Industries

Course Overview:

HACCP Basics for the Fresh and Fresh-cut Produce Industries is an online, self-paced course on the HACCP System and its prerequisites. The course is designed to assist participants in implementing a legally mandated food safety plan for bringing the safest possible raw vegetables and fruits to market and is accredited by the International HACCP Alliance.

Who Should Take the Course?

- Food safety personnel;
- HACCP Team Members;
- Quality Control and Assurance personnel;
- Production managers and staff;
- Anyone who is a food safety trainer or auditor.

Course Objectives:

The course curriculum consists of 12 modules covering topics on meeting government, industry, and auditor requirements for the development of a working HACCP plan, including Good Agricultural and Manufacturing Practices as well as the Food Safety Modernization Act.

Course Structure:

Module 01 - What is HACCP?

Module 02 - How big of a problem is foodborne illness? Who is at risk?

Module 03 - Hazards covered in HACCP- Hazard Analysis and Critical Control Points

Module 04 - Which illnesses can result from eating contaminated foods?

Module 05 - What conditions do pathogens need to survive and grow in foods?

Module 06 - HACCP - The overview

Module 07 - HACCP prerequisites for agriculture

Module 08 - HACCP prerequisites for processing of produce

Module 09 - Your product and how it flows through your operation

Module 10 - HACCP Principles 1-2-3 Hazard Analysis, Critical Control Points, Critical Limits

Module 11 - HACCP principles 4-5-6 Monitoring, Corrective Actions, Verification

Module 12 - HACCP principle 7 Record Keeping, Training and Audits

Evaluation Process:

At the end of each module, there is a test. Participants must successfully complete the test before continuing to the next module. Participants that do not achieve 80% can review the module content and try as many times as necessary to advance and complete the course. Test questions are randomly selected from a test bank, making each test unique.

Course Duration:

This course is based on a two day training averaging 16 hours of education. Approximately 1 to 1.5 hours per module including testing.