Course Overview:

*HACCP: Managing Hazards at the Retail Level* is an online, self-paced course on the HACCP System and its prerequisites. The course is designed to meet the requirements for HACCP team and staff training and to provide frontline food safety personnel in restaurants and supermarkets and is accredited by the International HACCP Alliance.

Who Should Take the Course?

- Frontline retail personnel;
- Food safety personnel;
- HACCP team members;
- Retail quality control and assurance personnel;
- Retail production managers and staff.

Course Objectives:

The course curriculum consists of 14 modules covering topics on important concepts and terminology like prerequisite programs, SOP’s, SSOP’S, Critical Limits, Critical Control Points, preventative maintenance, temperature danger zone in a clear concise fashion that anyone can understand. Special emphasis is placed on the Process HACCP approach.

Course Structure:

- Module 01 - Introduction
- Module 02 - Food Safety Hazards
- Module 03 - Prerequisite Programs
- Module 04 - HACCP Principles
- Module 05 - Manufacturing vs. Service Facilities
- Module 06 - The Process Approach
- Module 07 - Developing a HACCP Plan
- Module 08 - Conduct a Hazard Analysis
- Module 09 - Determining Critical Control Points
- Module 10 - Establishing Critical Limits
- Module 11 - Establishing Monitoring Procedures
- Module 12 - Developing Corrective Actions
- Module 13 - Conducting Ongoing Verification
- Module 14 - Record Keeping

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.