



GO BEYOND BASIC HACCP

Sign Up Now for the Next Course: July 23-24, Milwaukee, WI

This HACCP Workshop is designed for individuals who are responsible for the development and maintenance of a HACCP Plan, HACCP Team Members and any other employee who may have responsibility for food safety in your company. Attendees for our course include Managers, Supervisors, Quality Assurance, Maintenance and Production personnel. The course provides instruction in the development and application of the seven HACCP Principles.

As a bonus, our class includes a review of Pre-Requisite Programs and the requirements of the SQF Standard. We will review the requirements and provide real world examples of how to meet the requirements. Some of these Pre-Requisite Programs include, but are not limited to:

- **Good Manufacturing Practices (GMP's)** – These regulations are required under the Federal Food, Drug, and Cosmetic Act. The regulations require that manufacturers, processors, and packagers of food take proactive steps to ensure that products are safe, pure, and effective. We review these FDA requirements and discuss how they fit with a GFSI world.
- **Training** – It is imperative that employees working with food receive the proper training so they are prepared in the event of a food safety issue. We discuss the requirements of GFSI and provide solutions for developing, tracking and documenting training within a food manufacturing environment. We believe you must “Learn as you Grow”!
- **Pest Control** – Whether your facility conducts pest control operations in house or hires a 3rd party to complete the services, we will ensure the attendees know the requirements and are able to effectively manage the program.
- **Sanitation** – A safe plant starts with having a clean plant. We emphasize the importance of sanitation and review the requirements of an SSOP. We also review how to properly conduct a pre-op inspection and good *documentation practices*.



At Safe Food Resources, we understand the value of an educated work force and we want to provide training that goes beyond the “norm”. We designed this class to ensure our clients and our future clients receive relevant and comprehensive direction for their training dollars. Individuals who attend and participate in the course will receive a certificate of course completion with accreditation from the International HACCP Alliance.