

A training course on HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

for the staff of

Shoprite distribution centre

Plot 102/104 Oshodi Apapa Expressway, Isolo

on Tuesday 28th May, 2024

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INTRODUCTION

The hazard analysis critical control point is a core of food safety which refers to the handling, preparation and storage of food to reduce the risk of individuals becoming sick from food borne diseases.

The hazard analysis critical control point plan is a document that outlines the hazards associated with a product, incoming materials, ingredients, process steps and how they are controlled.

The plan determines the critical control points in a specific operation of food handling.

It is a preventive systematic approach for the production of safe food products which helps to identify and manage food safety related risk from physical, chemical and biological hazards in production processes which can cause the finished product to be unsafe, applying control measures to reduce these risks to a safe level or eliminate the likelihood of occurrence is effective by putting in place a strict monitoring and control of

Haccp Training Manual

Ensheng Dong



Haccp Training Manual:

The HACCP Food Safety , Training Manual Tara Paster,2006-09-18 The complete guide to help successfully implement a HACCP system The HACCP Food Safety Training Manual is a complete user friendly guide to the proper food handling procedures hazard and risk analysis monitoring techniques and record keeping that every operation serving or selling food should follow Collectively called a Hazard Analysis and Critical Control Point HACCP plan this system is recognized by the U S Secretary of Agriculture and must be used during the preparation and service of meals Incorporating the most recent rules and regulations of the FDA Model Food Code this helpful manual reviews food safety and food defense prerequisite programs and clearly outlines the major principles that define a successful HACCP system The goal of this HACCP training program goes further to enable the reader to master the five points of the HACCP star The five major points that define a successful HACCP system are Establish Prerequisite Programs Apply Food Defense Evaluate Hazards and Critical Control Points Manage Critical Limits Monitoring and Corrective Actions Confirm by Record Keeping and Documentation This comprehensive manual provides the training material that all foodservice operations need to easily use HACCP standards Essential employees and managers can use the enclosed exam answer sheet to complete the certificate exam to demonstrate their understanding of the HACCP system and its implementation

Food Quality and Safety Systems Food and Agriculture Organization of the United Nations,1998 One important element of FAO s work is building the capacity of food control personnel including government authorities and food industry personnel carrying out food quality and safety assurance programmes Such programmes should include specific food risk control procedures such as the Hazard Analysis and Critical Control Point HACCP system FAO has prepared this manual in an effort to harmonise the approach to training in the HACCP system based on the already harmonised texts and guidelines of the Codex Alimentarius Commission The manual is structured to provide essential information in a standardised logical and systematic manner while adhering to effective teaching and learning strategies Each section is made up of specific training modules which can be combined and customised to meet the specific needs of the students 1998 first edition 2009 this reprint Also published in French Russian and Spanish

The HACCP Food Safety Employee Manual Tara Paster,2011-03-24 HACCP FOOD SAFETY EMPLOYEE MANUAL 1 e is an easy to read text teaches the basics of food safety using the HACCP system presenting the core knowledge skills and abilities that retail foodservice employees need to prevent accidental or deliberate food contamination The easy to understand HACCP Star concept is used throughout to illustrate how HACCP s standard operating procedures and seven principles work together The text begins by presenting basic food safety and food defense standard operating procedures and explaining why they are so important Next it covers all elements of creating and using an effective HACCP plan including conducting hazard analyses determining critical control points establishing critical limits monitoring procedures and corrective actions verifying that the system works and keeping records

The HACCP Food Safety Manager Manual for

Food Service and Retail Establishments Tara DeLotto Cammarata, Melissa Vaccaro, 2018-10-29 The leadership solution for food service and retail establishments This is the advanced book for food handlers and management This manual builds on the foundational concepts taught in The HACCP Food Safety Employee Manual In this manual managers will learn how to complete a HACCP system that includes prerequisite programs food safety food defense standard operating procedures and the 7 HACCP principles in order to prevent eliminate or reduce hazards to serve and or sell safe food Instruis has developed the HACCP Star as a training aid that is used to teach these core elements for HACCP Implementing a Food Safety HACCP plan provides management with the confidence in knowing that they have set up a system for success allows for monitoring operation practices and procedures to meet legal responsibilities and creates a food safety culture The SURE HACCP Food Safety Series provides a proactive approach to Food HACCP by controlling every step in the flow of food to prevent foodborne illness or injury Also included is a SURE answer sheet that is used to take the HACCP Food Safety Manager examination

The HACCP Food Safety Manual Joan K. Loken, 1995-01-23 This manual makes food safety and HACCP simple to understand and easy to implement very practical yet comprehensive D J Inman Southwest Regional Food Specialist U S Food and Drug Administration The HACCP Food Safety Manual Developed for NASA in the 1960s Hazard Analysis Critical Control Points HACCP represents a logical step forward in food safety management Food safety issues have become so complex that traditional attention to cleanliness and maintenance is not enough HACCP the new tool to enhance food safety management looks at food preparation step by step to identify the root causes of potential problems and to establish corrective or control measures This food safety approach is being adopted by the USDA FDA and numerous state and local health departments It is advocated by the Colorado Restaurant Association Education Fund AFC Colorado Chefs de Cuisine and the American Dietetic Association and is being utilized effectively by such major chains as General Mills and Taco Bell The HACCP Food Safety Manual written by a noted food safety consultant and trainer is The first easy to understand comprehensive HACCP manual An easy to follow guide to all HACCP techniques processes and procedures Trainer tested in the Managers Food Safety Certification Program sponsored by the FDA Denver Department of Public Health Consumer Protection International Food Service Executives Association and American Society of Hospital Foodservice Administrators Illustrated throughout with flowcharts and diagrams Complete with posters transparency masters and other valuable training aids

HACCP Food Safety Managers Training Manual, the for HACCP Food Safety Employee Manual Tara Paster, 2011-03-31 This is a student supplement which accompanies HACCP Food Safety Employee Manual 1 e Tara Paster ISBN 0131391828

The HACCP Food Safety Tara Paster, 2006-05-11 The complete guide to help successfully implement a HACCP system The HACCP Food Safety Training Manual is a complete user friendly guide to the proper food handling procedures hazard and risk analysis monitoring techniques and record keeping that every operation serving or selling food should follow Collectively called a Hazard Analysis and Critical Control Point HACCP plan this system is recognized by the U

S Secretary of Agriculture and must be used during the preparation and service of meals Incorporating the most recent rules and regulations of the FDA Model Food Code this helpful manual reviews food safety and food defense prerequisite programs and clearly outlines the major principles that define a successful HACCP system The goal of this HACCP training program goes further to enable the reader to master the five points of the HACCP star The five major points that define a successful HACCP system are Establish Prerequisite Programs Apply Food Defense Evaluate Hazards and Critical Control Points Manage Critical Limits Monitoring and Corrective Actions Confirm by Record Keeping and Documentation This comprehensive manual provides the training material that all foodservice operations need to easily use HACCP standards Essential employees and managers can use the enclosed exam answer sheet to complete the certificate exam to demonstrate their understanding of the HACCP system and its implementation **The HACCP Food Safety Trainer Manual** Tara Paster, Melissa Vaccaro, 2013-05-05 Food HACCP The Trainer's solution for educating food service and retail employees and managers HACCP Hazard Analysis and Critical Control Point is an internationally recognized systematic approach to provide for the safe service and or sale of food The unsafe and irresponsible service and or sale of food can cause injury death and property damage It can also lead to loss of license reputation business closure and financial ruin A properly written and implemented HACCP plan is critical to a successful business and provides an effective management tool to handle food related incidents with proper actions and legal documentation This manual provides a source for trainers to have at their fingertips all of the material they need to properly train Food HACCP This book includes Instructional materials SURE Proctor Manual The HACCP Food Safety Employee Manual The HACCP Food Safety Manager Manual SURE PowerPoint slides for each manual Discussion points and Much more This manual has been prepared for professionals who train food service or retail establishments that serve and or sell food including Restaurants Convenience stores Supermarkets Cruise ships Casinos Concessions Senior care facilities Hotels Resorts Bars Taverns Education institutions Airports Liquor stores Military Commissaries Contract food service Hospitals Institutional food service Trainers can now be confident that they have the best resource available to be fully prepared when teaching the 7 HACCP Principles to employees and managers This training manual has up to date relevant course material written by professionals in the industry who have thousands of hours of training This manual allows for a step by step approach to introduce the HACCP concept to employees and provide managers the tools they need to prepare and implement a customized Food HACCP plan Utilizing this manual together with the training aids ensures that employees and management will understand their roles in providing safe food and will assist in the creation of a culture that strives to prevent eliminate and reduce the risk of foodborne illness **The HACCP Training Resource Pack Trainer's Manual**, 2001 *The HACCP Training Resource Pack* Aspen Publishers, Sara Mortimore, 2001 *The Haccp Training Resource Pack Trainer's Manual*, 2001-06-30 [The Certified HACCP Auditor Handbook, Third Edition](#) ASQ's Food, Drug, and Cosmetic Division, 2014-01-14 This handbook is intended to serve as a baseline of hazard

analysis critical control point HACCP knowledge for quality auditors HACCP is more than just failure mode and effect analysis FMEA for food it is a product safety management system that evolved and matured in the commercial food processing industry allowing food processors to take a proactive approach to prevent foodborne diseases Both the FDA and the USDA have embraced HACCP as the most effective method to ensure farm to table food safety in the United States This handbook also assists the certification candidate preparing for the ASQ Certified HACCP Auditor CHA examination It includes chapters covering the HACCP audit the HACCP auditor and quality assurance analytical tools **The HACCP**

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Trainer s Notes 319 *Foodborne Disease Handbook, Second Edition* Y. H. Hui,2018-01-18 A study of foodborne disease focusing on seafood and environmental toxins This second edition discusses fish shellfish and freshwater and marine organisms affected by agricultural and food processing products including raw sewage industrial effluents trash and garbage pesticide runoff from crop lands and top soils and more **The Seafood Industry** Linda Ankenman Granata,George J. Flick,

Jr.,Roy E. Martin,2012-05-01 The Seafood Industry Species Products Processing and Safety Second Edition is a completely updated and contemporary revision of Flick and Martin s classic publication The Seafood Industry Covering all aspects of the commercial fish and shellfish industries from harvest through consumption the book thoroughly describes the commercial fishery of the western hemisphere The international audience will also find the coverage accessible because although species and regulations may differ the techniques described are similar worldwide The second edition contains a significant expansion of the material included in the first edition Examples include high pressure processing inclusion of additional major crustacean species of commerce fishery centers and development programs handling methods on fishing vessels and new chapters on Toxins Allergies and Sensitivities Composition and Quality and Risk Management and HACCP and Processing Fin Fish The Seafood Industry Species Products Processing and Safety comprehensive in scope and current with today s issues will prove to be a great asset to any industry professional or seafood technologist working in the field

Foodservice Manual for Health Care Institutions Ruby Parker Puckett,2012-11-13 The thoroughly revised and updated

fourth edition of Foodservice Manual for Health Care Institutions offers a review of the management and operation of health care foodservice departments This edition of the book which has become the standard in the field of institutional and health care foodservice contains the most current data on the successful management of daily operations and includes information on a wide range of topics such as leadership quality control human resource management product selection and purchasing environmental issues and financial management This new edition also contains information on the practical operation of the foodservice department that has been greatly expanded and updated to help institutions better meet the needs of the customer and comply with the regulatory agencies standards TOPICS COVERED INCLUDE Leadership and Management Skills Marketing and Revenue Generating Services Quality Management and Improvement Planning and Decision Making Organization and Time Management Team Building Effective Communication Human Resource Management Management Information Systems Financial Management Environmental Issues and Sustainability Microbial Chemical and Physical Hazards HACCP Food Regulations Environmental Sanitation and Pest Control Safety Security and Emergency Preparedness Menu Planning Product Selection Purchasing Receiving Storage and Inventory Control Food Production Food Distribution and Service Facility Design Equipment Selection and Maintenance Learning objectives summary key terms and discussion questions included in each chapter help reinforce important topics and concepts Forms charts checklists formulas policies techniques and references provide invaluable resources for operating in the ever changing and challenging environment of the food service industry

FAO Training Materials for Agricultural Management, Marketing and Finance ,2011 *Your Self-study Guide to Understanding how to Develop a HACCP Plan* ,1999 Designed to help meet the training requirements of 9 CFR 417.7 and to provide technical guidance in the development of a Hazard Analysis and Critical Control Point HACCP Plan

International Food Safety Handbook Vanderheijden,1999-07-16 Covers all aspects of food safety science regulation and labeling requirements integrating major developments in the fields of toxicology analytical chemistry microbiology hygiene and nutrition

FDA Warning Letters About Food Products Joy Frestedt,2017-08-29 FDA Warning Letters About Food Products How to Avoid or Respond to Citations uses examples of FDA warning letters about food products as training tools to discuss important quality and manufacturing issues encountered by food companies around the world as they bring food products into the US market Focused specifically on FDA warning letters surrounding new dietary ingredients and dietary supplements the book first introduces FDA warning letters in general Each chapter then focuses on specific issues identified including HACCP quality systems imports exports food contact issues etc This book helps the food industry train professional team members across the spectrum of experience levels to avoid common issues often cited in warning letters It serves both as an authoritative reference on the common types of warning letters issued to food companies today and as a guide to best practices for food manufacturers Includes a range of specific warning letters as case studies and examples of method application Synthesizes often complex information into a clear presentation of FDA warning letters and how to deal with

them Describes techniques and methodologies to guide readers to the solution most appropriate for their scenario

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