

COURSE OVERVIEW

HACCP

TIFS-110



Hazard Analysis and Critical Control Points (HACCP) is a systematic approach to food safety that identifies, evaluates, and controls hazards throughout the production process. Originally developed for NASA in the 1960s to ensure the safe production of food for space missions, HACCP has since become a global standard in food manufacturing, catering, and retail. It focuses on preventing biological, chemical, and physical hazards rather than relying solely on end-product testing.

By proactively managing risks, HACCP helps ensure food safety, regulatory compliance, and consumer confidence.

Module 1: Law HACCP

Food safety isn't just good practice; it's a legal requirement. In the UK, all food businesses are required to follow HACCP principles.

- Legislations that govern HACCP
- HACCP Requirements under the law
- Enforcement
- Flexibility
- Role of the Food Handler
- Training

Module 2: Food Safety Management

A food safety management system based on HACCP is a structured framework that identifies, evaluates, and controls food safety hazards to ensure safe production from farm to fork.

- Food poisoning
- Hazards
- What is HACCP
- The benefits of a HACCP system
- Consequences of not having a HACCP system
- HACCP system prerequisites

Module 3: 12 Practical Steps

The 12 practical steps form a methodical framework for identifying and controlling food safety risks, guiding the business toward safer, more consistent operations.

- Assembling a team
- Describing products and processes
- Identifying intended use
- Constructing a flow diagram
- Conducting a hazard analysis

Module 4: Principle 1

Principle 1 involves identifying and evaluating potential biological, chemical, and physical hazards at each stage of food production to determine which risks require control measures.

- Hazards Analysis
- Physical and chemical hazards
- Allergic hazards and controls
- Control measures

Module 5: Principle 2

Principle 2 of HACCP involves identifying critical control points (CCPs), specific steps where control can be applied to prevent, eliminate, or reduce food safety hazards.

- What is a CCP
- How to identify a CCP
- Decision Trees
- HACCP control chart to determine CCPs

Module 6: Principle 3

A **critical limit** is the precise, measurable threshold that must be met at a control point to ensure food safety and prevent hazards.

- Validated critical limits
- Hazard Control Chart
- Target Levels and Intolerances

Module 7: Principle 4

Principle 4 involves establishing monitoring procedures to ensure each Critical Control Point (CCP) stays within its safety limits, enabling timely detection and correction of potential food safety risks.

- What monitoring means
- Monitoring systems
- Methods of monitoring
- HACCP Control Chart

Module 8: Principle 5

Principle 5 focuses on establishing corrective actions to address deviations from critical limits at critical control points (CCPs). These actions ensure food safety and prevent the recurrence of issues.

- What is corrective action?
- Product recall
- HACCP Control Chart

Module 9: Principle 6

HACCP Principle 6 focuses on verification, the process of confirming that your food safety system is functioning as intended. It involves validating that your plan is scientifically sound and regularly verifying that procedures are followed correctly.

- Validation
- Verification
- Review

Module 10: Principle 7

Principle 7 of HACCP requires documenting procedures and maintaining records to demonstrate that the food safety system is effective. This includes monitoring, corrective actions, and verification activities

- Overview of relevant paperwork
- Documentation examples
- Record-keeping best practices
- Compliance consequences

Suitable for:

A HACCP course is essential for anyone involved in food production, processing, handling, or overseeing food safety. Including Business owners, managers, food handlers, kitchen and catering staff, food safety trainers and consultants.

Skills achieved:

- Food Safety (Intermediate)
- HACCP (Intermediate)

Related Resources:

- Food Hygiene Assessment
- Food Safety Premises Assessment
- Allergens Risk Assessment
- Allergens Audit
- Cleaning Plan Audit
- Delivery Intake Audit
- Temperature Check Audit
- Food Hygiene Audit
- Kitchen Food Hygiene Audit
- Premises Food Safety Audit
- Daily Check Goods Delivery HACCP Audit
- Daily Check Food Preparation & Thawing Audit
- Daily Check Cooking & Temperature Audit
- Allergy Awareness Checklist
- Kitchen Safety Audit
- Food Hygiene Checklist
- Premises Food Safety Checklist
- Food Safety Incident

Benefits:

The Delegate will receive a Total Quality Assured (TQA) certificate of achievement upon successful completion.

Estimated Time:

90 Minutes

Related Courses:

- Food Safety Hygiene
- Food Safety for Food Handlers
- Food Safety Level 2
- Food Allergies and Intolerances
- Kitchen Knife Safety
- Meat Slicer Safety
- Alcohol Awareness On-License Premises