



HACCP Training

We recommend it to those who:

- they are now planning to introduce the HACCP system,
- already have their food safety system in place, but want to make it more effective;
- or a registered "Certificate" of HACCP readiness.

Aim of the training:

To train professionals who will be able to:

- establish a HACCP documentation system,
- operate and monitor critical control (CCP) and control (CP) points
- be able to carry out the validation and verification of processes,
- effective cooperation with inspection and certification bodies.

Theme:

- Application of Codex guidelines in the design of the HACCP system
- Definitions
- HACCP principles
- Establishment of a HACCP system
 - Creating a flowchart
 - Application of PRPs and regulatory measures
 - hazard assessment,
 - Use of a decision tree,
 - Monitoring, correcting and corrective activities of CCPs and oPRPs
 - Methods of validation and verification
- Elements of HACCP documentation
- Product fraud, product protection in the food safety system
- Case Studies
- Exam (final test)

Duration: 1 day

Participants will receive the training presentation material.

A registered **HACCP administrator** "Certificate" is awarded to those who have been actively present in all classes of the training and have passed the exam.

On request, according to individual needs, **we also hold it in the form** of an outsourced company.