



# ADVANCED CODEX HACCP AND HAZARD ANALYSIS FOR RISK- BASED MEASURES

---

## Course Overview

## SFS COURSE OUTLINE

Advanced Codex HACCP and Hazard Analysis for Risk-Based Measures Course has been designed to reflect the requirements of;

- The Food Act 2014.
- The Food Regulations 2015.
- Other associated legislation e.g. The Food Notice for FCP and NP May 2017, FSANZ.
- Recommended International Code of Practice General Principles of Food Hygiene CAC/RCP 1-1969, Rev.4-2003 (CODEX)

This course incorporates the MPI Simply Safe & Suitable concept of KNOW, DO, SHOW. This will assist the participant in the practical approach to each stage in the HACCP process.

Participants will receive;

- A food safety refresher (online Food Safety Course inclusive of downloadable food safety guide).
- A comparison of the regulatory requirements compared to Codex guidelines.
- A practical step-by-step approach to the development, implementation and review process of the preliminary steps and HACCP principles.

## CASE STUDY

Cooked to Chill Manufacturer 'Chicken stuffed with prawns and garlic in a wild mushroom and walnut sauce'.

## WHO SHOULD ATTEND?

Food Safety Officers, Verifiers of Risk-Based Measures.

## COURSE OBJECTIVES

1. Explain the elements for the application of HACCP principles to achieve food safety in a food processing operation.
2. Outline the initial steps involved in developing a HACCP application in a food processing operation.
3. Explain the types and sources of hazards relevant to food safety and their controls in a food processing operation.
4. Develop and implement a HACCP application for a food processing operation.
5. Review a HACCP application for a food processing operation.

## COURSE MODULES

### 1. Module 1: Preliminary Requirements

- a. Management commitment
- b. Prerequisite requirements
- c. Training
- d. Assemble HACCP team / define scope
- e. Product descriptions and intended use
- f. Process flow diagram / confirmation

### 2. Module 2 Assessment Stages

- a. Principle 1:
  - i. List the hazards
  - ii. Conduct a hazard analysis
  - iii. Determine hazard significance

### 3. Module 3: Assessment Stages

- a. Principle 2 – Determine CCPs
- b. Principle 3 – Establish and validate critical limits

### 4. Module 4: Maintenance Stages

- a. Principle 4 – Establish monitoring system
- b. Principle 5 – Establish corrective action
- c. Principle 6 – Establish verification procedures
- d. Principle 7 – Establish documentation and records

## PREREQUISITE REQUIREMENTS

Participants are required to attend an online food safety course and review documentation provided, prior to attending this workshop. This is to familiarise themselves with the principles of HACCP inclusive of an overview of industry food safety challenges, food safety hazards and prevention measures for the control of food safety hazards required to be identified and managed through a HACCP system.

- Online Food Safety - A Risk-Based Measure Approach course and quiz
- Introductory Codex HACCP and Hazard Analysis for RBM
- Food sector case study

## COURSE FEES

\$995.00 plus GST per person (2.9% fee applies to purchases by credit card). Includes;

- Hard copy of presentation, exercises and workshop HACCP guides (Guide 1 & 2)
- USB memory stick including the content of the course e.g. workshop guides, resource material, presentation, group exercises, case studies, examples, Codex and MPI guidance documentation etc.
- Food Safety – A RBM Bonus Guide
- Refreshments and meals (venue costs not included).

## CONTACT

M: 021 0248 5277

W: [www.safefoodservices.co.nz](http://www.safefoodservices.co.nz)

E: [Karen.perry@sfs.co.nz](mailto:Karen.perry@sfs.co.nz)

## COURSE ASSESSMENTS

---

### Food Safety Online Assessment

Required to be completed as a prerequisite prior to attending the two-day workshop. 80% pass rate applies.

### Codex HACCP and Hazard Analysis for Risk-Based Measures Online Assessment

Required to be completed following the attendance of the two-day workshop. 80% pass rate applies.

## COURSE DURATION

---

- Prerequisite requirements: 3hrs
- Two-day workshop: 16 hrs
- Online assessments 30 mins

## CERTIFICATE

---

Following successful completion of the course, you will have access to an electronic course certificate which can either be downloaded following your assessments or you can return to your PROFILE page which maintains a copy of your certificate per purchased course.

## BOOKING CONFIRMATION

---

All attendees are required to register for the workshop through the Safe Food Services Ltd website.

Attendees have the option of paying by invoice or via a credit card payment. If paying by Invoice, attendees are required to tick, 'Invoice me please' when placing the order. Please note that there is a 2.9% fee on purchases paid by credit card.

Attendees will receive access to the prerequisite requirements through MY COURSES / PROFILE page. In addition to containing the prerequisite steps to attending the workshop, attendees will also have access to the online assessment.