



HACCP FOR RISK-BASED MEASURES (FOOD ACT 2014) – MEAT INDUSTRY

Course Overview

SFS COURSE OUTLINE

The HACCP for Risk-Based Measures course has been designed to reflect the requirements of;

- The Food Act 2014.
- The Food Regulations 2015.
- Animal Products Act 1999 (if applicable)
- 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)

CASE STUDY

Relevant case study examples are dependent on attendees e.g. bacon, small goods, cook to chill.

COURSE DURATION

- Online Food Safety Course and Quiz 30 mins
- One-day workshop
- Online HACCP Quiz – 15 mins

COURSE FEES

\$497.00 plus GST per person (4% fee applies to purchases by credit card) Includes;

- Presentation, workshop exercises
- Refreshments and meals (venue costs not included)
- Group discounts available

WHO SHOULD ATTEND?

Those who operate and monitor HACCP systems within their food business e.g.

Production/processing supervisors, operators, quality control and/or quality assurance staff

INTRODUCTION TO HACCP

Hazard Analysis Critical Control Point (HACCP) system assist food business operators in the systematic identification of hazards and controls measures to ensure food is consistently being produced in a safe and suitable manner. Participants will receive a food safety refresher, an overview of the regulatory requirements compared to Codex guidelines and a practical step by step approach to the implementation of the preliminary steps and HACCP principles.

PREQUISITE 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 (note this food safety course takes a generic approach to food safety and is not specific to the meat industry)
- Food Safety - A Risk-Based Measure Approach Guide
- Introductory Codex HACCP and Hazard Analysis white paper

COURSE OBJECTIVES

1. Understand why we need safe food
2. Understand the types and sources of hazards relevant to food safety and their controls in a meat processing operation.
3. Understand the difference between Codex HACCP and hazard analysis and how these principles can be applied to identify and control potential food safety hazards.
4. Understand how the preliminary steps and HACCP principles can be applied to a meat processing operation

COURSE ASSESSMENTS

Food Safety Online Assessment

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

HACCP for the Food Industry Online Assessment

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

CONTACT

M: 021 0248 5277

W: www.safefoodservices.co.nz

E: Karen.perry@sfs.co.nz

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 4% 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.

FREQUENTLY ASKED QUESTIONS (FAQ)

For more detailed information about the course and delivery of content, please refer to FAQ within the course homepage.