## Certified HACCP Training Course

## Lead Instructor: Lisa Cove, Co-Motion Packaging Solutions

This 2-day virtual or onsite course is an introduction to Hazard, Analysis and Critical Control Points (HACCP) designed for food safety professionals, quality assurance team members, regulatory agency officials, and academic instructors with a specialty in food processing operations. The 2-day HACCP training course is required to meet some third-party GFSI obligations.

Increasing requirements of the Safe Food for Canadians regulations and retailer food safety expectations means that food manufacturers of all sizes need to implement food safety programs. HACCP\* based food safety programs meet the requirements of CFIA and retailers across the country.

## Accreditation

This course has been accredited by the International HACCP Alliance and taught by Lisa Cove, an Alliance accredited lead instructor and industry expert. This course meets GFSI training standards. Upon finishing the course, participants will receive a Certificate of Completion with an International HACCP Alliance seal.

## **Topics Covered in the Course**

Once completed, a participant should be able to:

- Recognize the relationship between HACCP and food safety
- Explain Good Manufacturing Practices
- Identify Control Hazards
- Discuss the Principals of HACCP
- Establish Critical Control Points and monitoring
- Determine corrective actions procedures
- Establish record keeping procedures
- Discuss and create verification procedures for HACCP
- Implement and maintain a HACCP plan
- Establish HACCP plan maintenance and measurement procedures
- Understand regulatory issues impacting the implementation of HACCP
- Develop a working HACCP plan

Course Date: TBD
Course Time: TBD

**Delivery Method:** Virtual online through Zoom or on-site

Course Cost: \$799 + HST per person.

\*For groups with three or more participants, please email <a href="mailto:lcove@co-motionpackaging.ca">lcove@co-motionpackaging.ca</a> for a quote.

<sup>\*</sup> HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.