



MS 1480 HACCP UNDERSTANDING & IMPLEMENTING TRAINING



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Course Title: MS 1480 HACCP Understanding & Implementing Training

Course Validity: 2 Days

Validity: Not Applicable

HRD Corp Scheme: Claimable

INTRODUCTION

This training provides participants with a comprehensive understanding of FSSC 22000 Version 6, a GFSI-recognized Food Safety Management Certification Scheme. It explains FSMS requirements based on ISO 22000:2018, sector-specific PRPs under ISO/TS 22002-x, and additional FSSC requirements including food safety culture, allergen control, food defense, environmental monitoring, and quality control. Participants will learn how to interpret and implement the updated Version 6 structure, develop documentation, establish PRPs, manage operational controls, and prepare for certification audits.

OBJECTIVE(S):

- Understand the structure and requirements of MS 1480:2019.
- Learn Codex HACCP principles and their application within Malaysian requirements.
- Develop competence in hazard analysis, CCP determination, and risk assessment.
- Understand prerequisite program requirements and operational controls.
- Learn documentation, monitoring, verification, and validation requirements.
- Strengthen implementation capability for HACCP certification and food safety compliance.

TARGET GROUP(S):

- Food Safety Team Leaders & Members
- QA/QC Personnel
- Production & Operations Personnel
- Food Manufacturers, Processors & Handlers
- Internal Auditors
- Anyone involved in HACCP development and implementation

ENTRY REQUIREMENT(S):

- Able to read, write, and communicate in Malay/English

TOPIC(S):

1. Introduction to MS 1480:2019
2. HACCP System Overview & Codex Principles
3. Establishing HACCP Team & Product Description
4. Process Flow Diagrams & On-Site Confirmation
5. Hazard Identification & Risk Assessment
6. Determining CCPs, OPRPs & Control Measures
7. Establishing HACCP Plan (Monitoring, Limits, Corrective Action)
8. Verification, Validation & Review Procedures
9. Prerequisite Programs (Cleaning, Pest Control, Personnel Hygiene, Allergen Control)
10. Documentation & Record Requirements
11. Implementation Roles & Responsibilities
12. HACCP Certification & Compliance Requirements

LIST OF REFERENCE BOOK(S):

- MS 1480:2019 Standard
- Codex HACCP Guidelines
- Food Industry Regulations & Requirements

LIST OF TEACHING AID(S):

- LCD projector
- Computer
- Whiteboard with accessories

METHODOLOGY(S):

- Lecture
- Group discussions
- Case studies
- HACCP plan development workshop

TRAINING SCHEDULE

Day 1

Time	Activity / Topic
8:30 am – 9:00 am	Registration & Introduction
9:00 am – 9:45 am	Topic 1: Introduction to MS 1480:2019 & HACCP Principles
9:45 am – 10:30 am	Topic 2: HACCP Team, Scope & Product Description
10:30 am – 10:45 am	Morning Tea Break
10:45 am – 11:30 am	Topic 3: Developing Flow Diagrams & On-Site Verification
11:30 am – 12:30 pm	Topic 4: Hazard Identification & Risk Assessment
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 2:30 pm	Topic 5: Determining CCPs, OPRPs & Control Measures
2:30 pm – 3:30 pm	Topic 6: Establishing Critical Limits & Monitoring Procedures
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Workshop: Conducting Hazard Analysis (Practical Activity)

TRAINING SCHEDULE

Day 2

Time	Activity / Topic
8:30 am – 9:00 am	Recap of Day 1
9:00 am – 9:45 am	Topic 7: Corrective Actions, Verification & Validation
9:45 am – 10:30 am	Topic 8: Prerequisite Programs (Cleaning, Pest, Allergen, Hygiene)
10:30 am – 10:45 am	Morning Tea Break
10:45 am – 11:30 am	Topic 9: Documentation & Record Control Requirements
11:30 am – 12:30 pm	Topic 10: HACCP Implementation Roles & Responsibilities
12:30 pm – 1:30 pm	Lunch Break
1:30 pm – 2:30 pm	Topic 11: HACCP Certification & Audit Requirements
2:30 pm – 3:30 pm	Topic 12: Practical Workshop – Developing a HACCP Plan
3:30 pm – 3:45 pm	Afternoon Tea Break
3:45 pm – 5:00 pm	Final Practical: Presenting HACCP Plan & Q&A