

HACCP 2

HACCP Advanced Process Control

HACCP2, Wholesale & Retail Food Alliance's (WRFA) Advanced HACCP Course, is for those who already have HACCP certification, work with HACCP Plans in industry, or need to inspect, oversee, maintain or understand HACCP systems or plans. **It includes training in Inspections and Audits.**

The course requires previous HACCP certification or a working knowledge of HACCP and its controls.

Highlights:

- Quality Training and Certification since 1982
- Author of coursework: O. Peter Snyder, Ph.D., one of the founders of HACCP
- Learn HACCP History, Progression, and where HACCP is going
- Learn state of the art Process Controls being used in Industry today
- Learn using Models and Flowcharts being used in the Global Industry
- Overview of all the Controls you need to use in keeping food safe
- Basic control overview of Acidity, Time, Temperature, Oxygen and Moisture
- Participate or learn about demonstrations that help you train others
- Standard Operating Procedures outline
- Get an overview of Simple Seafood HACCP and learn basic transport and storage for seafood. (Process control and Retail Seafood HACCP programs available soon.)
- Support is provided for questions, concepts or challenges you find
- Interaction with the Instructor including online/correspondence courses
- Employee training tools
- Official Certificate provided at end of course
- Recommended for WRFA re-certification; recommended for Wholesale & Retail Food Alliance students for WRFA re-certification
- Good for both USDA, FDA, State and Local Health Inspectors and HACCP Auditors

Course best for:

- Food and Beverage Processors
- Quality Control and Quality Assurance Management and Staff
- Product Development
- Commissaries
- Large Cook Chill Operators
- Transport Companies
- Farm Processors
- Wine Production and Bottling
- Seafood Transport
- Food Manufacturing
- Centralized Food Production Operators

You will learn how:

- To perform internal and external audits. We will teach you how to use model inspection forms, both from the Internet and our own forms, which will give you the tools and knowledge to create your own.
- To have 0 defects for internal inspections and how to be constructive when improvement is needed.
- HACCP plans can be written many ways and still have the 7 basic principles, thus eliminating major rewrites requested by auditors and inspectors. Portions of the HACCP program may include a separate SSOP manual and other related HACCP documents.

This program:

- Is great if you want to refine processes or understand new and different process controls, making YOU the process authority.
- Is good for Health Inspectors, not limiting inspection to just floors, walls and ceilings. Most audits are not as focused on processes, so this program will make you a professional and confirm your processes through these audits.
- Will help you to not only pass inspections but also provide you with the tools leading to continual improvement through 0 defects, making YOU the HACCP authority.

HACCP2 provides demonstrations you can use to help train employees or new HACCP team members or associates. It re-enforces the basic controls you need to use in everyday HACCP and keeps you up to date on the current food code. We have and share several models of HACCP plans that may simplify or improve your current plan. We also provide interaction with the instructor and other people who are attending the workshop.

Learn from Dr. O. Peter Snyder, a true HACCP professional who has been working with HACCP since the 1950's with NASA and Pillsbury. He also helps Food Inspection Services around the world and writes worldwide HACCP standards and most of the state of the art programs online.

We **ARE NOT** a large training company that has no idea about HACCP. We **ARE** HACCP professionals trying to make HACCP work for the planet.

Wholesale & Retail Food Alliance

www.retailfoodalliance.com

July 2010

rev. December 2010