



PB INSTITUTE OF RESEARCH AND TECHNOLOGY

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Nairobi - Kenya

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Food Industry Safety And HACCP Compliance Training

Duration: 5 days

On-Site

01 Who Should Attend

- This course is ideal for;
- Food production managers
- Quality assurance managers
- HACCP team members
- Food safety auditors
- Food processing technicians
- Food handlers
- Regulatory compliance officers
- Restaurant managers
- Catering supervisors
- Students of food science and technology
- Individuals interested in food safety
- Retail food managers
- Food inspectors



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02 About the Course

Food Industry Safety and HACCP Compliance training equips professionals with the methodologies to ensure safe food production, processing, and distribution, adhering to stringent regulatory requirements and HACCP principles. This course focuses on analyzing food safety hazards, implementing preventive controls, and understanding the impact of effective HACCP plans on preventing foodborne illnesses and ensuring consumer safety. Participants will learn to conduct hazard analyses, establish critical control points (CCPs), and understand the intricacies of documentation and verification procedures. By mastering food industry safety and HACCP compliance, professionals can enhance food safety, minimize recalls, and contribute to the creation of a secure and compliant food supply chain.

The complex nature of food production and processing demands a comprehensive understanding of food safety protocols and regulatory frameworks. This course delves into the nuances of microbial hazards, allergen management, and sanitation practices, empowering participants to develop and implement tailored HACCP plans. By integrating scientific principles with practical safety techniques, this program enables individuals to lead food safety initiatives and contribute to a culture of safety and quality.



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03 Workshop Objectives

- Understand the principles and importance of food industry safety and HACCP compliance.
- Implement techniques for conducting hazard analyses and identifying critical control points (CCPs).
- Understand the role of prerequisite programs in supporting HACCP systems.
- Implement techniques for establishing critical limits, monitoring procedures, and corrective actions.
- Understand the principles of validation, verification, and documentation in HACCP plans.
- Implement techniques for developing and maintaining effective HACCP plans.
- Understand the legal and regulatory requirements related to food safety and HACCP (e.g., FSMA, FDA, USDA).
- Implement techniques for conducting food safety audits and inspections.
- Understand the challenges and opportunities of ensuring food safety in diverse food industry settings.
- Implement techniques for managing food allergens and preventing cross-contamination.
- Understand the role of sanitation and hygiene in food safety.
- Understand the role of employee training and participation in food safety.
- Develop strategies for continuous improvement in food industry safety and HACCP compliance.

04 Module Topics

Module 1: Foundations of Food Safety and HACCP

- Principles and importance of food industry safety and HACCP compliance.
- Understanding the relationship between food hazards and safety.
- Benefits of effective HACCP systems.
- Historical context and evolution of food safety regulations.

Module 2: Hazard Analysis and Critical Control Points (CCPs)



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- Techniques for conducting hazard analyses and identifying critical control points (CCPs).
- Implementing hazard identification methods (process flow diagrams, risk assessments).
- Utilizing risk matrices and risk scoring techniques.
- Managing hazard analyses.

Module 3: Prerequisite Programs

- Role of prerequisite programs in supporting HACCP systems.
- Understanding good manufacturing practices (GMPs) and sanitation standard operating procedures (SSOPs).
- Implementing prerequisite program protocols and guidelines.
- Managing prerequisite programs.

Module 4: Critical Limits, Monitoring, and Corrective Actions

- Techniques for establishing critical limits, monitoring procedures, and corrective actions.
- Implementing monitoring frequencies and documentation.
- Utilizing corrective action logs and procedures.
- Managing CCP monitoring.

Module 5: Validation, Verification, and Documentation

- Principles of validation, verification, and documentation in HACCP plans.
- Understanding validation studies and verification activities.
- Implementing record-keeping and documentation systems.
- Managing HACCP documentation.

Module 6: HACCP Plan Development and Maintenance

- Techniques for developing and maintaining effective HACCP plans.
- Implementing plan development and revision procedures.
- Utilizing HACCP plan templates and resources.
- Managing HACCP plans.

Module 7: Legal and Regulatory Requirements



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- Legal and regulatory requirements related to food safety and HACCP (e.g., FSMA, FDA, USDA).
- Implementing compliance with relevant regulations and standards.
- Utilizing legal registers and compliance tools.
- Managing legal compliance.

Module 8: Food Safety Audits and Inspections

- Techniques for conducting food safety audits and inspections.
- Implementing inspection checklists and protocols.
- Utilizing audit findings for corrective actions.
- Managing audits and inspections.

Module 9: Food Allergen Management and Sanitation

- Techniques for managing food allergens and preventing cross-contamination.
- Understanding sanitation and hygiene practices in food processing.
- Implementing allergen control and sanitation protocols.
- Managing allergen control and sanitation.