



Practical Training For Food Industry Professionals

# Practical HACCP For Food Processors

**Accredited by the International HACCP Alliance, this two and one-half day course teaches food professionals how to develop, implement and manage their HACCP program.**

Taught by leading industry HACCP authorities, this intensive course combines lectures and breakout workgroup sessions to provide participants with a thorough understanding of HACCP principles and the roles they play in successful programs.



**2010/2011  
Date &  
Location:  
Chicago, IL**

**November 17-19, 2010  
April 19-21, 2011  
Aug 30,-Sept 1, 2011**

**Hyatt Regency O'Hare  
9300 Bryn Mawr Ave  
Rosemont, IL 60018**

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**About Us:**

SILLIKER, Inc. is the leading international network of ISO 17025 accredited food testing and consulting laboratories. Through our expert services, we help companies find practical and proactive solutions to today's food safety and quality challenges.



Register online  
[www.silliker.com](http://www.silliker.com) or call  
toll free 1-800-829-7879

# Practical HACCP for Food Processors

## Who Should Attend:

- HACCP coordinators and team members
- QA/QC personnel
- Production supervisors
- R&D personnel

## Course Outline

7:30 AM – 8:30 AM Registration

### Day One

#### Session 1: Introduction to HACCP Principles and Implementation

History and relationship between HACCP and food safety; Benefits of implementing a HACCP system; Steps involved in the development and implementation; Key factors in successful HACCP implementation; Role of management; Time and commitment required for successful development of a plan.

#### Session 2: Prerequisite Programs

Systematic management of food safety and quality programs; Prerequisite programs as the foundation for HACCP; Importance of GMPs; Elements of sanitation program and SSOPs.

### Lunch

#### Session 3: Identification and Control of Hazards

Definition of hazards; Hazards and food safety relationship; Three hazards categories; Define significant hazards; Identify control measures to prevent, reduce or minimize hazards.

#### Session 4: Principle One – Conducting a Hazard Analysis

Conduct a hazard analysis; Prepare a list of steps in the process where significant hazards occur, and describe the preventive measures; Describe product and its intended use; Identify potential hazards at points where they enter the process/food or can be enhanced during the process; Evaluate the severity and risk of hazards; Document rationale for hazard selection.

#### Breakout Session 1, Part A

Task: Review a flow chart, and identify significant hazards and method(s) to control hazards for a particular commodity.

### Group Reports

### Day Two

#### Session 5: Principle Two – Identification of Critical Control Points (CCPs)

Identification of CCPs in the Process; understand the difference between a control point and critical control point; Identify CCPs by using the decision tree.

#### Breakout Session 1, Part B

Task: Continue development of the HACCP plan by determining the CCPs for the process.

### Group Reports

#### Session 6: Principle Three – Establish Critical Limits

Define critical limits and operational limits; Determine how to establish critical limits relevant to product safety; Document rationale for critical limit selection; Measure and document critical limits; How critical limits are used to measure compliance within a HACCP plan.

### Lunch

#### Session 7: Principle Four – Establish Critical Control Point Monitoring Procedures

Importance of monitoring; Identify process parameters to be monitored; Identify when and where measurements will be taken; Identify who is responsible for monitoring; Describe monitoring procedures, sampling plans and methodology; Clarify the difference between monitoring and verification.

#### Session 8: Principle Five – Development of Corrective Actions to be taken for Deviation from Established Critical Limits

Develop corrective actions; Identify responsible authority; Describe corrective actions that are consistent with monitoring activities; Document corrective actions.

#### Breakout Session 2

Groups identify and establish critical limits, monitoring requirements, and appropriate corrective action for each CCP.

### Group Reports

### Day Three

#### Session 9: Principle Six – Establish Procedures for Verification Activities

Importance of verification; Different activities that can be included as part of the verification process; Reinforce the importance of record review before the control of a product is lost; Differentiate between verification and validation of HACCP plan; Determine frequency for implementing HACCP plan reviews.

#### Session 10: Principle Seven – Establish Effective Record Keeping Procedures

Importance of record keeping for determining the effectiveness of the HACCP system and for documenting appropriate efforts to produce safe food; Identify what information should be included in records; Develop records for HACCP activities; Discuss record retention and review.

#### Breakout Session 3

Task: Each group will continue to develop their HACCP plans by establishing verification and recordkeeping strategies.

### Group Reports

#### Session 11: Maintaining a HACCP Plan

Discuss HACCP and understand that the HACCP system is dynamic and subject to change/updating; Factors that impact HACCP plans; Discuss how to measure the effectiveness of a HACCP plan.

#### Session 12: HACCP Regulations

Overview of HACCP regulations

### 12:00 PM – Conclusion

## Lead Course Instructor

**Jeffrey Strout, MPH, RS/REHS, CQA, CHA, CP-FS**  
Silliker, Inc.  
Education Consultant

Mr. Jeffrey Strout is an Education Consultant for Silliker, Inc. and assists in the development and presentation of public and customized short courses throughout North America. He has been training and auditing food safety and quality for over 30 years.

From 1978 to 2005, Mr. Strout served in the United States Air Force (USAF) and developed a wide range of people management, training, and staff development programs for Air Force personnel. He co-authored critical food defense guidance for the USAF, which after September 11, 2001, was adopted by the Food and Drug Administration and the US Department of Agriculture. Upon leaving the military, he founded and serves as president of Public Health Solutions, Inc.

Mr. Strout possesses extensive background in food safety, occupational health, employee problem solving, instructional system development, and distance learning. A graduate of William Carey College with a BS in general studies, he holds a Masters of Public Health from Walden University. In addition, Mr. Strout possesses USAF associate degrees in environmental health technology and instructional technology / military science.

## General Policies

### Registration Fees

For your convenience, Silliker has established an online credit card purchase system. All courses must be paid using a credit card, unless other billing arrangements have been made prior to purchase.

Invoices will not be generated for course payment if registering less than 4 weeks before the course. All registrations less than 4 weeks to the course must be paid by credit card.

### Course Discounts

Save up to 15% off your registration fee.

- **Team Discount:** Save 5% when you register three or more people
- **Silliker Client Discount:** Clients automatically receive a 10% discount.

### Substitutions and Cancellation Policy

If you are not able to attend the seminar, a substitute may be sent in your place without incurring any transfer or cancellation fees. Please submit the substitute's name in writing. If no one from your organization can attend, you will be entitled to a refund according to the following schedule:

- 5 business days or more before the seminar date: 100% refund
- 4 business days before through the date of the seminar/no show: No refund

All cancellations must be received in writing. Please fax your cancellation to the Silliker Education Client Service Representative at 312 /729 1320.

## Practical HACCP for Food Processors Registration Form

Please register me for the following section of your **“Practical HACCP for Food Processors”** short course:

- Nov 17-19, 2010
- Apr 19-21, 2011
- Aug 30-Sept 1, 2011

**Registration Fee: \$895.00**

Name \_\_\_\_\_

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Registration Fee: **\$895.00**

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Enclosed is a check for \$ \_\_\_\_\_ payable to Silliker, Inc.

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Chicago, IL 60601

### Fax completed form to:

Silliker Education Department  
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## General Policies (cont'd)

### Short Course Transfers

We understand that your schedule may need to change and have created very flexible transfer policies. If you are not able to attend the course, you may transfer to another session. Please submit all transfers in writing at least 5 business days prior to the start date of the course. Fax your cancellation to our Education Client Service Rep at 312/ 729-1320. You will be issued a transfer acknowledgement, redeemable within 12 months of the original session date.

Registrations made with a transfer acknowledgment are non-refundable (no cancellations) and may not be transferred again (only one transfer allowed).

### Course Location and Lodging Information

Course participants are responsible for their own hotel and travel arrangements.

### Hyatt Regency O'Hare

9300 Bryn Mawr Ave

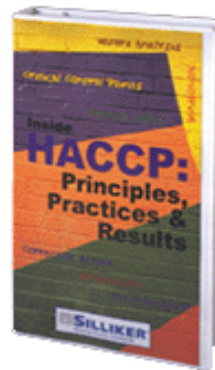
Rosemont, IL 60018

847-696-1234 (Mention group name Silliker)

The Hyatt Regency O'Hare is just minutes from O'Hare International Airport. Business travelers will appreciate the generous work area, wireless Internet access and complimentary daily newspaper. Hyatt Regency O'Hare also offers late check out to assist guests with their flight schedules. Please call the hotel directly for reservations. For questions or general course information, please contact our Education Coordinator.

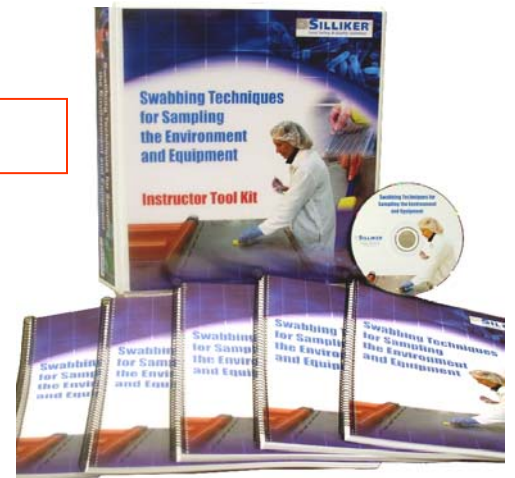
### Dress

Casual "business" attire is appropriate for all lecture courses. You may want to bring a sweater or jacket as the temperature in the meeting rooms tend to be cool.



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