



HACCP: Critical Limits, Monitoring and Corrective Actions – An Introduction and Review

(Second in a Three-Part Series)

Location: Your Computer Offering # 0711-715 Priority Code: 520

Maximize learning and minimize expense: Register for all three parts and save \$150 OR take any one as a stand-alone course.

WHO SHOULD ATTEND

This course is primarily designed for those in the food processing and food manufacturing industries including but not limited to:

- QA/QC Technicians
- Microbiologists
- HACCP Coordinators
- Production Managers
- QA/QC Managers

LEARNING OBJECTIVES

Upon completion of this course you will be able to: establish critical limits, determine effective CCP monitoring procedures, and define appropriate corrective actions.

COURSE DESCRIPTION

This course presents a step-by-step approach to food safety using the Hazard Analysis and Critical Control Point system. The material presented is consistent with both U.S. national HACCP documents prepared by the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) and the International HACCP documents developed by the Codex Alimentarius Committee of Food Hygiene.

Module 1:

Establish Critical Limits (CL)

- What are Critical Limits?
- Parameter/Setting Critical Limits
- Setting Critical Limits
- Experiments
- Sources for Critical Limits
- Operating Limits
- Regulatory Considerations

Module 2:

Establish Monitoring Procedures

- The What, How, When and Who of Monitoring
- Regulatory Requirements

Module 3:

Establish Corrective Actions

- Potential or Actual Deviations
- Process Adjustments
- Corrective Action Records
- Regulatory Requirements
- Responsibility for Decision-Making

By attending the complete three-part series you will have the tools to implement the entire 7-principles of the Hazard Analysis and Critical Control Point system (HACCP).

COURSE DIRECTOR

Donald Schaffner, Ph.D., Extension Specialist in Food Science & Professor, Rutgers, The State University of New Jersey

ACCREDITATIONS



The Center for Professional Advancement has been approved as an Authorized Provider by the International Association for Continuing Education and Training (IACET), 8405 Greensboro Drive, Suite 800, McLean, VA 22102. In obtaining this approval, The Center for Professional Advancement has demonstrated that it complies with the ANSI/IACET Standards which are widely recognized as standards of good practice internationally. As a result of their Authorized Provider membership status, The Center for Professional Advancement is authorized to offer IACET CEUs for its programs that qualify under the ANSI/IACET Standards.

REGISTRATION

TUITION* – Single Rate: U.S. \$295.00 per person Group Rate: U.S. \$245.00 per person**
(Attend both parts and SAVE \$150! Tuition for entire series– Single Rate: U.S. \$735.00 Group Rate: U.S. \$585.00)

Register at www.cfpa.com. Enter **Course Offering #0711-715** into **Quick Jump**. To register use **Priority Code: 520**.

For Questions and Information call Customer Service at 732-613-4500.

Please Note: Multiple participants are not authorized to share access provided to a single registrant, a single dedicated seat license must be purchased for each individual. CfPA reserves the right to cancel access or collect the group rate payment if this requirement has been violated. Only registered participants will receive accreditation.

ABOUT ON-DEMAND:

Our pre-recorded on-line training courses are available for viewing at your convenience at your computer. Register for a CfPA on-demand course, your registration will be processed within two (2) business days, after payment and registration are complete you will receive an email from olinetraining@cfpa.com with your password to access the on-demand course. You will have two (2) business days to view the course. You **MUST** complete all polls and the course evaluation to receive your accreditation certificate for this course.

OTHER PARTS IN THIS SERIES:

Part 1: HACCP: Hazard Analysis & Critical Control Points – An Introduction and Review (Offering # 0711--714)

Part 3: HACCP: Verification and Recordkeeping – An Introduction and Review (Offering # 0711--716)

TERMS AND CONDITIONS

***Payment:** Tuition payable in US funds net of all charges. Payment is due at time of registration in the form of a credit card. Please contact CfPA's Customer Service for other payment options.

****Group Rate:** The Group Rate is for two or more enrollments, up to five registering from the same company at the same time. For groups of six or more, please contact Customer Service for group pricing. **Cancellations/No Show: "Live"** - Registrants may cancel up to two working days prior to the course start date and will receive a letter of credit to be used towards a future course up to one year from date of issuance. No credit will be issued for no-shows and/or cancellations less than two working days prior to the course. : **"On-Demand"** - No refund or credit will be issued for no-shows and/or cancellations of on-demand training courses. CfPA is not responsible for any outside related costs incurred by registrant's cancellation.