

Critical Limits, Monitoring and Corrective Actions—A HACCP Review

Location: Your Computer Offering # 0903-707 Priority Code: 520

This course presented by CfPA in conjunction with



and



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
- 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

Question and Answer Session

TUITION AND REGISTRATION

TUITION* – **Single Rate:** U.S. \$295.00 per person **Group Rate:** U.S. \$245.00 per person**

Register at www.cfpa.com. Enter **Course Offering #0903-707** 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.

For more information see reverse side ➡



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COURSE DIRECTOR

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

Donald Schaffner's research interests include quantitative microbial risk assessment and predictive food microbiology. Dr. Schaffner has authored more than 100 peer-reviewed publications, book chapters and abstracts. He has educated thousands of Food Industry professionals through numerous short courses and workshops in the United States and more than a dozen countries around the world.

Dr. Schaffner has served on expert committees for US National Academy of Sciences, the World Health Organization, and Food and Agriculture Organization of the United Nations, and has chaired two expert workshops on microbial risk for WHO/FAO. Currently, he is a member of the Institute of Food Technologists Expert Panel developing a quantitative risk ranking framework for the Food and Drug Administration.

Dr. Schaffner is currently serving a five year term as Editor for the journal, Applied and Environmental Microbiology. In May 2005, he was also appointed to serve on the National Advisory Committee on Microbial Criteria for Foods (NACMCF).

Dr. Schaffner is active in several scientific associations including the International Association for Food Protection, the Institute of Food Technologists, the Society for Risk Analysis, and the American Society for Microbiology. He holds a B.S. in Food Science from Cornell University and a M.S. and PhD in Food Science and Technology from the University of Georgia.

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.

WHO WE ARE

The Center for Professional Advancement (CfPA) is the largest accredited technical training organization in the world with a curriculum of approximately three hundred and fifty short courses in 18 industries including Pharmaceutical, Biotechnology, Medical Device, Chemical, Cosmetics, Food and more.

Since our founding in 1967, we have successfully trained nearly a half million people worldwide in topics ranging from basic and introductory concepts to new advances and cutting-edge technology, and current U.S. and European regulations. **CfPA** courses are offered in a variety of formats – Public offering, Client Site and Online- to fit you or your company's training needs

ABOUT WILEY-BLACKWELL

Wiley-Blackwell was formed in February 2007 as a result of the acquisition of Blackwell Publishing Ltd. by John Wiley & Sons, Inc., and its merger with Wiley's Scientific, Technical, and Medical business. Together, the companies have created a global publishing business with deep strength in every major academic and professional field. Wiley-Blackwell publishes approximately 1,400 scholarly peer-reviewed journals and an extensive collection of books with global appeal. For more information on Wiley-Blackwell, please visit www.blackwellpublishing.com or <http://interscience.wiley.com>.

COURSES OF INTEREST

- **Understanding and Using Microbial Sampling Plans for Foods (First in a Three-Part Series)–An Online Course**
course id# 2208
- **HACCP: Hazard Analysis and Critical Control Points –An Introduction and Review (First in a Three Part Series) –An Online Course**
course id# 2166
- **HACCP: Critical Limits, Monitoring and Corrective Actions–An Introduction and Review (Second in a Three Part Series)–An Online Course**
course id# 2167
- **HACCP: Verification and Record Keeping–An Introduction and Review (Third in a Three Part Series)–An Online Course**
course id# 2168
- **Protecting the Food Supply from Terrorists: What the Food Industry Needs to Know–An Online Course**
course id# 2237
- **Preservatives and Antimicrobials in Cosmetic, Food and Personal Care Products–An Online Course**
course id# 2255
- **Microbial Challenge and Shelf Life Testing for Foods**
course id# 2283
- **Microbial Challenge Testing for Foods**
course id# 2273

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.

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.

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