



Your Partners in Food Safety

Will be presenting the following 3 day
Food Safety Management Workshop:

HACCP and ISO 22000

DOCUMENTATION DEVELOPMENT AND IMPLEMENTATION

Overview:

With greater consumer awareness of food hygiene and safety issues, the need is greater than ever for food processors and establishments to develop and maintain an effective food safety management system. Your journey towards HACCP or ISO 22000 compliance and/or certification begins with the Food Safety Manual and associated procedures. Documentation tends to be a difficult and time consuming part of developing your Food Safety Management System. In contrast to most training courses, this course focuses on the total understanding of HACCP, the differences between HACCP and ISO 22000 and, the development of the relevant documentation.

Course Objectives

On completing this course the participant will:

- Understand the requirements of a Food Safety Management system - HACCP and ISO 22000;
- Have a thorough understanding of HACCP and how to conduct a HACCP Study within their own organization
- Be able to compile a Food Safety Manual with all relevant documentation to meet the requirements;
- Be in a position to design an Internal Audit Program and audit effectively against this program;
- Be competent to carry out internal audits
- Be able to prepare an organization for third party assessment

Enrolment requirements:

Have a basic knowledge of your company's food processes, production lines, cleaning schedules, etc. (This will aid in the development of your documentation. On securing your place on this workshop, a list will be provided as to what relevant information could be brought to the workshop) Delegates are welcome to bring a laptop to the workshop.

Key Elements of the Course:

General overview: What is HACCP; Food safety hazards; Developments in HACCP in South Africa ; Stages in HACCP implementation; Prerequisite programmes

Review and practical application of the Clauses of SANS 10330 : 2007: Scope; Definitions; National legislation; Documentation requirements; Management responsibility; Prerequisite programs (PRP'S); Corrective Action; HACCP systems requirements (12 Stages)

Transition from HACCP to ISO 22000 including practical application: ISO 22000:2005 requirements; Gaps between HACCP and ISO 22000; Filling the gaps

Auditing with practical applications using documentation developed during the course: Audit Planning; Development of Audit Checklists; Conducting an Audit; Audit Rapport Writing; writing non-conformance reports and closing out with corrective action and preventive action

How will you benefit by attending this training course and how does it differ from other courses?

- You will leave the course with a complete Food Safety Manual with associated procedures (hard copy and electronic version) which is intended to satisfy the SANS 10049:2001, SANS10330:2007 and ISO 22000 documentation requirements.
- This includes twenty three (23) procedures for the HACCP System and an additional eight (8) procedures should you wish to follow the ISO 22000 route.
- It will help you to create your own manual quickly, as you will get prewritten documentation and accompanying forms.
- The training course will provide you with a full understanding of the contents of the manual, how to implement the manual and how it relates to the Standards.
- This will allow you to start the implementation stage sooner rather than later.
- The assessment element of this course will be a desk audit of your completed manual.
- Further assistance can be provided with:
 - Adjustments to the documents to suit your needs.
 - Implementation
 - Verification/ Gap audits
 - On-site Training

Presenters:

All presenters bring with them vast academic experience in Food Technology and Food Safety, being previously linked to the Cape Technikon (now the Cape Peninsula University of Technology). They also have extensive industrial experience in Food Technology and Food Safety, as well as the development and implementation of Food Safety Management Systems (HACCP, BRC and ISO 22000) Nationally and Internationally

Training Venue and Dates

Cape Town: 18th Jan - 20th Jan 2011 (Durbanville Conference Centre)
Johannesburg: 01st Feb - 03rd Feb 2011 (Cedar Park Conference Centre,
Woodmead, Johannesburg)
Durban: 15th Feb - 17th Feb 2011 (venue to be confirmed)

- Training is not limited to these centers only.
- This course can be conducted on-site should a company register sufficient numbers which would make the course viable

Costs:

R6000,00 (includes a comprehensive documentation package, HACCP and ISO 22000 system templates, Flash disc containing editable electronic versions of all documentation , lunch and refreshments) Due to the interactive nature of this training course, seats are limited to 20 per course.

To register, please complete the attached registration form and return to:

Email: trevor@haccpacademy.co.za or Fax: 0865154475

or contact

Trevor Larson

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**This is the complete toolkit to enable you to develop and
implement a Food Safety Management System**