

Advanced Manufacturing

TRAINING EVENT



HACCP CERTIFICATION

Participants earn a NSF International certification

The Hazard Analysis & Critical Control Points (HACCP) process is a systematic approach to designing food safety into the manufacturing process. Proper design, implementation, and maintenance of a HACCP system will fulfill a key component of the Food Safety Modernization Act (FSMA) requirements.

This two-day course is designed to provide attendees with a thorough understanding of the concepts and application of the HACCP process.

An 80-question multiple-choice exam follows the conclusion of the course. Upon successful completion of course requirements (95% classroom attendance and passing score of 70% or greater) participants will receive an ANSI/NSF Certificate of Accomplishment.

Instructor: Alan McConnell, MS

McConnell is the Technical Director and Principal Consultant with Food Safety & Quality Management LLC. He provides technical support to food processing companies across the U.S. and the world. He has over 22 years experience serving the food processing industry as a consultant, trainer, laboratory director, and quality control manager.



Learning Outcomes:

Upon completion, participants will be able to:

- Identify and discuss food safety hazards associated with PRPs and production processes
- Determine control measures for identified significant hazards
- Construct and verify a process flow diagram
- Conduct a hazard analysis of the production process
- Utilize tools provided to determine control measures for significant hazards
- Identify critical control points, critical limits, monitoring methods and corrective actions
- Verify the HACCP System

April 20-21, 2016

Knowledge Center
5240 Knowledge Parkway, Erie

Cost: \$980

To register or for additional information:

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