

## HACCP 101

This course is a great introduction to the rigors & rewards of the Hazard Analysis & Critical Control Point system of food safety and is taught by Austin Publicover, who carries multiple HACCP certifications.

The HACCP system can be used toward operational efficiency as well as toward FDA-defined special processes, including *sous vide* and Reduced Oxygen Packaging (aka “cryovacking” or “vacuum packaging”).

In New York City, an approved HACCP plan is required for Reduced Oxygen Packaging and other high-risk food processing. Learn what’s involved and how to succeed with your own HACCP plan.

Topics covered include:

- Introduction to HACCP
- Preliminary steps & prerequisite programs
- The 7 HACCP principles
- Codex Alimentarius general principles
- Types & origins of contamination
- Hazard assessment
  - Common & extraordinary hazards
  - Product-specific hazards & resources for identifying such
- Types & origins of hazards
  - Physical
  - Microbiological
  - Chemical
- Assembling the HACCP team
- Decision tree
- Flow diagram
- Validation versus verification + verifying your HACCP plan
- When to involve a Process Authority
- Establishing monitoring and corrective actions
- Product transfer
  - Transportation Standard Operating Procedures
  - Business entity ownership criteria
- Record keeping & document retention
- Recommended equipment