

CERTIFIED HACCP MANAGER **(GLOBAL COMPLIANCE EDITION)**

ADVANCED INSTRUCTOR-LED CERTIFICATION PROGRAM (GLOBAL COMPLIANCE EDITION)

Format: 1-on-1 instructor sessions + assignments + HACCP plan final project

Duration: 6-8 hours live + 20 hours self-study and assignments

Audience: Supervisors, quality managers, team leaders, HACCP coordinators

MODULE 1 - Foundations of Food Safety Systems (Global Overview)

1.1 Food Safety Legislation Across Key Regions

EU: Regulation (EC) 852/2004; 178/2002; 2073/2005

UK: Post-Brexit FSA regulations

USA: FDA, FSMA, cGMP, Preventive Controls

Canada: Safe Food for Canadians Regulations (SFCR)

Australia/New Zealand: FSANZ Standards & Code

Mandatory vs voluntary requirements

Legal responsibilities of food business operators and HACCP managers

1.2 International Standards & Professional Obligations

Codex HACCP 2023 edition

ISO 22000:2018 structure (PDCA, risk-based thinking)

FSSC 22000 additional requirements

IFS, BRCGS, SQF comparisons

Due diligence and documentation burden

1.3 The Modern Role of a HACCP Manager

Leadership in food safety

Overseeing training, supervision, decision-making

Managing audits & corrective actions

Preparing teams for certification

MODULE 2 - PREREQUISITE PROGRAMS (PRPS) TO GLOBAL STANDARDS

2.1 PRPs Required by: EU, FSMA, CFIA, FSANZ, ISO 22000

Facility design and zoning

Cleaning & sanitizing systems

Personal hygiene standards



Pest control
Supplier approval & raw material control
Supplier verification, supplier risk scoring, and FSVP-related requirements
Storage & temperature control
Traceability requirements across regions

2.2 Advanced PRP Management

Risk-based PRPs (FSMA Preventive Controls)
Verifying PRP effectiveness
Documentation & record-keeping globally
Internal PRP audits
Crisis management elements tied to PRPs (utility failures, contamination risks, emergency response readiness)

MODULE 3 - IN-DEPTH HACCP: THE 12 STEPS, 7 PRINCIPLES (CODEX 2023)

3.1 Building the HACCP Team

Required competencies
Multidisciplinary responsibilities

3.2 Product & Process Description

Regulatory requirements across countries
Allergens, claims, and labeling links to hazards
Allergen risk assessment, cross-contact prevention, and allergen control considerations

3.3 Flow Diagrams & On-Site Validation

Mapping processes
EU/FSMA verification standards

3.4 Hazard Analysis Mastery

Biological, chemical, physical, radiological hazards
Regional hazard databases (FDA, CFIA recall trends, EU RASFF alerts)
Vulnerable populations
FSMA hazard terminology (severity/probability matrix)

3.5 Determining CCPs (and CPs)

Codex decision tree
FSSC/BRC/IFS interpretations
When a PRP becomes a CCP (FSMA view)

3.6 Critical Limits

Legal vs scientific critical limits
EU microbiological criteria
FDA temperature minimums
CFIA and FSANZ thermal guidelines

3.7 Monitoring, Corrections, Corrective Actions

Global requirements
Real FSMA-compliant corrective action records

3.8 Verification & Validation

Lab testing
Scientific studies
Challenge studies
Calibration programs
Environmental monitoring basics, zoning concepts (1–4), pathogen verification activities

3.9 Documentation & Record Keeping

What documents are mandatory per region
Digital compliance systems
Preparing records for audits & inspections

MODULE 4 - HACCP PLAN IN ACTION (IMPLEMENTATION & OVERSIGHT)

4.1 Supervisory Responsibilities

Managing shifts
Managing non-conformities
Leading corrective action teams

4.2 Training & Competence for Staff

Annual training requirements by region
Competency-based training models



4.3 Internal Auditing Understanding

Conducting mock audits
Audit trails
Root cause analysis (RCA)
Using 5WHY and Ishikawa diagrams

4.4 Product Recall & Withdrawal

Recall triggers and regulatory obligations
Steps of an effective recall
Withdrawal procedures
Mock recall exercises
Authority notifications across regions (EU RASFF, FDA Reportable Food Registry, CFIA, FSANZ)

4.5 Crisis Management & Emergency Preparedness

Emergency response protocols
Water contamination, utility loss, chemical spills
Crisis communication
Continuity of operations

MODULE 5 - INTEGRATION WITH FOOD SAFETY MANAGEMENT SYSTEMS (ISO/BRC/IFS)

5.1 HACCP vs ISO 22000 Risk-Based Thinking

PDCA cycle
Operational PRPs (OPRPs)

5.2 FSSC 22000 Additional Requirements

Food fraud/vulnerability
Food defense
Allergen control
Environmental monitoring
Supplier verification expectations

5.3 IFS/BRCGS Expectations

High-level scoring
Auditor expectations

MODULE 6 - Final HACCP Project (Instructor-Guided)

6.1 Full HACCP Plan Creation

Product
Process flow
Hazard analysis
CCP identification
Critical limits
Monitoring sheets

6.2 1-on-1 Review Session

Live audit of the student's HACCP plan
Required improvements to meet global standards

6.3 Final Assessment & Certification

Multiple-choice exam
Practical HACCP plan evaluation
Certificate issued after passing both