

HACCP FOOD SAFETY TRAINING **FOR FOOD PROCESSING WORKERS**

PRODUCTION FOOD HANDLER HACCP COURSE

Course Level: Beginner - Food Production Workers

Total Duration: 3.5 - 4.5 hours

Total Lessons: 5

Assessments:

- 1 test after each lesson (5 tests total)
- Certificate awarded after completing all 5 tests



LESSON 1 - INTRODUCTION TO FOOD SAFETY & HACCP

- Definition of food safety
- Why food safety matters in production
- Contamination routes and risks
- Hazard types (biological, chemical, physical, allergenic)
- Responsibilities of production workers
- Preventing contamination during processing

Assessment: Lesson 1 Test

LESSON 2 - PERSONAL HYGIENE & WORKPLACE CONDUCT

- Personal hygiene expectations in factories
- Illness reporting and exclusion
- Handwashing technique and frequency
- Proper PPE (hairnets, gloves, aprons, beard nets)
- No food, gum, jewelry, or phones in production areas
- Behavior standards to protect product flow

Assessment: Lesson 2 Test

LESSON 3 - CLEANING, SANITIZING & BASIC DOCUMENTATION

- Cleaning vs sanitizing
- 4-hour rule
- Deep cleaning vs routine cleaning
- Five-step cleaning procedure
- Sanitizer use
- Essential logs: cleaning, temperature, sanitizer concentration
- Importance of accurate documentation

Assessment: Lesson 3 Test

LESSON 4 - FOOD HANDLING IN PROCESSING

Hygiene Zoning

- Low-risk, high-risk, packing zones
- Color-coded tools and PPE
- Preventing cross-contamination



Changing Room Protocols

- Removing personal items
- Proper PPE
- Handwashing before entering zones
- Transitioning between zones safely

Managing Product Changeovers

- Cleaning and sanitizing between products
- Allergen awareness during changeovers
- Documenting transitions

Raw Materials & WIP

- Separation of raw and ready-to-eat items
- FIFO for ingredients
- Batch tracking and traceability

Assessment: Lesson 4 Test

LESSON 5 - GMP, LABELING & INTERNAL REPORTING

Estimated Time: 45-55 minutes

Good Manufacturing Practice (GMP)

- Building safe, consistent habits
- Clean PPE and workstation hygiene
- Behavior expectations

Labeling & Traceability

- Checking product name, expiry dates, batch numbers
- Allergen declarations
- Identifying missing/incorrect labels

Internal Reporting

- Reporting equipment issues
- Hygiene problems
- Temperature deviations
- Foreign objects
- Correct reporting hierarchy



Assessment: Lesson 5 Test

Certification Requirements

- ✓ Complete all 5 lessons
- ✓ Pass all 5 lesson tests
- ✓ Certificate issued - Production HACCP Food Handler