

# H S E

HEALTH

SAFETY

ENVIRONMENT



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## Principles & Application of Food Hygiene & HACCP

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**Duration:** 5 Days



### Introduction:

HACCP is internationally recognized as the most effective way to manage safe food, providing a structure for objective assessment of what can go wrong and requiring controls to be put in place to prevent problems. In its simplest form, HACCP is an assessment of all the chemical, physical and biological hazards which may

contaminate food and cause illness or injury when the food is consumed. When these hazards are identified, appropriate steps must then be taken to eliminate the hazard where possible or reduce the risk (illness or injury) to a safe and acceptable level. The system also requires certain records to be kept as proof that food safety is being managed. Food hygiene issues have become so complex that traditional attention to cleanliness and maintenance is not enough. The general principles of food hygiene follow the food chain from primary production through to the consumer, highlighting the key hygiene controls at each stage. The Hazard Analysis and Critical Control Point (HACCP), is an effective tool to enhance food safety management, thoroughly looks at food preparation to identify the root cause of potential problems and to establish corrective or control measures. HACCP system is a preventative food safety management system that can be applied throughout the food supply chain from primary production to the consumer.

Cases of food poisoning are on the rise, and recent news stories about the failures of hygiene in food establishments reinforce the importance of a systematic approach to eliminating food safety hazards. One way to tackle this problem is to introduce a food safety management system based on HACCP principles. HACCP (Hazard Analysis Critical Control Points) assesses each step in food manufacture for potential food safety hazards, and then introduce practices and procedures to eliminate or reduce the risk of these hazards occurring. The wider benefit of adopting HACCP is an improved food safety culture that involves everyone and manages the risks before problems arise. Change is planned and managed, and provides the foundation for the 'continuous improvement' that is the common goal of many modern management systems. All Food Hygiene offers the widest choice of HACCP training, our range of courses will assist business in achieving this goal. HACCP based procedures provide businesses with a cost effective system for control of food safety, from ingredients right through to production, storage and distribution to sale and service of the final consumer. The preventive approach of HACCP based procedures not only improves food safety management but also complements other quality management systems. **The main benefits of HACCP based procedures are:**

- Saves your business money in the long run
- Avoids you poisoning your customers
- Food safety standards increase
- Ensures you are compliant with the law
- Food quality standards increase
- Organizes your process to produce safe food
- Organizes your staff promoting teamwork and efficiency

## Who Should Attend?

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Team Leaders, Managers, Line Managers, Supervisors, Team Leaders, Project Managers, Control Center Operators and Supervisors, Emergency Dispatchers, Security Personnel and CCTV Operators, HSE Officers, HSE Personnel, HSE Professionals, Emergency Response Team Members, HSE Managers and Auditors, Health & Safety and Environmental Professionals, Coordinators, Specialists and other full-time safety practitioners, Fire Officers, Loss Control Managers, Security Directors and Managers, Security Supervisors, Facilities Directors and Managers, HR and Administrative Managers with responsibility for security, Project Managers, Safety Inspectors, Plant Managers and Supervisors, Incident Control Point (Forward Control) Team Members, Supervisors, Advisors, Auditors, Laboratory Personnel, Emergency Personnel.

## Course Objectives:

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### **By the end of this course delegates will be able to:**

- Explain the need for a Hazard Analysis system
- State the principles and terminology relating to HACCP
- Describe the basic principles of HACCP
- Define terms relating to HACCP
- Relate HACCP principles to practical situations
- Outline the preparation of a HACCP plan
- Explain how to implement the HACCP plan and identify potential problems
- State how to verify and maintain HACCP systems
- Gain a broad understanding of the principles of food hygiene and HACCP systems and

- Learn how to make the best use of them in terms of food handling
- Acquire the ability to develop, implement, and manage effective food safety management system
- Identify aspects of food hygiene, HACCP, and sanitation from purchasing and receiving food to properly washing the dishes
- Cover hazards to food safety and the factors affecting food-borne illness
- Understand food safety regulations; food purchasing, receiving and storage
- Learn about food preparing, holding, serving and reheating
- Understand HACCP principles and procedures and facility plan

## **Course Outline:**

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- The principles of food hygiene and HACCP procedures and its application
- Identifying the hazards
- Determining the critical control points (CCPs)
- Establishing critical limit(s)
- Establishing a system to monitor control of the CCP
- Establishing the corrective action to be taken when monitoring
- Establish procedures for verification to confirm the HACCP system is working effectively
- Establishing documentation concerning all procedures and records appropriate to these principles and their application
- The various hazards to food safety including investigating a food-borne illness outbreak and identifying a potentially dangerous food
- Microbiological hazards
- Chemical hazards
- Physical hazards
- Allergens
- The factors affecting food-borne illness and discuss their prevention
- The food safety regulations including its inspection & correction of violations as well as verification & documentation of correction.

- The different processes involved in purchasing, receiving and storage of food
- The requirements and standards used in food preparation, holding, servicing and reheating and list the equipments needed in each process
- The seven principles of HACCP, identify their advantages & standard operating procedures and be able to demonstrate a good crisis management plan using HACCP
- The contents and specifications of a facility plan and determine the various processes and equipments used in developing a facility plan