

Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

We provide training in: Food Safety • Quality • Environmental • OHS • Sustainability  
• Lean Manufacturing Tools / Techniques • Integrated Risk Management



#### OUR MISSION

To create internationally competitive risk management and sustainability solutions.



## FSSC 22000 HACCP FOR SUPERVISORS (NQF LEVEL 4) (DATASHEET # 7.1-9) DURATION: 2 DAYS

### Who should be on this training?

This course is targeted at line supervisor level.

#### What is the course all about?

This course is specifically designed for personnel who play a pivotal role in practical implementation of food safety and contribute to elements of a HACCP study. The delegates will learn:-

- To interpret and apply each element of the relevant pre-requisite programme.
- To conduct HACCP studies to international standards and implement these within a sensitive manufacturing environment.

HACCP studies require a multi-disciplinary team-based approach, utilizing input from representatives of functions that include engineering and maintenance, production, logistics etc.

#### What will you learn about?

##### Section 1: Introduction to Food Safety and HACCP

- Characteristics of the Food industry
- Food Safety hazards

##### Section 2: Prerequisite Programmes (Good Manufacturing Practices)

- 4. Construction and Layout of Buildings
- 5. Layout & Workspace
- 6. Utilities – Air, Water, Energy
- 7. Waste Disposal
- 8. Equipment Suitability, Cleaning and Maintenance
- 9. Management of Purchased Materials
- 10. Measures for Prevention of Cross Contamination
- 11. Cleaning and Sanitizing
- 12. Pest Control
- 13. Personnel Hygiene and Employee Facilities
- 14. Rework
- 15. Product Recall Procedures
- 16. Warehousing
- 17. Product Information/Consumer Awareness
- 18. Food Defence, Bio-vigilance and Bioterrorism

##### Section 3: Conducting a HACCP Study:

- Assemble HACCP Teams
- Define the Terms of Reference
- Describe the Product, its intended use in detail and Sensitive Raw Material Identification
- Construct Process Flow Chart and Site Schematics
- On-site Verification of Flow Chart and Site Schematics
- Hazard Analysis - Hazard Identification and Risk assessment
- Critical Control Point (CCP) Identification
- Establish Critical Limits
- Establish Monitoring Procedures
- Establish Corrective Action Procedures
- Verification and Validation of a HACCP Study
- Establish Record Keeping
- CCP Implementation
- Change Control

#### Prior Experience & Learning

Knowledge, comprehension and application of language, natural science and technology principles at NQF Level 3. Basic competence in factory processes and procedures at artisan level.

#### Assessment & Certification

Candidates will be awarded a certificate from Wareham & Associates indicating successful completion of the course.



# CONSULTING, FACILITATION & TRAINING

For more info contact

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