



HACCP Certification



An intensive, International HACCP Alliance approved, one-day course designed to achieve HACCP knowledge and competency.

Apply proven methods to standardize processes and documentation.

- The food Safety Modernization Act (FSMA) requires that most food manufacturers complete a risk assessment. The Global Food Safety Initiative (GFSI) requires a HACCP plan. Learn the basics of HACCP to comply with this requirement.
- Demonstrable competency in HACCP and its principles is essential when building a good food safety system and WMEP's HACCP training course will provide the tools to achieve success.
- Break sessions allow for time to create HACCP plans under the guidance of an industry professional. Use the time to enhance existing HACCP plans or create new HACCP plans.

Take-aways

Upon successful completion of the course, the attendee will be able to do the following:

- Write a HACCP plan
- Standard starter templates provided
- Implement a HACCP system
- Review of common cGMP's
- Understand basics in Food Microbiology and Sanitation
- Understand preventive controls and prerequisite programs
- Certificate of Completion provided upon successful completion of the course



For more information contact:
Peg Dorn
Food Safety Consultant
920.850.9560 | dorn@wmep.org

Cost:

- \$350 for first attendee
- \$50 discount for each additional attendee from the same company