

ONE DAY

FROM 08:30 – 16:30

Introduction to Food Safety



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TRAINING • AUDITING • CONSULTING

Quality happens through people

CONTENT

- An overview of food safety system standards
- Certification options and the certification process
- Food safety culture: The need for teamwork and co-operation in implementing a food safety system and how to develop a food safety culture
- Considering organizational context when developing a food safety system
- The role of leadership in a food safety system, covering policy, objectives, and demonstration of commitment.
- Planning processes to establish and implement a food safety system
- Processes supporting food safety; including document control - understanding the documentation hierarchy and record control – a review of importance of completion of records so that it accurately reflects activities. An overview of documents and records required to meet food standards;
- Prerequisite programmes – the foundation of a HACCP system
- HACCP – the 12 Codex Alimentarius steps, covering control measures used in food safety: PRPs illustrated with photographs; Operational PRPs, CCPs.
- Evaluating the performance of the FSMS
- How a food handling organization can demonstrate that the FSMS improves
- Intentional contamination of food – the role of a food fraud prevention plan and a food defence plan

OUTCOMES

- The delegates will:
- gain an understanding of their role in meeting the requirements of food standards
 - understand the requirements for implementation and maintenance of the FSMS
 - understand how to continually improve the FSMS

WHO SHOULD ATTEND?

This course is suitable for managers and supervisors and gives an overview of food safety requirements. a certificate of attendance will be issued.



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