



Food Safety Development Workshop

December 4-5, 2017

Monday, December 4, 2017 8:00am-4:30pm

	Welcome and Introductions
	Review of HACCP and Preventive Controls <ul style="list-style-type: none"> • Instructional review
	Preliminary Steps <ul style="list-style-type: none"> • Product and process description • Intended consumer and use • Ingredient and facility risk assessment
	Break
	Preliminary Steps: <ul style="list-style-type: none"> • Flow chart development • Discussion of verification
	Lunch
	Hazard Analysis <ul style="list-style-type: none"> • Plant document work time
	Adjourn

Tuesday, December 5, 2017, 8:00am-12:00pm

	Review
	Process preventive controls <ul style="list-style-type: none"> • HACCP vs Preventive Control plans • Discussion of verification and validation
	Sanitation Preventive Controls <ul style="list-style-type: none"> • GMPs vs PCs



	<ul style="list-style-type: none">• Discussion of verification methods
	Allergen preventive controls <ul style="list-style-type: none">• Risk assessment• Labeling controls• Allergen sanitation controls• Discussion of verification methods
	Break
	Supply Chain Preventive Controls <ul style="list-style-type: none">• Determination of PC usage• Discussion of verification methods
	Additional programs
	Conclusions Final Exam
	Adjourn