

The Royal Environmental Health Institute of Scotland



Intermediate Certificate in HACCP for Food Manufacturing

Syllabus

Minimum teaching time – 14 hours

REHIS Intermediate HACCP Practices Course

This qualification is appropriate for persons employed in a food manufacturing type business who need to have a good understanding of HACCP at a Supervisory level. However, although designed for food manufacturing, this course is also suitable for all food handlers at supervisory level, to raise awareness of food safety management systems based on HACCP principles. This course is equivalent to Level 3.

1.0. HACCP

Aim To provide a detailed understanding of the Hazard Analysis and Critical Control Point System (HACCP) adopted by the Codex Alimentarius Commission and as laid down in Article 5(i) of Regulation EC No 852/2004.

Objectives

- 1.1 Describe what is meant by the term, HACCP.
- 1.2 Describe, in general terms, the history of HACCP.
- 1.3 Explain the successful application of HACCP.
- 1.4 State the seven principles of HACCP.
- 1.5 Explain and describe what is meant by the terms TACCP and VACCP

2.0 PRINCIPLES OF HACCP AND THEIR USE TO CONTROL FOOD HAZARDS

Aim To provide a detailed understanding of the principles of HACCP, and how these principles can be applied by a food business operation to control potential food hazards.

Objectives

- 2.1 Define the terms: hazard, risk, food business operation, critical control point, risk assessment, hazard analysis, control measure corrective action, critical limit, deviation, monitor, validation and verification.
- 2.2 Describe the pre-requisites to the application of HACCP.
- 2.3 Describe the tasks involved in the application of the HACCP principles including the '12 logical steps' to HACCP.
- 2.4 Explain the team approach to HACCP, and the external agencies, which may be involved, e.g. microbiologists, public analysts, food enforcement officers.

- 2.5 Describe how potential food hazards may be identified.
- 2.6 Describe how allergens must be identified and controlled.
- 2.7 Describe how to assess the risk that a hazard may occur.
- 2.8 Describe how the points in the food business operation where food hazards may occur can be identified.
- 2.9 Explain how it can be decided which of the points identified are critical to ensuring food safety (“critical control points”).
- 2.9 Describe how critical limits can be specified.
- 2.10 Describe how effective control and monitoring procedures at those critical control points can be identified, implemented and validated.
- 2.11 Describe appropriate corrective action to be taken when monitoring procedures indicate a problem at a particular critical control point.
- 2.12 Describe the role of internal auditing with regard to HACCP.
- 2.13 Describe the role of external, supplier and third party auditing with regard to HACCP
- 2.14 Explain how and when procedures for verification should be established.
- 2.15 Describe how an appropriate documentation system can be established and maintained.
- 2.16 Explain how to data you collect can be analysed.

3.0. PRACTICAL APPLICATION OF HACCP

Aim To provide an understanding of how HACCP can be used in food manufacturing business.

Objectives

- 3.1 Describe how a HACCP system can be designed, implemented and operated in a food manufacturing business.
- 3.2 Describe appropriate management controls and how monitoring and verification can be implemented.

4.0 TRAINING

Aim To provide an understanding of how training underpins the HACCP system

Objectives

4.1 Describe how training is an essential element for the effective implementation of HACCP.

5.0 HACCP AND THE LAW

Aim To provide an understanding of the requirements of the Food Hygiene Legislation.

Objectives

5.1 Explain the relationship between the Food Hygiene (Scotland) Regulations 2006 and the EU Regulations.

5.2 Describe the requirements of the Food Hygiene Regulations and the relevant EU Regulations and related Codes of Practice with regard to the system of HACCP.

5.3 Explain that food business operators carrying out any stage of production, processing and distribution of food after primary production must put in place, implement and maintain procedures based on HACCP principles.

5.4 Explain that requirements of labelling under the EU Consumer Information for Consumer Regulation 1169/2011, Food Information Regulations 2014.