
Course Outline for Meat & Poultry HACCP course

Course objective

This online training course will provide you training on the FDA/CFSAN FDA 1999 Food Code AND the regulation by the US Department of Agriculture for Meat and Poultry HACCP. It uses excerpts of PART 417--Hazard Analysis and Critical Control Point (HACCP) Systems of the CFRs. Material used in this course is available from the U.S. Government Printing Office via GPO Access [CITE: 9CFR417] and the National Agricultural Library, Agricultural Research Service, U. S. Department of Agriculture. The course

Course length

1-2 days are required to complete the HACCP Course (doing a couple of hours/day).

Who should attend

Anyone who wants to quickly and efficiently understand US D.A. HACCP for Meat and Poultry HACCP, and the Food Code.

Course includes

The structure of the training is as follows:

1. Overview of HACCP based on FDA/CFSAN FDA 1999 Food Code
2. The Seven Principles of HACCP and the FDA/CFSAN FDA 1999 Food Code
3. Training on U.S DA PART 417--Hazard Analysis and Critical Control Point (HACCP) Systems for meat and poultry
4. Sec. 417.1 Definitions
5. Sec. 417.2 Hazard Analysis and HACCP Plan
6. Sec. 417.3 Corrective actions
7. Sec. 417.4 Validation, Verification, Reassessment
8. Sec. 417.5 Records
9. Sec. 417.6 Inadequate HACCP Systems
10. Sec. 417.7 Training
11. Sec. 417.8 Agency Verification

Worldwide Course Recognition:

CALISO online training courses are recognized by all registrars and hiring companies as objective evidence of effective training on the particular standard and regulation. Since 1999, they have been the most popular and most widely used training courses in English, with over 15,000 trainees in the US and worldwide. The standards and regulations are provided online under licensing of the American National Standard Institute (ANSI), SAE International, or courtesy of the Federal Drug Administration (FDA).

Course requirements

- The training is optimized for Microsoft Internet explore 5.0 or higher and Netscape 4.5 or higher

Certificate requirements

The course uses a continuous evaluation method with on-going quizzes to facilitate the information retention. If your final average is equal or greater to 70% you will be issued a **training certificate**. If your final average evaluation is less than 70%, you will have to take a final exam and score above 70% to be issued the training certificate.