



### Topics Covered:

#### Day 1

##### 1) Introduction to HACCP

History  
Importance of HACCP

##### 2) Hazards

Biological  
Chemical  
Physical  
Allergens  
Control of Hazards

##### 3) Introduction to Preventive Control Plan (PCP) Elements

Process and product control.  
Sanitation/ biosecurity/  
biocontainment, pest control and  
chemicals.  
Hygiene, biosecurity and employee  
trainning.  
Equipment design and maintenance.  
Physical structure, surroundings and  
maintenance.  
Receiving, transportation and  
storage.  
Traceability, control and complaints

#### Day 2

##### 4) HACCP Plan

Preliminary steps  
Hazard analysis  
Critical Control Points (CCP)  
Critical Limits  
CCP Monitoring System  
Corrective Actions  
Verification  
Record Keeping  
Maintenance of HACCP plan

##### 5) HACCP Plan Exercise

Participants as a group will complete a HACCP plan for a selected product that the company produces.

### Materials Provided:

Sample procedures, forms and notices. Slides from presentation and reference material.

### Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**
- On site audit - Additional Fee
- Verification of sanitation program - Additional Fee
- Customized training at your facility also available upon request; fee to be determined.

### Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a

Diverse Workforce courses in the Applied Degree in Culinary Operations program.

### Past Participants Food Safety Courses:

- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Acadian Supreme Inc
- ✓ Heritage Salmon
- ✓ True North Salmon
- ✓ AgraWest
- ✓ Stolt Sea Farm
- ✓ Oxford Frozen Foods
- ✓ Fortius Ltd.
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

### Course Fee:

Please call for current price.

### For More Information Contact:

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