
Course Outline for Meat & Poultry HACCP course

Course objective

This online training course will provide you training on the FDA/CFSAN FDA 2009 Food Code, the FDA regulation for Fish and Fishery Products HACCP and an overview of the CODEX Alimentarius. It uses excerpts of PART 123--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: 21CFR123] 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

Who should attend

Anyone who wants to quickly and efficiently understand Seafood HACCP, the Food Code and the Codex.

Course includes

The structure of the training is as follows:

2009 Food Code Overview

CODEX Alimentarius Overview

Sec. 123.3 Definitions

Sec. 123.6 Hazard analysis and Hazard Analysis Critical Control Point (HACCP) plan

Sec. 123.7 Corrective actions

Sec. 123.8 Verification

Sec. 123.9 Records

Sec. 123.10 Training

Sec. 123.11 Sanitation control procedures

Subpart B--Smoked and Smoke-Flavored Fishery Products

Subpart C--Raw Molluscan Shellfish

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 standard and regulations are provided online under licensing of the American National Standard Institute (ANSI), the American Society of Automotive Engineer (SAE), 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.