



HACCP Food Safety Management: Codex Principles and ISO 22000 Implementation



HACCP Food Safety Management: Codex Principles and ISO 22000 Implementation

Introduction:

Food businesses rarely fail on HACCP because the principles are unknown; they fail because hazard analysis is copied from a template, critical limits are never validated, monitoring records go unchecked and prerequisite programmes drift on the floor. In kitchens, production lines and banqueting operations this leads to allergen incidents, foreign-body complaints and recalls. This Core Concept course trains practitioners to build and run a HACCP-based food safety management system using the Codex General Principles of Food Hygiene and the structure of ISO 22000:2018. Participants produce a HACCP Plan and Hazard Control Plan for one product or menu line from their own operation.

Course Objectives:

- Classify biological, chemical, physical and allergen hazards for a product or menu line and describe how each enters the process
- Implement and inspect prerequisite programmes for premises, personal hygiene, cleaning and sanitation, pest control and supplier approval
- Apply the Codex twelve HACCP application steps to assemble a team, describe the product, draw and confirm a flow diagram and conduct a hazard analysis
- Determine critical control points and operational prerequisite programmes, set validated critical limits and design monitoring and corrective action procedures
- Validate control measures and verify the HACCP system through record review, internal audit, traceability exercises and recall tests
- Produce a HACCP Plan and Hazard Control Plan aligned with the ISO 22000:2018 management system structure

Target Audience:

- Staff responsible for quality assurance and quality control checks in food manufacturing plants
 - Supervisors responsible for hygiene, food handling and shift records in catering and hospitality kitchens
 - Food safety team members responsible for maintaining HACCP plans and prerequisite programmes
 - Staff responsible for receiving, supplier checks and raw material approval in food operations
 - Staff responsible for cleaning, sanitation and pest control programmes in food premises
-

Course Outline:

Day 1: Food Safety Hazards and the Current-State Hygiene Assessment

- Biological Hazards: Pathogenic Bacteria, Viruses, Parasites and Spore Formers
- Chemical Hazards: Cleaning Residues, Pesticides, Mycotoxins and Process Contaminants
- Physical Hazards and Foreign-Body Sources on Production Lines and in Kitchens
- Allergen Mapping and Cross-Contact Pathways Using an Allergen Matrix
- Food Safety Current-State Gap Assessment Checklist

Day 2: Codex Food Hygiene Principles, Prerequisite Programmes and ISO 22000:2018

- Codex CXC 1-1969 Good Hygiene Practices: Premises, Equipment and Personal Hygiene
- Cleaning and Sanitation Programme Design: Cleaning Schedules and Chemical Control
- Integrated Pest Management Programme and Contractor Service Reports
- ISO/TS 22002 Series Prerequisite Programme Requirements for Manufacturing and Catering
- ISO 22000:2018 Clause Structure and the Two PDCA Cycles at Overview

Day 3: Building the HACCP Plan with the Codex Twelve Steps

- HACCP Team Formation, Scope Statement and Product Description Template
- Intended Use, Vulnerable Consumer Groups and Flow Diagram Construction
- On-Site Flow Diagram Confirmation Walk
- Hazard Analysis Worksheet: Likelihood, Severity and Control Measure Selection
- CCP Determination Using a Decision Tree and OPRP Categorisation

Day 4: Critical Limits, Monitoring, Validation and System Control

- Validated Critical Limits for Cooking, Cooling, Hot Holding and Metal Detection
- Monitoring Procedure Design and Calibration of Thermometers and Detectors
- Corrective Action Records and Handling of Potentially Unsafe Product
- Validation Versus Verification: Challenge Tests, Record Review and Sampling Plans
- Traceability Exercise, Mock Recall and Supplier Approval Scorecard

Day 5: Inspection Walkthrough, Food Safety Culture and the Hazard Control Plan

- Production Line and Kitchen Walkthrough Against a PRP Inspection Checklist
 - Internal Audit of HACCP Records Using an Audit Trail Approach
 - Food Safety Culture Survey and Leadership Behaviour Indicators
 - Food Complaint and Allergen Incident Case Review from Manufacturing and Hospitality
 - HACCP Plan and Hazard Control Plan Drafting and Peer Review
-

Skills You Will Gain:

- Hazard Identification
- Allergen Control
- Prerequisite Programme Management
- HACCP Plan Development
- Critical Control Point Monitoring
- Food Safety Verification
- Traceability and Recall Management
- Internal Food Safety Auditing

Why Attend This Course:

- Return with a HACCP Plan and Hazard Control Plan built on a product or menu line from your own operation
- Explain to auditors and managers why each CCP and critical limit was chosen, with validation evidence behind it
- Spot weak prerequisite programmes and unreliable monitoring records on the floor before they cause a complaint or recall
- Compare food safety practice with peers from manufacturing, catering, hotels and food service

Conclusion:

A HACCP system protects consumers only when hazard analysis, prerequisite programmes, critical limits and records are kept alive on the floor. The course moves from hazard types and allergens, through Codex hygiene practices, prerequisite programmes and the ISO 22000:2018 structure, to the twelve HACCP steps, critical limits, monitoring, validation, verification, traceability and supplier control. The final day applies these methods in a walkthrough, an internal audit and food safety culture review, and produces a HACCP Plan and Hazard Control Plan for each participant.