

Zurich Services Corporation's seminar series

HACCP Training for food suppliers



One of the biggest challenges for the food industry is making sure your business follows effective food safety practices and stays in compliance with the many regulations imposed upon you. Zurich Services Corporation is committed to helping you in your efforts.

That's why we've developed a special seminar on Hazard Analysis and Critical Control Point Systems (HACCP).

As part of Zurich Services Corporation's commitment to enhance the effectiveness of your safety programs, we are offering a special seminar on Hazard Analysis and Critical Control Point Systems (HACCP).

This three-day workshop, accredited by the International HACCP Alliance, is designed to meet the educational requirements cited in the FDA regulations requiring HACCP for seafood and juice products (21 CFR 120 & 123) and the USDA regulation for meat and poultry products (9 CFR 417). Upon completion a certificate in Basic HACCP will be issued.

Our hands-on curriculum combines lectures, videos and small working groups to create an optimum environment for learning how to apply the seven principles necessary to develop and implement your HACCP plan.

Who should attend?

Anyone responsible for food safety, including employees in the following groups:

- **Food processing**, including production, quality assurance and control, sanitation, HACCP and regulatory compliance (FDA, USDA)
- **Food service**, including food safety training, food safety auditing, quality assurance, grocery, restaurant and food warehouse operations
- **Regulatory agencies**, including food code compliance, verification of food safety programs and HACCP program monitoring

You'll learn from highly experienced instructors

The program is taught by two of Zurich Services Corporation's experienced and knowledgeable professionals, who bring their real-world experiences in food management safety into the classroom.

Steven D. Sanfilippo

*Senior Risk Consultant
Zurich Services Corporation*

Steve has more than 30 years of experience in the food processing industry along with over ten years in Zurich Services Corporation's risk engineering unit. His expertise with HACCP program development and review makes him an exceptional instructor for HACCP certification. Steve is certified by the International HACCP Alliance and has extensive training experience. His combination of personal experience and technical capabilities make this a dynamic and valuable program for all attendees.

Sergio Marcos Rochin

*Food Processing Segment Practice Leader
Zurich Services Corporation*

Marcos has more than 25 years of experience in the food processing industry, including over ten years as a Food Processing Specialist for Zurich Services Corporation. He is a Certified Safety and Health Manager (CSHM) and is also certified by the International HACCP Alliance. Marcos received his HACCP training at Cornell University and at the National Food Processors Association (NFPA) headquarters in Washington, D.C.

John Crafton

Sr. Risk Engineering Consultant

John has more than thirty years of experience in the health, safety, security and environmental industries. He is certified by the International HACCP Alliance and his expertise in food manufacturing, retail, loss control, and process safety management makes John an outstanding instructor for HACCP certification. He was a member of the GMA Committee on Bioterrorism, sat on the Executive Board of Directors for the RETA Training Consortia, and is a frequent guest lecturer.

Everything you need to know about HACCP

By the end of this program you will be able to:

- Identify what prerequisite programs are required for HACCP
- Develop an appropriate flow diagram for HACCP hazard analysis
- Perform a hazard analysis on your process
- Identify the critical control points
- Develop the criteria for setting control limits, monitoring and recordkeeping
- Define what to expect during an audit
- Understand the FDA food security guidelines and bioterrorism final rule.

Contact us

For more information about a course in your area, please contact Denice Schaefer-Roth at: USZ_RERegistrations@zurichna.com or call 866-246-1039 to register or get specific details on location, directions and agenda.

Course fee: \$750

Program topics

Day 1

- Overview of food safety and HACCP principles
- Prerequisites to HACCP
- Sanitation standard operating procedures
- Food safety hazards identification
- The seven principles of HACCP
- Group development of sample HACCP program
- Allergen control and labeling regulations

Day 2

- Working group activity and group reports on sample HACCP program
- Strategies for managing and implementing your HACCP plan
- Developing HACCP orientation programs
- Establishing HACCP audit programs

Day 3

- Complying with Bioterrorism/FDA food security regulations
- Developing effective manufacturing practices programs
- Creating recall programs
- Review of HACCP regulations
- Summary/Q&A



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Zurich Services Corporation
Risk Engineering



ISO 9001:2000

Quality-Assured Solutions Provider

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