



UNIVERSITY
of HAWAII®

MĀNOA

**HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) and
PREVENTIVE CONTROLS SYSTEMS - *Principles of Food Protection***

Course Schedule¹ - September 16-17, 2013

King Kamehameha's Kona Beach Hotel

75-5660 Palani Road, Kailua-Kona, Hawaii 96740

Day 1

- 7:30 – 8:00 Registration and continental breakfast
8:00 – 8:15 Welcome; Introduction to the Course; Course Objectives, Content, & Format
8:15 – 8:30 HACCP – Myths and Facts
8:30 – 9:30 HACCP & Preventive Controls Systems – A Brief History
9:30 – 10:00 *Break*
10:00 – 12:00 Prerequisite Programs for HACCP/Preventive Controls Systems
12:00- 1:00 *Lunch Break*
1:00 – 2:00 Food Hazards
2:00 – 3:00 Preliminary Steps to HACCP (with exercises)
HACCP Principles – An Introduction
Assembling the HACCP Team
Describing the Product: Intended Use and Distribution
Constructing and Verifying a Flow Diagram
3:00 – 3:30 *Break*
3:30 – 5:00 Preliminary Steps to HACCP (with exercises) - continued

Note: FSMA requirements & HACCP regulations will be incorporated in all discussions as appropriate.

Day 2

- 7:30 – 8:00 Registration and continental breakfast
8:00 – 9:30 Developing HACCP/Preventive Controls Plans (with exercises)
Principle 1. Conducting a Hazard Analysis
Principle 2. Determining Critical Control Points
Principle 3. Establishing Critical Limits
Principle 4. Critical Control Point Monitoring
Principle 5. Corrective Actions
Principle 6. Verification Procedures
Principle 7. Recordkeeping Procedures
9:30- 10:00 *Break*
10:00 – 12:00 Developing HACCP/Preventive Controls Plans (with exercises) – continued
12:00 – 1:00 *Lunch Break*
1:00 – 3:00 Developing HACCP/Preventive Controls Plans (with exercises) – continued
3:00 – 3:30 *Break*
3:30 – 4:00 How to Implement Your HACCP/Preventive Controls Plan in Your Facility
4:00 – 5:00 Exam, Questions/Answers, Evaluation; Certificate Distribution; Adjournment

Note: Please make plans to be present in class until

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