

Food Safety Risk assessment (HACCP) for farmers



Ensure compliance with assurance standards • Manage food safety risks
Meet the needs of customers

Designed for:

Farmers, Farm Managers, Technical and Quality members of staff who are required to undertake food safety risk assessments as part of assurance, third party certification schemes and customer protocols. The course is also suitable for those wishing to further their knowledge of the factors affecting food safety of primary products

Entry requirement:

An intermediate course best suited to those who are **able** to demonstrate some practical experience

Price:

£225 + VAT

Duration:

A one day classroom-based course

CPD points:

CPD points to be awarded

Learning outcomes:

At the end of this course you will be able to:

- Define primary production within the context of food hygiene legislation
- Demonstrate awareness of the impact of the recent food safety outbreaks on the primary production sector
- Know the legal, third party and customer requirements relating to food safety risk assessment
- Be able to classify food safety hazards appropriately
- Know what HACCP is and how it is used as a food safety system

Content:

Classroom module 1 (half day):

- Introduction to food safety and recent food safety outbreaks within the primary production sector
- Risk assessment requirements of assurance and third party certification schemes, such as Red Tractor Assurance, TPPS and BRC, as well as customer protocols
- Hazard classification – chemical, physical, microbiological and allergenic hazards, their sources and their effects on food. This will include emerging food safety hazards such as viruses and pathogen adaptation
- A 'top line' overview of risk assessment methodologies and emerging trends, e.g. TACCP

Classroom module 2 (half day):

- An overview of HACCP – using a case study to illustrate a food safety management system for a given primary product. This will be based on the Codex Alimentarius Guidelines
- Practical examples for appropriate crops provided (e.g. cereal/veg/fruit)
- What good looks like ref. traceability exercise, i.e. set up a template for expectations. What level of detail is expected for, e.g. BRC and Red Tractor?
- How to manage an incident, i.e. set up a protocol for expectations of how to manage and how to document, who to involve and when and how to escalate?
- Group task of completing a risk assessment for a chosen crop, ideally supplied by participants of the course, 2 weeks prior to the course running

Trainer:

Richard Binks, Independent
Technical Consultant



For more information or to book online go to www.artistraining.com
01223 342444 info@artistraining.com @ARTIStraining

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