Food safety

CCP Monitoring and Records (Operators)

A half day for operators who monitor a critical point: understand what the measurement protects, take it correctly, record it reliably and react without delay when a limit is exceeded. The exercises use your own CCPs and your record sheets, in Darija or French, with a hands-on scenario at the workstation.

Duration : 0.5 day

Objectives

1. Explain what the CCP at their workstation is and the hazard it controls
2. Carry out the monitoring measurement according to the method and frequency set
3. Fill in a record sheet completely, legibly and honestly
4. Apply the first actions when a critical limit is exceeded: stop, isolate, alert

Programme

Half day

• From the HACCP plan to the workstation: CCP, critical limit, monitoring

• The CCPs of your site, one by one: hazard, limit, measurement, frequency, person responsible

• Measuring well: instrument check, testing the metal detector with test pieces, core temperature reading

• Recording well: in real time, in pen, no blanks, correction crossed out and signed

• Exceedance: stop, isolate products since the last compliant check, alert the supervisor; exercise at the workstation

Teaching methods

• Work on your real record sheets, blank and completed

• Hands-on scenario at the workstation with a simulated exceedance

• Spot-the-error game on badly filled-in sheets

• Delivered in Darija or French, oral test possible

Assessment and documents

Written or oral knowledge test and a practical check at the workstation, reaction survey at D+1. Attendance by QR code; numbered certificate verifiable online for each operator; training report handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

Second step in the food industry operator path, after “Personal Hygiene and Behaviour in the Zone (Operators, Darija)”. For the team building the plan, see “HACCP According to Codex (CXC 1-1969, Rev. 2020)”.

Practical information

Duration	0.5 day
Audience	Operators assigned to a CCP, team leaders, quality inspectors
Prerequisites	Awareness of personal hygiene
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Does the training deal with our own CCPs?

Yes, that is its principle. Before the session we ask for your HACCP plan and your monitoring sheets; the examples and the workstation exercise are based on your own critical points.

Why so much attention to records?

A check that is not recorded does not exist for the auditor or the authority, and a sheet filled in after the fact casts doubt on the whole system. The course explains each writing rule and the reason for it.

What does the operator do in case of exceedance?

They apply the first actions set for their workstation: stop or isolate, identify the products concerned, tell their supervisor. The decision on what happens to the products then belongs to the person named in the HACCP plan.

Can all teams be trained and the whole programme funded?

Yes. Sessions are repeated by team and by workstation; the whole can be part of a training plan submitted under OFPPT CSF, subject to the rules that apply, with a file built with you.