Food safety

HACCP According to Codex (CXC 1-1969, Rev. 2020)

Two days to build or rework your site's HACCP plan in line with the Codex General Principles of Food Hygiene, revised in 2020. The twelve steps, the seven principles, hazard analysis and CCP determination are worked on your own flow diagrams and lines, through to validating control measures and verifying the plan in production.

Duration : 2 days

Objectives

1. Explain where good hygiene practices and the HACCP system sit in the Codex text revised in 2020
2. Carry out a hazard analysis covering biological, chemical, physical and allergen hazards on a flow diagram confirmed on site
3. Determine CCPs and set justified critical limits, with their monitoring and corrective actions
4. Validate control measures and organise verification of the plan in production
5. Build records that operators can keep and that an auditor can read back

Programme

Day 1 — morning

• The CXC 1-1969 text as revised in 2020: good hygiene practices and the HACCP system in a single document

• Management commitment and food safety culture according to Codex

• Preliminary steps: HACCP team, product description, intended use, flow diagram and its on-site confirmation

• Good hygiene practices that need reinforced attention: when they are enough, when a CCP is needed

Day 1 — afternoon

• Principle 1: biological, chemical, physical and allergen hazards at each step of the diagram

• Severity and likelihood: scoring grid and written justification of the choices

• Selecting control measures and keeping a trace of the team's reasoning

• Exercise: hazard analysis on a flow diagram from your site

Day 2 — morning

• Principle 2: determining CCPs, with the decision tree as a tool and not as the answer

• Principles 3 to 5: measurable critical limits, monitoring method and frequency, corrective actions and product disposition

• Principle 6: validating control measures, then verifying the plan through audits, testing and record review

• Principle 7: documentation and records proportionate to the size of the site

Day 2 — afternoon (workshop)

• Workshop: CCP control table for one of your lines, from hazard to record

• Critical review of the existing plan: overlooked hazards, unjustified CCPs, limits without evidence

• Reviewing the HACCP plan after a change of recipe, supplier or equipment

• Knowledge test and presentation of the control tables by sub-group

Teaching methods

• Sub-group work on your flow diagrams, confirmed during a short line walk
• Hazard scoring exercises on your raw materials and processes
• Comparison of real, anonymised HACCP plans with the findings raised at audit
• Trainers who review HACCP plans during third-party audits
• Quiz on the seven principles and final test

Assessment and documents

Knowledge test at the end of the session and a reaction survey at D+1. Numbered training certificate, verifiable online, for every member of the HACCP team; training report and the CCP control table produced in the workshop handed to the company.

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

Good to know

This course opens the GFSI certification path. It is followed by training on the target standard (IFS Food v8, BRCGS Food Safety Issue 9 or FSSC 22000 v7) and, for operators, by the module “CCP Monitoring and Records (Operators)”.

Practical information

Duration	2 days
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

Do we need to have a HACCP plan already to attend?
No. A site without a plan leaves with the method and a first hazard analysis on one line. A site that already has one uses it as the material for the workshop and leaves with a list of its weak points.

What does the 2020 revision of Codex change?
The text brings good hygiene practices and the HACCP system together in a single document, stresses management commitment, and recognises that some hygiene practices need reinforced attention without becoming CCPs. The course shows how these ideas translate into your plan.

Who should make up the group?
The quality manager, production and maintenance managers and, if possible, someone from purchasing or R&D. The HACCP team must be multidisciplinary: training it together avoids a plan written by one person alone.

Is a HACCP plan enough for GFSI certification?
It is the foundation, not the whole. IFS Food, BRCGS Food Safety and FSSC 22000 also require prerequisite programmes, a documented system, a measured food safety culture, and food defence and food fraud plans.