

Offre actualisée 2023

FORMATION HACCP

Règlement CE N°852/2004

Objectif de la formation :

- To Be familiar with good food hygiene and safety practices.
- To Understand food hygiene and safety in your company.
- To Know the regulations in force and put them into practice
- To Understand the quality system in place within your structure.
- To Discover the HACCP method and implement the reasoning of this method..
- To Draw up a Health Control Plan
- To Know and report the compulsory information on the Health Control Plan

Public : This training course is aimed at everyone without any pre-requisites with the objective of acquiring new skills and skills and to occupy one's work station while respecting health and safety rules. At the end of this training course, the trainee will have acquired the know ledge and know-how necessary to occupy his/her position safely in a hygienic environment. He will also be able to master and know how to carry out quality controls, to implement the HACCP method and to organize the Health Control Plan. CRC Formation will issue trainees with a training certificate specifying each skill acquired during the training period.

Durée : 14 heures

Financement : Personnel

Prérequis : Aucun

Accès à la formation : Permanent entrance and exit. Training action accessible to people with disabilities.

Modalités du dispositif d'évaluation : Test at the end of the training

Validation : Training certificate

Méthodes Pédagogiques :

During the training, several methods and techniques are used in order to put the trainee at the heart of his or her learning, in which he or she is a permanent actor. An alternation of different active methods, demonstrative, interrogative and expositive methods are used during the training sessions.

Moyens pédagogiques :

The techniques used are: sub-group work, role-playing, case studies and brain storming.





Programme de la formation

1. Food and consumer risks.

- Concepts of hazard and risk
- Microbial hazards: food microbiology, main foodborne pathogens, collective food poisoning
- Other potential hazards: parasite hazards, biological hazards (allergens), physical hazards, chemical hazards.
- Putting a customer dissatisfaction situation into practice and knowing how to pass on the information to the manager of the establishment
- Know the food and non-food hygiene products
- Know how to manage the storage of products in complete safety
- Know and respect the rules of body hygiene (consequences, solutions and techniques of communication on this subject)

2. Fundamentals of regulation.

- Knowing good hygiene practices (GHP)
- Knowing and mastering the regulatory requirements and one's obligations with regard to the various official services (DDPP, DDCSPP, DGCCRF)
- Knowing the risks incurred in case of hygiene and sanitary non-conformity.
- Knowing the micro-organisms, viruses, bacteria etc. to be controlled in HACCP and the contamination sources, the (5 M) to analyse the HACCP risks.
- Respect good manufacturing and hygiene practices.
- How to avoid health risks
- Ensuring traceability and knowing how to manage non-compliance (Collective Food Toxi Infection(CFTI), product recall, etc.)
- Know how to declare an establishment and what a health approval file is.
- Be familiar with the ministerial decrees of your profession
- Definition of the HACCP method
- Understand how to draw up production diagrams for your products.
- Determine the critical control points (CCP) based on the production of foodstuffs

3. The Health Control Plan

- Know how to create documents: temperature record, reception control, etc.
- How to create a Health Control Plan (HCP)
- How to set up the HCP and keep it up to date
- Know how to establish cleaning and disinfection schedules
- How to report information on the HCP
- Determine the corrective actions to control the critical points of the establishment

Contactez-nous !

www.crc-formation.fr

04.94.88.58.59

contact@crc-formation.fr

245, avenue de l'université

Le nouveau parc St Clair

83160 LA-VALETTE-DU-VAR

