



Retail HACCP Validation and Verification



Local Environmental Health Specialists

need knowledge of specialized processes at the retail level, in addition to general knowledge about HACCP Plans, to be effective food safety regulators. This course has been designed, using hands on and interactive methods, to build on basic understanding of HACCP principles and to provide training in applying these principles. The overall goal is to provide local Environmental Health Specialists the tools and knowledge to identify special processes, review submitted documentation for a HACCP Plan, and gain a working knowledge of these processes to better help operators of retail food establishments.

Course Objectives

1. Educate local Environmental Health Specialists to identify specialized processes at retail, and whether they require a variance and/or HACCP Plan.
2. Increase the confidence of local Environmental Health Specialists in identifying and reviewing HACCP Plan components, including food flow diagrams, critical control points, critical limits, and prerequisite programs.
3. Define validation and verification as it relates to retail HACCP, and identify the regulatory responsibility in each of these parts of HACCP Plan implementation.
4. Provide hands on training for the following specialized processes: fermentation, acidification, reduced oxygen packaging, cook-chill, and sous vide, which will include preparation of foods using these methods.
5. Reinforce knowledge of the specific specialized processes by completing food flow diagrams, identifying critical limits and corrective actions, and developing standard operating procedures.

Upcoming Class

Dates: Tuesday, March 14, 2023

Registration Fee: \$50

Location: Michigan Environmental Health Association
Annual Education Conference Pre-Conference Workshop
Blue Water Convention Center
800 Harker St, Port Huron, MI 48060

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This course is registered with the National Environmental Health Association for 11 hours of continuing education.