



Environmental & Maintenance Management Services

HACCP Awareness & Practice

Assisting others to improve the quality of their product

**Onsite Workshop
Practical & Theory**

Cost: JA\$2500 per staff

This training program is geared towards ensuring the production of safe food. Staff members will learn

- What is HACCP
- The history & importance of HACCP
- HACCP prerequisites & principles
- HACCP standards and guidelines
- Food flow and danger zone
- How to identify hazards & take corrective actions
- Standard operating procedures
- How food borne illnesses are investigated
- What Public Health records & checklists

Date: to be decided

Time: 9am–3pm

Two types of certificate

- Certificate of participation
- Certificate of Achievement – participant who score a total of 70% in practical and theory.



HACCP



Presenter

Debita White—Environmental Health Consultant / CEO EMMS