



HACCP Short Course

January 23 - 25, 2012
Ontario, CA



Course Description: Randolph Associates, Inc.'s HACCP Short Course targets those individuals that have responsibility for building, maintaining and updating plant HACCP programs that will meet customer, Safe Quality Foods (SQF), British Retail Consortium (BRC), International Food Standard (IFS), and Food Safety Standard Certification (FSSC) 22000 third party certification system requirements. In addition, it provides practical tools for addressing the HACCP-like "preventative measures" requirements of the 2011 Food Safety Modernization Act, which becomes mandatory for all food processing plants July 4, 2012.

This applied HACCP Course will use team exercises, case studies and expert presentations to provide instruction on the current concepts for writing HACCP programs, including updated HACCP forms for prerequisites, hazard analysis, the HACCP Plan, Corrective Actions, and Verification and Validation plans. Completion of a written test is required in order to receive a certificate.

RAI's HACCP Short Course is certified under the International HACCP Alliance (IHA) and is designed to meet the training requirements established for the NCIMS Grade A HACCP program, USDA inspection program (FSIS), and the Food and Drug Administration's (FDA's) Juice HACCP regulation.

Who Should Attend:

- Plant & Corporate Management, Production, QA/QC, Engineering, Maintenance, and Sanitation Personnel as well as HACCP, SQF, BRC, IFS and FSSC 22000 Team members.
- Designed for those seeking to gain an in-depth, working and applied knowledge of HACCP.

Course Outline:

- Basic HACCP Fact or Fiction
- HACCP Pre-Requisites & GMPs
- NCIMS, SQF, BRC, IFS & FSSC 22000 HACCP Requirements
- Overview of FDA's Juice HACCP Regulation
- Food Industry Case Studies & Common Hazards
- HACCP Plan Development
 - ◆ Product Descriptions
 - ◆ Flow Diagrams
 - ◆ Hazard Analysis
 - ◆ CCP's
- Food Safety Modernization Act (FSMA) Requirements
 - ◆ Critical Limits
 - ◆ Corrective Actions
 - ◆ Verification
 - ◆ Records

Program Schedule:

The class will **start at 1:00 p.m. on Monday, January 23** and will **conclude at noon on Wednesday, January 25** --please schedule travel arrangements accordingly.

Course Location & Accommodations:

The Workshop will be held at the Doubletree Hotel in Ontario, CA We have reserved a block of rooms at the hotel until **January 9, 2012**. Room reservations should be made directly with the hotel. Please advise the hotel that you will be attending the **Randolph Associates, Inc. course** to receive the special discount room rate. The hotel is very close to the Ontario Airport and has a shuttle service to and from the airport.

Doubletree Hotel Ontario
222 N. Vineyard Avenue
Ontario, CA 91764
Reservations: 866-445-4454
www.ontarioairport.doubletree.com
Rate: \$99.00 single/double

REGISTRATION FORM
 (ADVANCED REGISTRATION REQUIRED)
HACCP Short Course * Ontario, CA
January 23 - 25, 2012

COMPANY NAME: _____

ADDRESS: _____

CITY, STATE, ZIP: _____

PHONE: _____ FAX: _____

CONTACT PERSON: _____ CONTACT EMAIL: _____

Participants:

First Name	Last Name	E-mail Address

Registration:

	Fee	No.	Total
COURSE Registration:	\$650	X	_____ = _____

Total Registration Fees: _____

Payment Information:

Make checks payable in US funds to Randolph Associates, Inc.

Payment Enclosed Bill my company (PO#: _____)

Credit Card

Please charge my: MasterCard Visa Am-Ex Discover

 Exp: /

Security (CID) Code*:

Signature of Cardholder*: _____ Name (Print): _____

Billing Address of Cardholder: _____

*Required to protect against fraud.

RETURN TO: Randolph Associates, Inc. Ph: (205) 595-6455
Attn: HACCP Short Course Registration Fax: (205) 595-6450
 3820 3rd Avenue South, Suite 100 E-mail: barbara.jackman@raiconsult.com
 Birmingham, AL 35222

Cancellation Policy:

A full refund will be made if cancellations are received five (5) days prior to the start of the seminar. Attendees canceling later than five (5) days prior to the start of the seminar will be subject to a \$100 service fee. Substitutions will be permitted at any time.