HACCP PLAN DEVELOPER & AUDITOR



GENTEX®
TRAINING CENTER

LEARN BOLD. **LEAD BEYOND**
GENTEX Training Center LLC | Orlando - FL, USA
Info@gentextraining.com

Introduction

HACCP Plan Developer & Auditor Training Course prepares food safety professionals to build a HACCP system and to audit one rigorously. Participants work through prerequisite programmes, hazard analysis, critical control point determination, critical limits and monitoring, corrective actions, verification and validation, documentation, and internal audit practice as one connected system. The programme links the biological, chemical, and physical hazards a process can carry with the controls and records that prevent them reaching the consumer. As a result, learners gain a practical, defensible HACCP method. Furthermore, the course strengthens hazard judgement, record discipline, and audit readiness.

HACCP Plan Developer & Auditor Course Objectives

- Explain HACCP principles and the Codex Alimentarius framework.
- Apply prerequisite programmes and good hygiene practice.
- Conduct hazard analysis for biological, chemical, and physical hazards.
- Determine critical control points using the Codex decision tree.
- Set critical limits, monitoring procedures, and frequencies.
- Design corrective actions and product disposition rules.
- Apply verification, validation, and record keeping requirements.
- Apply HACCP to processes, products, and new product development.
- Audit a HACCP plan against ISO 22000 and GFSI schemes.
- Apply internal audit technique, findings, and certification readiness.

Course Methodology

- Interactive sessions built on HACCP plan and audit cases.
- Workshops on hazard analysis, decision trees, and critical limit setting.

GENTEX® TRAINING CENTER

- Group exercises on monitoring design, corrective actions, and verification.
- Hands-on practice with HACCP worksheets, flow diagrams, and audit checklists.
- Simulation of a HACCP plan review and an internal food safety audit.
- Facilitator coaching and peer review on personal HACCP documentation.

Who Should Take This Course

- Food safety, quality assurance, and HACCP team members.
- Production, hygiene, and sanitation supervisors.
- Quality managers and technical food safety leads.
- Internal auditors covering food safety management systems.
- Regulatory inspectors and food control officials.
- Consultants advising on HACCP plans and food safety certification.

HACCP Plan Developer & Auditor Course Outlines

Day 1: HACCP Foundations and Prerequisites

- Food safety hazards and their public health significance.
- The seven HACCP principles and the Codex Alimentarius framework.
- Prerequisite programmes and good hygiene practice.
- Facility design, pest control, cleaning, and sanitation.
- Supplier approval and incoming material controls.
- Allergen management and traceability basics.
- Case discussion: an outbreak traced to a missing control.

Day 2: Hazard Analysis and Process Flow

- Forming the HACCP team and defining scope and product description.
- Intended use, target consumers, and vulnerable groups.
- Constructing and verifying process flow diagrams.
- Conducting hazard analysis and risk ranking.
- Identifying control measures for each significant hazard.
- Documenting the hazard analysis rationale.
- Workshop: building a hazard analysis for a product line.

Day 3: Critical Control Points and Critical Limits

- Applying the Codex decision tree to determine CCPs.
- Distinguishing CCPs from operational prerequisite programmes.
- Setting critical limits based on scientific evidence.
- Monitoring procedures, methods, frequencies, and responsibility.
- Measurement accuracy and calibration of monitoring devices.
- Corrective actions and product disposition rules.
- Exercise: setting CCPs and critical limits for a process.

Day 4: Verification, Validation, and Records

- Verification activities and their frequency.
- Validation of critical limits and control measures.
- Verification of monitoring and corrective action effectiveness.
- Record keeping, retention, and document control.
- Product testing, environmental monitoring, and trend review.
- HACCP plan review triggers and change management.
- Simulation: verifying a HACCP plan and reviewing records.

GENTEX Training Center LLC | Orlando - FL, USA
Info@gentextraining.com

Day 5: Auditing HACCP and Certification Readiness

- Internal audit planning for food safety management systems.
- ISO 22000, FSSC 22000, BRCGS, and GFSI scheme requirements.
- Audit techniques: observation, interview, and record review.
- Structuring nonconformities and grading severity.
- Root cause analysis and corrective action follow-up.
- Certification audit preparation and maintaining certification.
- Capstone: presenting a HACCP plan and internal audit report.

Conclusion

By successfully completing HACCP Plan Developer & Auditor, participants will gain a practical command of HACCP principles, prerequisite programmes, hazard analysis, critical control points and limits, monitoring and corrective actions, verification and records, and food safety internal auditing. They will acquire skills in hazard analysis, CCP determination, verification review, and audit reporting that protect consumers and support certification. Gentex Training Center designs the programme to help professionals develop and audit HACCP plans with confidence.

FAQs

Q1 What is the "HACCP Plan Developer & Auditor" course about?

GENTEX® TRAINING CENTER

It prepares food safety professionals to build a HACCP system and to audit one rigorously. The course spans HACCP foundations and prerequisites, hazard analysis and process flow, critical control points and critical limits, verification, validation and records, and auditing HACCP and certification readiness.

Q2 What are the key benefits of the "HACCP Plan Developer & Auditor" course?

You gain a practical, defensible HACCP method that links the hazards a process can carry with the controls and records that prevent them reaching the consumer. The course improves hazard analysis and CCP judgement, strengthens critical limit setting and monitoring design, sharpens verification and record review, and gives you audit and certification readiness practice that withstands scrutiny.

Q3 What skills will I gain from the "HACCP Plan Developer & Auditor" course?

You will develop four core skills: HACCP plan development with hazard analysis and decision tree application, critical control point and critical limit determination, monitoring, corrective action and verification design, and food safety internal auditing with nonconformity and certification readiness practice.

GENTEX Training Center LLC | Orlando - FL, USA
Info@gentextraining.com

Q4 What tools, methods, or standards are covered in the "HACCP Plan Developer & Auditor" course?

The course covers food safety hazards and their public health significance, the seven HACCP principles and the Codex Alimentarius framework, prerequisite programmes and good hygiene practice, facility design, pest control, cleaning and sanitation, supplier approval and incoming material controls, allergen management and traceability, forming the HACCP team and defining scope and product description, intended use, target consumers and vulnerable groups, process flow diagram construction and verification, hazard analysis and risk ranking, control measures for significant hazards, hazard analysis documentation, the Codex decision tree for CCP determination, distinguishing CCPs from operational prerequisite programmes, critical limits based on scientific evidence, monitoring procedures, methods, frequencies and responsibility, measurement accuracy and calibration of monitoring devices, corrective actions and product disposition rules, verification activities and frequency, validation of critical limits and control measures, verification of monitoring and corrective action effectiveness, record keeping, retention and document control, product testing, environmental monitoring and trend review, HACCP plan review triggers and change management, internal audit planning for food safety management systems, ISO 22000, FSSC 22000, BRCGS and GFSI scheme requirements, audit techniques of observation, interview and record review, structuring nonconformities and grading severity, root cause analysis and corrective action follow-up, and certification audit preparation and maintaining certification.

GENTEX Training Center LLC | Orlando - FL, USA
Info@gentextraining.com

Q5 How is the "HACCP Plan Developer & Auditor" course applied in real-world practice?

Participants apply it to real work such as building a hazard analysis for a product line, applying the decision tree to determine CCPs, setting critical limits with scientific justification, designing monitoring and corrective actions, verifying a HACCP plan and reviewing records, and conducting an internal food safety audit and reporting nonconformities. The same methods support certification audit preparation and traceability checks.