

HACCP Training



Kiwa is able to offer a range of Certified HACCP courses and bespoke HACCP courses at several training locations within the UK. These courses can also be delivered at your location.

Training information

HACCP can be applied in businesses of all sizes and, as of 1st January 2006, it became mandatory in all UK food handling operations to have a documented system based on HACCP. All staff involved in food safety should be trained in HACCP principles.

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Practical information

What is HACCP?

HACCP (Hazard Analysis and Critical Control Point) was developed in the 1950s and is firmly established within the food industry. HACCP systems ensure that food business operators look at how they handle food, and introduces procedures to ensure that the food produced is safe to eat. HACCP reinforces the importance of a systematic approach to eliminating food safety hazards. It assesses each step in the process for potential food safety hazards, and then introduces practices and procedures to remove or reduce the risk of these hazards occurring.

The wider benefit of adopting HACCP is an improved food safety culture that involves everyone and manages risks before problems arise.

Course Objectives:

- Identify where food safety hazards can occur
- Determine and introduce control points
- Determine critical control points (including likelihood and severity)
- Establish a system to monitor those critical control points
- Establish corrective actions
- Establish and verify documentation



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