



HACCP Short Course September 12 - 14, 2011



Red Lion Hotel Boise Downtowner, Boise, ID

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. A live demonstration will be given on HACCPPlan.net, a software program that eases the challenge of writing and maintaining the HACCP Program.

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
- Critical Limits
- Corrective Actions
- Verification
- Records
- Food Safety Modernization Act (FSMA) Requirements

Program Schedule:

The class will start at 1:00 p.m. on Monday, September 12, 2011 and will conclude at noon on Wednesday, September 14, 2011 with a test at the end -- please schedule travel arrangements accordingly.

Hotel Information:

We have reserved a block of rooms at the **Red Lion Hotel Boise Downtowner** until **August 26, 2011**. 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. Also, check with the hotel when making reservations regarding shuttle service to and from the Boise airport.



Red Lion Hotel Boise Downtowner
1800 Fairview Avenue, Boise, Idaho 83702
Reservations: (800) 733-5466 or (208) 344-7691
Rate: \$94.95 / night

REGISTRATION FORM
 (ADVANCED REGISTRATION REQUIRED)
HACCP Short Course * Boise, Idaho
September 12 – 14, 2011

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.
Attn: HACCP Short Course Registration
 3820 3rd Avenue South, Suite 100
 Birmingham, AL 35222

Ph: (205) 595-6455
 Fax: (205) 595-6450
 E-mail: barbara.jackman@raiconsult.com

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.