Important information for HACCP online training.

- Most of the training will be conducted using Zoom software to establish conferencing connections. If you have not used Zoom on your computer, the first connection time will require you to download a Zoom App. There is no charge for the Zoom App. If needed, I will schedule a test run of the equipment with you the day prior to the beginning of the workshop.
- Participants will need an internet connection, computer or laptop that has an attached webcam, and a microphone. Ability to scan hand written documents and email for sending the scanned documents to the instructor is desired. Sometimes a good photo of the papers works.
- Sessions for the HACCP training will include approximately 16 hours of contact time with the instructor for presentations, discussion, and group activities.
- Participants will be asked to review 3 pre-recorded 15 to 20 minute presentations and one 40 minute presentation, complete an assignment, and send the assignment to the instructor. This will require about 1-2 hours of work prior to the workshop.
- Participants will be sent a textbook, workbook, information sheets with links to presentation videos, workshop activities sheets, and assignments.
- Participants will be expected to be present at each Zoom session.
- All times listed for the Zoom sessions are based on Central Daylight Savings Time for Lincoln or Omaha, Nebraska. You can check the time difference on your smart phone or computer.
Prior to Zoom Session 1

1. Watch the Food Safety Challenge Video (17:15 minutes/seconds)
   https://use.vg/CNlXFh
2. Complete the assignment for the Food Safety Challenge
3. Watch the USDA FDA HACCP Regulations Video (18:06 minutes/seconds)
   https://use.vg/r8606c
4. Be prepared to discuss regulations.

April 21, 2020, 8:00 am to 12:00 pm CST, Zoom Session 1

Gathering: Welcome and Introductions. Check zoom setup and connections

Discussion: Review recorded presentations.
   Food Safety Challenge
   USDA and FDA Regulations

Presentation: History and Overview HACCP Principles and Pre HACCP Requirements
   Questions and Discussion

Presentation: Instructions for pre HACCP requirements and Working Groups,
   Pre HACCP requirements

Working Groups Pre HACCP requirements

Working Groups Sharing Pre HACCP requirements from Working Groups.
Prior to Zoom Session 2

1. Watch the video “Relationship of GMP and SOP to HACCP” (38:28 minutes/seconds) https://use.vg/nc9W2d
2. Complete the assignment for the video “Relationship of GMP and SOP to HACCP”

April 21, 2020, 1:00 pm to 4:00 pm, Session 2

Discussion: Review recorded presentation. Relationship of GMP and SOP to HACCP

Presentation: Identifying Hazards, Physical
Presentation: Identifying Hazards, Chemical
Presentation: Identifying Hazards, Microbiological
Presentation: HACCP Principle 1. Conducting a Hazard Analysis

Working Groups: Break in to Working Groups: Principle 1
April 22, 2020, 8:00 am to 12:00 pm, Zoom Session 3

Working Groups:  Working Groups Report for Principle 1 (if needed)

Presentation:  HACCP Principle 2: Identifying CCP’s

Working Groups:  Break into Working Groups: Principle 2

Working Groups:  Working Groups Report for Principle 2

Presentation:  HACCP Principle 3: Establishing the Critical Limits

Presentation:  HACCP Principle 4: Monitoring of Critical Limits

Presentation:  HACCP Principle 5: Establishing Corrective Action

Working Groups:  Working Groups develop Principles 3, 4, and 5

Working Groups:  Report, Principles 3, 4, and 5
April 23, 2020, 8:00 am to 12:00 pm, Zoom Session 4

Presentation: HACCP Principle 6: Verification Procedures

Presentation: HACCP Principle 7: Record Keeping

Working Groups: Working Groups develop Principles 6 and 7


Working Groups: Working Groups—Record Review

Presentation: Implementation of your HACCP plan

Presentation: Management of your HACCP plan

Closing: HACCP Workshop Evaluation and Adjourn