

Training Modules on General Food Safety Plans for the Food Industry

Introduction

This module is part of a training program on General Food Safety Requirements for the Food Industry.

This program was developed through a partnership facilitated by the Partnership Training Institute Network (PTIN) of the Food Safety Cooperation Forum (FSCF) of the Asia Pacific Economic Cooperation (APEC) Forum. The educational content was designed by faculty at Michigan State University with additional content contributed by the Grocery Manufacturers Association of America. Funding for this effort was provided by The World Bank Group.

To learn more about the APEC FSCF Partnership Training Institute Network, please visit <http://fscf-ptin.apec.org/>.

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Introduction

Overview of the Training Modules

Effective food safety management is a critical issue for the global food industry. Food hazards can arise anywhere throughout the supply chain from food production through final consumption. Proper recognition of food safety hazards and implementing effective means to control these hazards is critical to producing safe food. An educated and skilled work force is essential to implementing robust food safety management systems.

The training modules in this manual are designed to convey general knowledge on food safety management for the global food industry. The content of these modules is based upon the Codex Alimentarius General Principles of Food Hygiene and its annex on the Hazard Analysis and Critical Control Point food safety management system.



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The food safety concepts discussed in this manual are presented in a manner that conveys knowledge on general requirements for the food industry. Examples used in this manual occasionally make reference to food safety standards in specific countries. Other standards, such as ISO or private food safety standards, also are noted in some places.



It is important that persons using this manual are aware of and comply with the specific food safety requirements (laws and regulations) in the countries where they are producing food and, if applicable, in the countries where their food products are marketed. Users of this manual also must be cognizant of any additional requirements, such as compliance with private food safety standards or other buyer requirements, imposed by your customers.

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The guidance in this manual is generic in nature and thus is not specifically tailored to address requirements for particular food sectors. Thus, the recommendations in this manual should be adapted to meet the detailed requirements for each sector. For example, consideration should be given to:

- standard practices and processes used in the sector,
- association of specific food safety hazards with products in the sector,
- effective controls for these common hazards, and
- specific legal and customer requirements for products sold in domestic markets and, if applicable, destination markets for exported products.

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The intended audience for this curriculum includes food safety managers and supervisors in food establishments, government regulatory personnel, trainers, and other practitioners in the food safety field. The content also is appropriate for adaptation to train front-line food workers.

The curriculum is comprised by three modules, with each module including multiple sections. Each of these sections is preceded by learning objectives indicating the specific knowledge and skills covered by the content.

Modules 1-3 focus primarily on knowledge required to understand food safety concepts and appropriate controls. Subsequent modules (to be included as annexes to this curriculum) will include exercises and case studies to teach appropriate application of food safety management controls and systems.

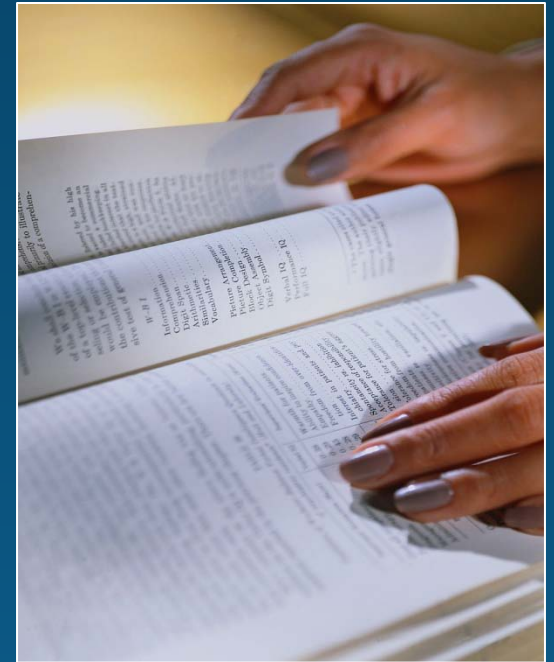


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The following is the full listing of modules and sections included in this curriculum.

Module I: Good Manufacturing Practices

Section 1-1: Establishment: Design and Facilities

Section 1-2: Control of Operation

Section 1-3: Storage and Transportation

Section 1-4: Product Information and Consumer Awareness

Section 1-5: Training

Module II: Sanitation and Hygiene

Section 2-1: Cleaning and Disinfection

Section 2-2: Personal Hygiene

Module III: Hazard Analysis and Critical Control Points (HACCP)

Section 3-1: Introduction to HACCP

Section 3-2: Preliminary Steps

Section 3-3: Principle 1 – Conduct a Hazard Analysis

Section 3-4: Principle 2 – Identify Critical Control Points

Section 3-5: Principle 3 – Determine Critical Limits

Section 3-6: Principle 4 – Determine Monitoring Procedures

Section 3-7: Principle 5 – Determine Corrective Actions

Section 3-8: Principle 6 – Determine Verification Procedures

Section 3-9: Principle 7 – Record-Keeping Procedures

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