



# Hazard Analysis Critical Control Points (HACCP)

## IHA Certification Course

Las Vegas, NV: October 11-12, 2022

Facilitated by Steven ZumMallen

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HACCP is a food safety management system which focuses on hazard analysis to identify significant hazards in processing, operations and control of identified hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

This class is accredited by the International HACCP Alliance and meets the requirements for NCIMS, FSIS (USDA), GFSI 9e.g. SQF, BRC, FSSC22000, etc. certification requirements. The curriculum is designed with practical advice from industry experts. If you are new to HACCP or food safety plans, this class will give you the basics you need to know to get started.

**Protect your business and ensure that your products are manufactured to the expectations of your customers.**

**Topics Covered:**

- HACCP Overview
- HACCP Terms
- Hazards: Chemical, Physical, Biological, and Allergens
- Developing SOPs and GMPs
- Critical Limits and Monitoring
- Methods and Corrective Action
- Record Keeping and Verification
- HACCP Plan Validation and Reassessment

**Who Should Take This Course:**

- Quality Managers and Supervisors
- Production Supervisors and Plant Managers
- Food Safety Team Members
- Small Business Owners
- Any facility that wants to be certified by SQF, BRC or other GFSI agencies

**When:**

Tuesday, October 11 & Wednesday, October 12, 2022  
8:00 AM - 5:00 PM PDT each day

**Where:**

UNLV TRIO Office  
1455 E. Tropicana Ave, Suite 380 Training Room  
Las Vegas, NV 89119

**Fee:**

\$499 per person  
Group discount: 3 or more \$449 per person  
Fee includes refreshments and lunch

**Registration:** [Registration Link](#)



Event #5692E