



Hazard Analysis Critical Control Points (HACCP)

IHA Certified Course & Curriculum

Tuesday & Wednesday, October 7 & 8, 2025
8:30 AM – 5:00 PM Each Day

HACCP is a food safety management system that 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.

The International HACCP Alliance accredits this class and meets the certification requirements for NCIMS, FSIS (USDA), GFSI (e.g. SQF, BRC, FSSC22000). 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 and Terms
- ✚ Hazards: Chemical, Physical, Biological & Allergens
- ✚ Developing SOPs & GMPs
- ✚ Critical Limits & Monitoring
- ✚ Methods & Corrective Action
- ✚ Record Keeping & Verification
- ✚ HACCP Plan Validation & Reassessment

Who Should Attend:

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

Facilitator Profile: Steven ZumMallen

Steven brings over 30 years of experience in manufacturing food and consumer goods to his role as Senior Manufacturing Business Advisor at Manufacture Nevada in Southern Nevada. With certifications in HACCP and PCQI Human Food training, he is well-equipped to help businesses develop and maintain top-tier food safety programs. Additionally, Steven holds a PCQI certification for Animal Feed/Pet Food and brings expertise in key areas such as sanitation, continuous improvement, food safety, and OSHA compliance.

Location

UNLV Center for Academic Enrichment & Outreach
1455 E. Tropicana Ave
Training Room 650
Las Vegas, NV 89119



GET IN TOUCH

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Workshop Includes

Expert lead instruction, training materials, refreshments, lunch, and IHA Certificate of completion with International HACCP Alliance seal.

Registration

[HACCP Certification Workshop SNV \(6834E\)](#)

Fee: \$599