

Three-day HACCP training meets government requirements for food suppliers

Zurich Services Corporation's seminar series

Mark your calendar now!

Jan 10-12, 2012

Los Angeles

Zurich
777 South Figueroa St., Suite 3900
Los Angeles, CA 90017

July 10-12, 2012

Schaumburg

Zurich Towers
1400 American Lane
Schaumburg, IL 60196

April 17-19, 2012

Dallas

Zurich
15303 Dallas Parkway, Suite 800
Addison, TX 75001

October 2-4, 2012

Atlanta

Zurich
1001 Summit Blvd. , Suite 1700
Atlanta, GA 30319



Register now. Seating is limited!

Call: 866-777-9768 • **Email:** USZ_RERegistrations@zurichna.com

Course fee: \$750

Receive a 10% discount for three or more registrants from the same company!

As part of Zurich Services Corporation's commitment to enhance the effectiveness of your safety programs, we are offering a special seminar on Hazard Analysis and Critical Control Point Systems (HACCP).

This three-day workshop is designed to meet the educational requirements cited in the FDA and USDA regulations requiring HACCP for the meat and poultry, fish and juice industries, as well as meeting the requirements for science-based food safety programs identified in the 2011 Food Safety Modernization Act. This act affects all other food manufacturers in the United States. A Basic HACCP Certification will be issued upon completion of the course.

Our hands-on curriculum combines lectures, videos and small working groups to create an optimum environment for learning how to apply the seven principles necessary to develop and implement your HACCP plan.

Why it's important to get certified

HACCP programs are currently required in meat, poultry, seafood and juice operations. With the passage of the 2011 Food Safety Modernization act, All FDA regulated processing

and distributing operations will be required to have "science based" food safety programs. The most efficient way to comply with this regulation is to have a HACCP program.

Who should attend?

Anyone responsible for food safety, including employees in the following groups:

- Food processing, including production, quality assurance and control, sanitation, HACCP and regulatory compliance (FDA, USDA)
- Food service, including food safety training, food safety auditing, quality assurance, grocery, restaurant and food warehouse operations
- Insurance professionals including risk engineers and brokers, 3rd party auditors, and regulatory agencies

You'll learn from highly experienced instructors

The program is taught by two of Zurich Services Corporation's experienced and knowledgeable professionals, who bring their real-world experiences in food management safety into the classroom.



Everything you need to know about HACCP

By the end of this program you will be able to:

- Identify what prerequisite programs are required for HACCP
- Develop an appropriate flow diagram for HACCP hazard analysis
- Perform a hazard analysis on your process
- Identify the critical control points
- Develop the criteria for setting control limits, monitoring and recordkeeping
- Define what to expect during an audit
- Understand the FDA food security guidelines and bioterrorism final rule.

To register or for further information, please contact Jolene Carroll at 866-777-9768 or email her at USZ_RERegistrations@zurichna.com

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Program topics

Day 1

- Overview of food safety and HACCP principles
- Prerequisites to HACCP
- Sanitation standard operating procedures
- Food safety hazards identification
- The seven principles of HACCP
- Group development of sample HACCP program
- Allergen control and labeling regulations

Day 2

- Working group activity and group reports on sample HACCP program
- Strategies for managing and implementing your HACCP plan
- Developing HACCP orientation programs
- Establishing HACCP audit programs

Day 3

- Complying with Bioterrorism/FDA food security regulations
- Developing effective manufacturing practices programs
- Creating recall programs
- Review of HACCP regulations
- Summary/Q&A



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 Risk Engineering

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Because change happenz.