



Product  
Safety  
Management

# COURSE TITLE: Hazard Analysis and Risk-Based Preventative Controls (HARPC)



DURATION

**2 Days**



ASSESSMENT/PASS MARK

**25 Question Exam; Pass Mark 60%.**



COURSE SUMMARY

## DAY 1

- FSMA Preventative Controls Rule - Overview
- BRCGS for Food Safety
- Risk Analysis

### Developing a HARPC System:

- Hazard Analysis
- Supply-chain Controls
- Allergen Controls
- Sanitation Controls
- Process Controls
- Recall Plan

## DAY 2

### Developing a HARPC System -

- Day 1 Review and Other Controls
- Monitoring
- Corrective Action
- Verification
- Recordkeeping and Review of the Food Safety Plan
- Case Study - Implementing HARPC
- Exam