

Certified Food Safety HACCP Manager

Code	Title	Required Count
A	Conducting Preliminary Activities:	20
A.01	Obtain management commitment	1
A.02	Assemble the HACCP team	1
A.03	Identify regulatory and customer requirements	1
A.04	Identify existing prerequisite programs (PRPs)	3
A.05	Identify product ingredients	2
A.06	Identify intended use of the product	1
A.07	Identify characteristics of end product	2
A.08	Create flow diagrams	2
A.09	Verify flow diagrams	2
A.10	Describe process steps	2
A.11	Identify unique and similar food processes	1
A.12	Describe existing control methods	2
B	Conducting a Hazard Analysis	22
B.01	Select a method for conducting hazard analysis	1
B.02	Identify existing information (hazard guides and other available information)	1
B.03	Identify potential hazards	2
B.04	Identify likelihood of hazard occurring	3
B.05	Identify causes of hazards	2
B.06	Determine severity of illness or injury caused by the hazard	3
B.07	Select control measures	3
B.08	Determine prerequisite programs needed to control hazards	2
B.09	Identify and establish critical control points	3
B.10	Update preliminary HACCP system information at the completion of the hazard analysis	2
C	Establishing Detailed Control Measures:	16
C.01	Establish prerequisite programs	2
C.02	Establish the operational prerequisite programs	2
C.03	Establish critical limits	2
C.04	Establish a monitoring HACCP system	2
C.05	Calibrate monitoring equipment	2
C.06	Monitor critical control points	2
C.07	Establish a corrective action plan	2
C.08	Conduct initial validation of CCP and critical limits	2
D	Conducting Verification Activities:	17
D.01	Establish records and documents	2
D.02	Review records for deviations and corrective actions	2
D.03	Establish verification procedures	4
D.04	Conduct verification planning and scheduling	1
D.05	Verify compliance with applicable codes and laws	2
D.06	Manage sampling and testing activities	1
D.07	Conduct periodic internal audits	1
D.08	Validate HACCP plans and prerequisite program	2
D.09	Verify prerequisite program	2

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Code	Title	Required Count
E	Conducting Implementation and Continuous Improvement Activities:	15
E.01	Manage personnel training	2
E.02	Maintain management commitment	1
E.03	Manage the HACCP Team	1
E.04	Monitor emerging issues for impact on HACCP system	2
E.05	Review deviations, non-conforming products, and consumer complaints for impact on HACCP system	3
E.06	Conduct annual reviews and update as determined	1
E.07	Implement corrective actions	2
E.08	Implement record keeping	3
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