

# Three-day HACCP training meets government requirements for food suppliers

Zurich Services Corporation's seminar series

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, accredited by the International HACCP Alliance, is designed to meet the educational requirements cited in the FDA regulations requiring HACCP for seafood and juice products (21 CFR 120 & 123) and the USDA regulation for meat and poultry products (9 CFR 417). Upon completion a certificate in Basic HACCP will be issued.

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.

## Mark your calendar now!

### January 12 - 14, 2010

8 a.m. to 5 p.m.

Zurich

801 N. Brand Boulevard  
Glendale, CA 91203

### May 11 - 13, 2010

8 a.m. to 5 p.m.

Zurich

12222 Merit Drive, Suite 700  
Dallas, TX 75251

### July 20 - 22, 2010

8 a.m. to 5 p.m.

Zurich

1400 American Lane  
Schaumburg, IL 60196

## 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
- Regulatory agencies, including food code compliance, verification of food safety programs and HACCP program monitoring

## 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.



### Steven D. Sanfilippo

Senior Risk Consultant, Zurich Services Corporation

Steve has more than 30 years of experience in the food processing industry. His expertise with HACCP program development and review makes him an exceptional instructor for HACCP certification. Steve is certified by the International HACCP Alliance and has extensive training experience. His combination of personal experience and technical capabilities make this a dynamic and valuable program for all attendees.

### Sergio Marcos Rochin

Food Processing Segment Practice Leader, Zurich Services Corporation

Marcos has more than 25 years of experience in the food processing industry. He is a Certified Safety and Health Manager (CSHM) and is also certified by the International HACCP Alliance. Marcos received his HACCP training at Cornell University and at the National Food Processors Association (NFPA) headquarters in Washington, D.C.

### John Crafton

Senior Risk Consultant, Zurich Services Corporation

John has more than 20 years of experience in the health, safety, security and environmental industries. He is certified by the International HACCP Alliance and his expertise in food manufacturing, retail, loss control, and process safety management makes John an outstanding instructor for HACCP certification. He was a member of the GMA Committee on Bioterrorism, sat on the Executive Board of Directors for the RETA Training Consortia, and is a frequent guest lecturer.

## 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 Denice Schaefer-Roth at 866-246-1039 or email her at [USZ\\_RERegistrations@zurichna.com](mailto:USZ_RERegistrations@zurichna.com).

### Course Fee: \$750

#### Zurich Services Corporation

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Zurich Services Corporation  
Risk Engineering



ISO 9001:2008

Quality-Assured Solutions Provider

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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



Because change happenz<sup>SM</sup>