

Environ Health Associates, Inc. Presents an Accredited HACCP Course *Applying HACCP Principles™ to Produce*

- Learn the Elements of HACCP
- Apply them in Your Operations
- Reduce Risk and Improve Efficiency
- Earn Recognition of HACCP Competency

THIS IS A 1 1/2 DAY INTENSIVE COURSE

LEARN & APPLY Food Safety Systems criteria:

1. Conduct hazard analysis,
2. Identify critical control points,
3. Set limits,
4. Monitor the system,
5. Initiate corrective actions in your operation,
6. Verify,
7. Document the system.

We designed *Applying HACCP Principles™* for those seeking the basic level recognition of HACCP competence. See www.haccpprinciples.com, for course materials.

PERSONS TAKING THIS COURSE INCLUDE produce facility managers, production supervisors, quality assurance staff, trainers, food safety and HACCP consultants, regulators and auditors responsible for food safety inspection. (A good understanding of food safety, Standard Operating Procedures, GMP, GAP, and SSOP is desirable before taking this course).

COURSE INSTRUCTOR

Roy E. Costa, RS, MS/MBA, Registered Sanitarian and President of Environ Health Associates, Inc.,

CLASS SCHEDULE

November 30, 2011 8:00 AM - 5:00 PM (registration 7:30 AM)
and December 1, 2011 8:00 AM - 1:00 PM

Fairfield Inn and Suites

6502 Metal Drive • Ft. Pierce, FL 34945 • 1.772.462.2901

REGISTRATION

Call Education Programs at 1.800.767.8193

or fill out the registration form and fax to 1.888.227.1022 or go to <http://www.haccpprinciples.com>.

Education Programs office hours Eastern Standard Time
Monday-Thurs 8am-6pm, Friday 8am-5pm Sat 8am-12pm