HACCP
Hazard Analysis and
Critical Control Points Certification

HACCP system is internationally recognized as essential to ensure food safety and suitability of food for consumption. The HACCP system, which is science based and systematic, identifies specific hazards and measures for their control to ensure the safety of food. HACCP is a tool to assess hazards and establish control systems that focus on prevention rather than relying on end-product testing. The system can be applied throughout the food chain from primary production to final consumption, including primary producers, food manufacturers, transport and storage operators to retail and food service outlets. The implementation of HACCP system is a sign for delivering safe food products to customers.

Benefits

- Maintenance of system and compliance with regulatory requirements through regular audit
- Increased employee awareness and responsibility
- Enhanced customers' confidence
- Increased efficiency within the premises
- Minimize liability exposure
- Proactive, preventative approach to food safety
- Enhanced company image
- Internal process improvement

國際認可認証

HACCP 危害分析和關鍵控制點

危害分析和關鍵控制點(HACCP)是國際公認的食品安全管理標準，有助確保食品安全及適合進食。HACCP是一科學化而有系統的體系，在準備食品過程中評估有關的風險並加以限制。它亦能建立一套針對預防的控制系統，而非只著重於製成品化驗。HACCP適合於整個食品生產線上實施，由最基本的食品生產、食品製造、運輸及貯藏至最後的零售及服務。這將會有效地控制食品安全水準，降低零售商食品採購風險，促進食品國際貿易，提高食品安全和衛生水準。HACCP系統的執行是向消費者傳遞食品安全的信心標誌，增強消費者購買信心。

好處
- 透過定期審核，保持系統的運作及遵守控制點的的規條
- 增加員工的認知及責任感
- 增加顧客信心
- 增加生產場所的效率
- 減少不利條件
- 採取積極預防的手法以確保食品安全
- 提升企業形象
- 內部程序改善

HACCP Hazard Analysis and Critical Control Points Certification Training

TH1	HACCP Effective Application	1 day

Details:
~ The basic concept of HACCP system
~ HACCP system Principles
~ The requirements and implementation guidelines of HACCP system
~ Statutory Requirements and Regulations

TH2	HACCP Internal Auditor Training	2 days

Details:
~ Documentation Review
~ Comparison between internal and external audit
~ HACCP system auditing
~ Internal audit results evaluation and reporting

TH3	Integrated HACCP Effective Application & Internal Auditing	2 days

Details:
~ The basic concept of HACCP system Principles
~ Requirements and implementation guidelines of HACCP
~ Statutory Requirements and Regulations, Documentation Review
~ HACCP system audit
~ Internal audit results evaluation and reporting

TH4	HACCP Lead Auditor	2 days

Details
~ Introduction and the basic concept of HACCP
~The HACCP principles and applications
~Review on the requirements and implementation guidelines of HACCP
~Documentation review & System analysis of HACCP Manual
~HACCP versus ISO 9000 & HACCP auditing skills
~Statutory Requirements/Regulations
~Certification process and its necessary requirements

Date	Courses are organized once a month. Detailed schedule can be found on our website.
Methodology	Presentation, Workgroup Discussion, Case Study & Exercise
Certificate	Certificate of successful completion will be issued to delegates who have attended full course
Venue	ACI Training Centre

國際認可認証有限公司
Accredited Certification International Limited

www.aci-limited.com

TEL: (852) 3977 8988 FAX: (852) 2806 1940
EMAIL: ENQUIRY@ACI-LIMITED.COM
WEBSITE: WWW.ACI-LIMITED.COM

HACCP 危害分析和關鍵控制點
培訓課程

TH1	HACCP 有效應用	1 日
內容: ~ 危害分析和關鍵控制點基本概念 ~ 危害分析和關鍵控制點的七個準則 ~ 危害分析和關鍵控制點之要求及實踐指引 ~ 有關法規及規定		

TH2	HACCP 內部審核員培訓	2 日
內容: ~ 文件檢閱 ~ 內部與外部審核之比較 ~ 危害分析和關鍵控制點審核 　(包括審核方法、準備、審核技巧和報告) ~ 內部審核結果之評審及報告		

TH3	綜合HACCP有效應用和內部審核	2日
內容: ~ HACCP基本概念、準則及條款解釋 ~ HACCP之要求及實踐指引 ~ 有關法規及規定、文件檢閱 ~ 內部與外部審核之比較 ~ HACCP管理體系審核 (包括審核方法、準備、審核技巧和報告) 　內部審核結果之評審及報告		

TH54	HACCP 主任審核員培訓	2日
內容 ~ HACCP體系的介紹和基本概念 ~ HACCP的原理及應用 ~ 檢討有關HACCP體系的規定及實施準則 ~ HACCP管理手冊的文件回顧與分析系統 ~ HACCP體系與ISO9000及HACCP的審計技巧 ~ 法定要求/法規 ~ 認證過程和其所需的要求		

上課日期	培訓課程會於每月舉行一次，詳細日期可瀏覽本公司的網頁
上課模式	講解、小組討論、練習及個案研習
獲取資格	完成課程之學員將獲頒發課程完成證書乙張
地點	ACI 培訓中心