

Accredited Hazard Analysis Critical Control Points (HACCP) Workshop

The following participants at **Diamond Pet Food**, Ripon and Lathrop Manufacturing Facilities have successfully completed the optimized Basic HACCP course that is ACCREDITED by the INTERNATIONAL HACCP ALLIANCE.



Course Outline:

Interactive Presentations and Discussions
Introduction and Regulations
Preliminary Tasks, Process Flow, and Prerequisite Programs
WORK Session A-Discussion and Review of Existing Programs
Principle 1: Conducting the Hazard Analysis
Work Session B-Breakout and Presentations
Principle 2: Identification of Critical Control Points
Work Session C- Breakout and Presentations
Principle 3, 4 and 5: Establishing Critical Limits, Monitoring Procedures and Corrective Actions
Work Session D- Breakout and Presentations
Principle 6 and 7: Establishing Verification Activities and Record Keeping
Work Session E-Breakout and Presentations

Certified Participants: September, 2013

Bobby Driskill	Melissa Her
Heidi Martin	Patti Lindeman
Alexandria Smiley	Aussma Ali

Please contact Dr. Siobhan Reilly with any questions, 405-612-0458

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