

COURSE SYLLABUS

HACCP Prerequisite Program Training

DURATION	FORMAT	LANGUAGE
5 Days (Flexible)	In-Person or Virtual	English, French

HACCP Prerequisite Program Training helps you build the basic conditions that keep food safe before hazards are controlled at CCPs. In this course, you learn how to design, document, and improve the everyday practices that support a strong HACCP system, such as premises, equipment, personnel hygiene, cleaning, and pest control.

The training follows Codex Alimentarius principles and connects them to real work in plants, labs, and inspection systems. This training is aligned with the Codex General Principles of Food Hygiene and its HACCP annex, as set out in the Codex Alimentarius standards.

A strong HACCP prerequisite program is the foundation of every effective HACCP system and makes audits easier to pass. By the end, participants can review existing programs, spot gaps, and plan clear improvements that fit their national context, resources, and regulatory framework.

What You'll Learn

- Explain the role of prerequisite programs in Codex-based food safety systems
- Review current practices against Codex expectations
- Identify gaps and set priorities for improvement
- Develop or improve written procedures, records, and checklists
- Support a stronger and more effective HACCP system

Who Should Attend

Food manufacturers and processors of all sizes	HACCP coordinators and food safety teams
QA/QC managers and supervisors	Any food business preparing for certification or regulatory inspections

Training Agenda Snapshot

TOPIC	FOCUS
Topic 1	Premises and Facility Design — site selection, hygienic zoning, and utilities such as water, air, and steam
Topic 2	Food Transport, Purchasing, Receiving, and Storage — supplier approval, transport conditions, and storage practices
Topic 3	Equipment and Utensils — hygienic design, installation and maintenance, and calibration
Topic 4	Personnel Hygiene and Training — personal hygiene, protective clothing, and training programs
Topic 5	Cleaning, Sanitation, and Pest Control — cleaning procedures, sanitation schedules, and integrated pest management
Topic 6	Traceability and Recall Basics — identification systems, recall procedures, and mock recall documentation
Topic 7	Operational Prerequisite Programs (oPRPs) — allergen management, cross-contamination controls, and labelling/coding checks

Certification

Participants will receive a Certificate of Completion recognizing their readiness to contribute meaningfully to Codex work.

Request This Training

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SOURCE

Dr. Blaise Ouattara, HACCP Prerequisite Program Training — program page — <https://blaiseouattara.com/haccp-prerequisite-program-training/>