



HACCP Program Development

The HACCP Program, development program is the finest in the nation. It specifically follows the FDA-USDA-NACMCF HACCP program guidance that allows for qualification under any 3rd party certification program offered by FPA, AIB, ASI, PRIMUS or Siliker, to name a few.

The HACCP development program is for food processors, handlers, coolers, transportation activities and virtually any organization that is in the business of handling food of any type.

This development program is a “Real-Time” assessment of a HACCP’s program. IFSI comes in and develops your HACCP program from start to finish being compliant with all government and third party audit standards. The program develops the following:

- HACCP Policy
- HACCP Training
- HACCP Team Functions
- Raw Product Analysis
- Finished Product Analysis
- Ingredient Analysis
- Pre-Risk Analysis
- Consolidated Risk Analysis
- CCP Actions and Levels
- HACCP Product
- Deviation Reporting and Analysis

Specific HACCP analysis functions of:

- Conducting a hazard analysis (Principle 1)
- Determining critical control points (CCP's) (Principle 2)
- Establishing critical limits (Principal 3)
- Establishing monitoring procedures (Principle 4)
- Establishing corrective actions (Principle 5)
- Establishing verification procedures (Principle 6)
- Establishing record-keeping and documentation procedures (Principle 7)