

Workshop Title:**Hazard Analysis and Critical Control Point (HACCP): Principles, Implementation, and Practical Applications****Facilitator(s): name, title, affiliation, email address**

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Rationale:

Hazard Analysis and Critical Control Point (HACCP) is a systematic, science-based approach for identifying, evaluating, and controlling hazards that are significant for food safety. In the Codex General Principles of Food Hygiene (CXC 1-1969; last modified 2022), prerequisite programmes, including Good Hygiene Practices (GHPs), provide the foundation for HACCP, which identifies and enhances control of significant food-safety hazards where necessary.

Effective HACCP implementation depends not only on the technical steps of the HACCP study but also on management commitment, competent team members, clear responsibilities, effective communication, appropriate resources, validated critical limits, reliable monitoring, corrective actions, validation of the HACCP plan, verification, periodic review, and appropriate documentation. This one-day workshop provides a concise overview of these elements and reinforces them through worked examples and a guided food-process exercise, with emphasis on practical understanding and correct use of HACCP terminology and principles.

Objectives:**By the end of the workshop, participants will be able to:**

1. Explain the purpose and seven principles of HACCP and its relationship to GHPs and prerequisite programmes.
2. Describe the preliminary steps used before applying the HACCP principles, including defining scope, assembling the HACCP team, describing the product and intended use, and preparing and confirming a process flow diagram.
3. Use guided examples to identify potential food-safety hazards; evaluate their significance based on relevant factors; and identify appropriate control measures, with consideration of biological, chemical, physical, and food allergen hazards as applicable.
4. Apply basic decision-making to CCP determination and explain the purpose of validated critical limits, monitoring, and corrective actions.
5. Differentiate monitoring, validation, verification, and review, and recognize the role of documentation and record keeping in HACCP implementation.
6. Apply the HACCP sequence to selected elements of a guided food-process case and recognize common implementation errors.

Topics to be covered:

- HACCP framework, terminology, scope, and the seven Codex principles.
- GHPs and prerequisite programmes as the foundation for HACCP; management commitment, HACCP team roles, responsibilities, communication, and supporting resources.
- Preliminary HACCP activities: team and scope, product description, intended use, process flow diagram, on-site confirmation, and practical strengths and limitations of flow diagrams.
- Hazard analysis: identification of potential biological, chemical, and physical hazards, including allergen-related hazards where relevant; evaluation of hazard significance; and identification of appropriate control measures.
- CCP determination, validated critical limits, monitoring systems, deviations, and corrective actions.
- Validation of the HACCP plan, verification procedures, review, documentation,

and record keeping.

- Common HACCP implementation errors and practical considerations in different food operations.
- Guided practical examples and a food-process case exercise covering selected HACCP steps.

Expected outcomes:

Participants are expected to gain a clearer and more structured understanding of HACCP implementation and to be better prepared to:

- Contribute appropriately to HACCP-related activities within the scope of their job responsibilities.
- Recognize significant food-safety hazards, relevant controls, and the purpose of CCP monitoring and corrective actions.
- Interpret basic HACCP documentation and distinguish monitoring, validation, verification, and review activities.
- Apply HACCP concepts to guided workplace examples and identify situations that require additional technical, scientific, or regulatory input.

Who should attend:

- Food handlers and other food workers involved in food preparation, processing, storage, transport, catering, retail, and food service who wish to strengthen their understanding of HACCP and its practical role in food operations.
- Food safety, QA/QC, production, processing, catering, restaurant, and institutional food-service personnel and supervisors.
- HACCP team members, food inspectors, regulatory personnel, internal auditors, food safety trainers, and consultants.
- Veterinarians, microbiologists, food scientists, nutrition professionals, public-health/environmental-health professionals, and laboratory personnel involved in food safety.
- Postgraduate students and researchers in food hygiene, food safety, public health, and related disciplines.

Registration Fees (Per Workshop)

For Egyptians (EGP)

- **Conference Participants:** 300 LE (Early Bird) / 500 LE (Late)
- **Non-Conference Participants:** 500 LE (Early Bird) / 700 LE (Late)
- **Group Rate (5 Conference Participants):** 1200 LE (Early Bird) / 2200 LE (Late). One member of the group should register for the whole group as shown.

Non-Egyptians (USD)

- **Conference Participants:** \$15 (Early Bird) / \$20 (Late)
- **Non-Conference Participants:** \$30 (Early Bird) / \$35 (Late)

N.B: for conference participants, please upload copy of your conference registration receipt.

Number of participants per workshop :Maximum of 40 participants