



Hazard Analysis Critical Control Points (HACCP) IHA Certified Course & Curriculum

Tuesday & Wednesday, April 22 & 23, 2025
8:00 AM – 4:30 PM Each Day

HACCP is a food safety management system that focuses on hazard analysis to identify significant hazards in processing, operations, and control of identified hazards from raw material production, procurement and handling, to manufacturing, distribution, and consumption of the finished product.

The International HACCP Alliance accredits this class and meets the certification requirements for NCIMS, FSIS (USDA), GFSI (e.g. SQF, BRC, FSSC22000). The curriculum is designed with practical advice from industry experts. If you are new to HACCP or food safety plans, this class will give you the basics you need to know to get started.

Protect your business and ensure that your products are manufactured to the expectations of your customers.

Topics Covered:

- + HACCP Overview and Terms
- + Hazards: Chemical, Physical, Biological & Allergens
- + Developing SOPs & GMPs
- + Critical Limits & Monitoring
- + Methods & Corrective Action
- + Record Keeping & Verification
- + HACCP Plan Validation & Reassessment

Who Should Attend:

- + Quality Managers & Supervisors
- + Production Supervisors & Plant Managers
- + Food Safety Team Members
- + Small Business Owners
- + Any facility that wants to be certified by SQF, BRC or other GFSI agencies

Facilitator Profile: Steven ZumMallen

A Business Advisor with Manufacture Nevada with over 30 years of manufacturing experience in food and consumer goods products. Steven has HACCP and PCQI Human Food training certifications that he employs to help companies develop and maintain food safety programs. He is also a PCQI for Animal Feed / Pet Food with a background that allows him to help in several areas of a business including Sanitation, Continuous Improvement, Food Safety and OSHA Safety.

Location

UNR Redfield Campus
18600 Wedge Parkway,
Bldg. A, Room 230,
Reno, NV 89511



Registration

[HACCP Certification Workshop Reno \(5771E\)](#)

Fee: \$599

GET IN TOUCH

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Workshop Includes

Expert lead instruction, training materials, light breakfast snack, lunch, and IHA Certificate of completion with International HACCP Alliance seal.