

Food/Feed Safety

HACCP Certification for Human and Animal Food



This commercial agribusiness Nationwide® **FREE HACCP Certification for Human and Animal Food Seminar** is designed to introduce the components of a Hazard Analysis and Critical Control Point program (HACCP). Participants will learn the history of HACCP and how its use has formalized food safety programs. The seminar will explain the Prerequisite programs as well as show you how to conduct a hazard analysis of raw materials and process steps and identify Critical Control Points (CCP's). Workshop activities will be used to demonstrate how the entire program is developed and how documentation will prove that the system is working.

Workshop participants will work in groups to learn how to develop and maintain Prerequisite programs which are the preventive programs that will help control and possibly eliminate identified hazards to the food. Included will be demonstrations on how to develop product profiles, hazard analyses, flow diagrams and master plans. This will be an excellent time for all participants to share and discuss best practices for food safety in a group setting.

This course is based from Codex Alimentarius (Codex) and is accredited with the International HACCP Alliance.

Note: Class size is limited to 40 attendees. Registration is on a "first come, first serve" basis.

This day and a half session conducted by our Risk Management Food/Feed Safety Team offers clear and concise information so you can keep your food and feed products safe. Nationwide has food safety professionals with an average of 20+ years food safety and education experience and are certified by the International HACCP Alliance as lead instructors.

Topics Include:

- History and overview of HACCP
- Food/feed hazards and prerequisite programs
- 12 steps of CODEX HACCP
- Identify Critical Control Points (CCP's)
- Verification/validation/manual contents

Sign Up Today!

See our HACCP Seminar registration on the reverse side to find a session nearest you.

Product Safety is your key to preventing losses and keeping your products safe.



Nationwide®

The information included in this publication and accompanying materials was obtained from sources believed to be reliable, Nationwide Mutual Insurance Company and its employees make no guarantee of results and assume no liability in connection with any training, materials, suggestions or information provided. It is the user's responsibility to confirm compliance with any applicable local, state or federal regulations. Information obtained from or via Nationwide Mutual Insurance Company should not be used as the basis for legal advice or other advice, but should be confirmed with alternative sources.

Sign up for the HACCP Certification for Human and Animal Food seminar nearest you!



This certification training is **FREE** to commercial agribusiness Nationwide® customers

Day one session will be held from **8:00 a.m. to 5:00 p.m.**

Day two session will be held from **8:00 a.m. to Noon**

To enroll in one of our 2018 courses, complete this form

Please check one box below:

Kansas City, MO

• **May 15-16, 2018**

Fresno, CA

• **Sept. 12 & 13, 2018**

To view exact course addresses,
please visit our website:

www.MyNSightonline.com

Note: Each course is limited to 40 attendees

Organization: _____

Contact Person: _____

Address: _____

City: _____ St: ____ Zip: _____

Phone: (____)____ - ____ # Attending: ____

Email: _____

Registering is easy!

Send your completed registration to:

- rmdesk@nationwide.com
- or **Register** at mysightonline.com
- or **Call:** 1-800-260-1356



Nationwide®