

Group I: HACCP Plan training and implementation: Basics and beyond

For some of you, it has been a couple of years since you have taken a basic HACCP course training course. There is still quite a bit of demand for these courses given changes in the way HACCP programs are written and how the industry has been regulated since the implementation of the Pathogen Reduction Act (“Mega-Reg”) in 1998. In addition, there continues to be the need for training processors new to the business.

Let’s take some time to think and talk about your experiences with giving, receiving and/or seeing the results of a basic HACCP course.

- FSIS has made the following available: web site, hazard guide, model plans
- The International HACCP Alliance has the following available: Alliance approved curriculum guidelines, approved courses, instructors, seal program

1. What do you think about basic HACCP training that is currently provided to small and very small meat and poultry processors?

Availability

2. How available is a basic HACCP training course in your area? Are courses available to all who need them?
3. How do you find out about basic HACCP training opportunities?
4. What is the best way to inform small plant operators of training opportunities?
5. Are you aware of regional differences in the availability of basic HACCP training?
6. What are participants willing to pay for basic HACCP training?

Effectiveness of training

7. After attending a basic HACCP training course, do you believe you were well prepared to write your HACCP plan?
8. What additional help did you need with your HACCP plan before you could operate/make the product under USDA inspection?
9. What would make basic HACCP courses more useful or effective for small plant operators?
10. Are there any topics that need to be discussed more thoroughly during a basic HACCP course?
11. Many small plant operators have not attended a training course since first implementing HACCP. Would it be valuable to require regular training at certain intervals of time (such as every 5 years) as it is for retail food providers in many states?

Training materials, curricula, resources, etc.

12. What resources or materials are used for training? Consider:
 - What curricula is used in training?
 - Do you know who developed it?
 - Do you use a textbook (e.g. GMA), notebook, the Hazard Guide, and/or power point presentations?
 - Any other materials used for training?
13. Do you use the resources the HACCP Alliance offers for training?
14. Do you use the resources provided by FSIS?
15. What additional materials would help to make basic HACCP training programs more useful and effective? Consider:
 - Is there a need for standardized curricula?
 - Do FSIS model plans need updating?
 - Are more model plans needed?

- Are they useful to you?
 - Any other materials (video, web based, printed, content areas) you would like to help with your training?
16. What is the best mechanism for delivery of basic HACCP training? (1 day course, 2 day course, more?; internet or web based course?; learn by mail?...)
 17. How can we best ensure that courses are updated and that they are providing the most recent guidance and information?

Beyond the basics – training after the basic course

18. Is there any type of regular HACCP program/food safety/sanitation training being conducted in small plants?
19. Who is doing the training?
20. What are the barriers to a regular training program for small plant operators and their employees?
21. Are small plant personnel attending or participating in training provided by FSIS, Universities, the Industry or Extension Programs?
22. If so, which training programs and how often?