



**FOR IMMEDIATE RELEASE**

**September 21, 2010**

Don't Miss the Upcoming Training Courses on HACCP Manager Certification and Implementing SQF Systems

**NSF International**, recipient of the 2010 Safe Quality Foods Institute Training Center of the Year Award, and **Harrisburg University** will offer several Food Safety Certification training courses in October in Harrisburg, Pa. The courses include [HACCP Manager Certification and Implementing SQF Systems Training](#).

**HACCP Manager Certification Training, October 5 & 6, 2010** 8:30 am – 5:00 pm

This hands-on course provides instruction in the seven principles of Hazard Analysis Critical Control Point (HACCP); how they relate to prerequisite programs; and how to write HACCP plans and implement HACCP in food processing, distribution and preparation environments. This HACCP Manager course is a "moderate level" training and is accredited by the International HACCP Alliance. Combining lecture and hands-on learning, the course allows interaction among class members and individual feedback. During the course, participants will write an actual HACCP plan for a product or process of their choice. The course concludes with the HACCP Certification Examination administered late on the second day.

The course runs from 8:30 am – 5:00 pm on October 5 & 6, 2010, at 326 Market Street, Harrisburg, Pa. Registration fee of \$695 includes all materials, books, NSF exam, certificates, lunch and refreshments.

**Course Objectives:**

- Overview of HACCP, Prerequisite Programs, Cross Contamination, Microbiology, Food Safety Management Skills
- The Five Preliminary Steps, Conducting the Hazard Analysis, Identify the Critical Control Points
- Critical Limits, Monitoring, Corrective Actions
- Verification and Recordkeeping, HACCP Regulatory Processes
- HACCP Workshop-practical application, write HACCP Plans
- Exam Review

Participants receive the NSF HACCP Manager Training Manual, which includes the Codex Alimentarius, as well as a Certificate of Completion at the end of the class. Participants who pass the NSF HACCP Manager Exam will also receive an NSF HACCP Manager Credential.

**Registration:** To register, visit: [www.harrisburgu.edu/foodsafety](http://www.harrisburgu.edu/foodsafety).

**Questions:** Please contact Rebecca A. Carter, NSF International Training Specialist, at 734.827.5690 or [rcarter@nsf.org](mailto:rcarter@nsf.org) if you have any questions about the courses.



**Implementing SQF Systems Training, October 28 & 29, 2010 8:30 am – 5:00 pm**

This course helps participants understand the concepts in Safe Quality Foods (SQF) protocols and the SQF 2000 Code. The first part of the two-day course gives a general overview of the core SQF requirements, followed by a detailed overview of the SQF-2000 Code. A prerequisite for the course is completion of general HACCP training. You can take the HACCP course being offered on Oct 5 & 6 to qualify for enrollment. The course provides preparation for the SQFI certification exam, which interested candidates can pursue individually after the training, online through the Safe Quality Foods Institute.

The course runs from 8:30 am – 5:00 pm on October 28 & 29, 2010 at 326 Market Street, Harrisburg, Pa. Registration fee of \$600 includes training materials, SQFI manual, completion certificate, lunch and refreshments.

**Course Objectives:**

- Develop an understanding of the need to improve food safety and quality
- Develop a common understanding of the application of the requirements described in the SQF Codes.
- Provide a sound basis to enable effective implementation of quality systems to meet SQF Code requirements.

**SQF Core Requirements (First Day)**

- Quality, Customers and the Cost of Quality
- The SQF Codes, Food Sector Categories, SQF Vocabulary, Use of the SQF Logo, SQF Practitioner/Consultant Implementing & Maintaining SQF Systems
- Auditing & Certification of SQF Systems - A Supplier Overview

**SQF-2000 (Second Day)**

- Trainees will be guided through each element of the SQF 2000 Code so they can understand the requirements needed to gain SQF 2000 Certification.
- Although all three levels will be addressed, an emphasis will be placed on Level 3.

**Course Instructor:** **Harry Grenawitzke**, a Registered Sanitarian is a former President of the National Environmental Health Association (NEHA) and the American Academy of Sanitarians (AAS). He served previously as NSF International's Vice President, Regulatory Affairs, with more than 39 years of experience in Environmental Health in both the public (20 years) and private sectors. In addition to Plan Review and leading food safety courses, he consults with a number of corporations and the US Department of Justice.

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