HACCP Plan Development Assistance
(HACCP = Hazard Analysis and Critical Control Point)

Does my company need a HACCP Plan?
Are you a producer, processor, handler, • distributor, or manufacturer of ANY food products?

If YES your company could benefit from HACCP...

What is a HACCP Plan?
A HACCP Plan is a food safety management system built through the analysis and control of biological, chemical, and physical hazards throughout your process from receipt of raw materials to shipping of final product. The focus is entirely FOOD SAFETY.

What are the benefits of having a HACCP Plan?
• Is a necessary first step to comply with the FSMA requirements for Preventive Controls.
  • Is a requirement to do business with most marketers and chain stores.
  • Reduces the risk of shipping adulterated food and the business, personal, and professional costs associated with such an event.

How can MMEC help you develop a HACCP Plan?
We work with your team to implement a HACCP plan by guiding you through the process. A one day workshop covers HACCP history and all 12 steps of the codex alimentarius, Prerequisite Plans, SOP's, hazard identification, Critical Control Points, and other critical elements of your HACCP Plan.

A two day class is also offered. Day 2 is spent working on your specific plan so that you will have most of the major elements in place upon class completion.