Discipline: Agriculture	Sub-discipline: Food Safety
General Course Title: **Facility Management for Food Safety**	Min. Units: **1.5 Semester**
	Proposed Suffix:

Course Description: Covers food safety issues and concerns in the manufacturing facility including such as: facility sanitation, recognizing potential hazards, analysis of problems in the cold chain, developing improved practices, HAACP principles, employee training, and the inspection process. Field trips may be required.

Required Prerequisites or Co-Requisites[1]

Advisories/Recommended Preparation[2]

Course Objectives: *At the conclusion of this course, the student should be able to:*

- describe the critical conditions that can lead to growth of food borne pathogens.
- recall the practices to ensure food safety.
- describe the elements of a HACCP plan.
- prepare a checklist of good manufacturing practices for an assigned facility.
- evaluate a facility and inventory practices for food safety risks.

Course Content:

1. The sanitation challenge
    a. Risks in a cooler environment
    b. Conditions influencing contamination
2. Biological, chemical and physical hazards
    a. During transit
    b. Product handling operations
    c. Within the facility
    d. During distribution
3. Food safety issues and potential problems related to the cold chain
    a. The dangers of food borne illness
    b. The four key practices to ensure food safety
4. Developing the Hazard Analysis and Critical Control Point (HACCP) plan
    a. The seven basic principles
        1) Conduct a hazard analysis

[1] Prerequisite or co-requisite course need to be validated at the CCC level in accordance with Title 5 regulations; co-requisites for CCCs are the linked courses that must be taken at the same time as the primary or target course.

[2] Advisories or recommended preparation will not require validation but are recommendations to be considered by the student prior to enrolling.

2) Determine the Critical Control Points (CCPs).
3) Establish critical limit(s).
4) Establish a system to monitor control of the CCP
5) Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control.
6) Establish procedures for verification to confirm that the HACCP system is working effectively.
7) Establish documentation concerning all procedures and records appropriate to these principles and their application.

b. Developing standard operating procedures
c. Security program
    1) Security issues within the facility
    2) Bioterrorism threat
d. Crisis Management and media training
e. Employee training

5. The verification procedure
    a. Metal, foreign objects
    b. Weight specifications
    c. Calibration of tools and equipment
6. Good Manufacturing Practices
    a. Incoming product area and receiving
    b. Facility management and storage
    c. Lights & glass policy
    d. Operational methods & personnel practices
    e. Pest control
    f. Food borne illness & blood policy
    g. Food plant security
    h. Sanitation policies & practices
    i. Importance of documentation
    j. Trace back & recall
        1) Media relations
        2) Risk communications
7. The inspection process
    a. Preparation

b. Identifying the proper procedures

c. Regulating agencies

1) Food and Drug Administration

d. Customer requirements, standards & relations

Methods of Evaluation: Lecture Comprehensive Quizzes and Exams Written Critical Thinking Scenarios Problem Analysis and Solution Research Papers	Methods of Evaluation:
Typical Textbooks, Online "Best practices" Manuals, or Other Support Materials	
CSU GE Area	
Statewide Articulation: TBD	
FDRG Lead Signature: Date: 4/15/09 Neil Ledford, Hartnell College	
[For Office Use Only]	**Internal Tracking Number**