



Other HCG Consulting Services

- Regulatory Inspection Services
  - Food Safety Audits
  - Mock, FSIS, IDV Reviews
  - Assistance with USDA/FDA
  - Regulatory Inspection Issues
  - FSIS Noncompliance (NR)
  - Training
  - Crisis Management Assistance
  - Dispute Resolution

- International Service
  - HACCP/GMP/SSOP Training and Auditing
  - Equivalency Evaluations of Foreign Inspection Systems and Establishments
  - Assistance with USDA/FDA Regulatory Issues

- Trade Association/Law Firm Services
  - Food Safety Technical Assistance
  - Regulatory Issues Assistance

(Additional Details Can Be Found at [WWW.HACPCG.COM](http://WWW.HACPCG.COM))

Telephone:  
703-385-1989

HAZARD ANALYSIS CRITICAL CONTROL POINT



Telephone:  
703-385-1989

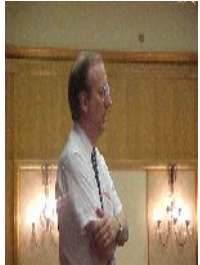
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Web Site: [WWW.HACPCG.COM](http://WWW.HACPCG.COM)

EXCELLENCE IN FOOD SAFETY MANAGEMENT

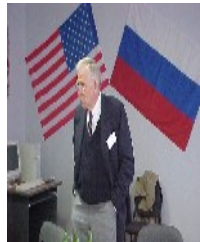
IN-HOUSE FOOD SAFETY/HACCP TRAINING



Lou Gast



Bob Savage



Joe Blair



Mickey McEvers

HACCP CONSULTING GROUP,

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## HACCP CONSULTING GROUP, L.L.C.

HCG's In-House HACCP/Food Safety training courses are a cost effective means of providing critical food safety training to all employees.

In-House training can be customized to fit the needs of your work schedules and requirements.

HACCP/Food Safety training is available for all plant levels, including: Executive Briefings, Management, QC/QA, Line Supervisors and Line Employees.

HCG is accredited by the International HACCP Alliance to offer HACCP training, using a professional staff of accredited lead instructors.

Our HACCP course materials and manuals are recognized by the Alliance as meeting the intent of the training requirements in the Food Safety and Inspection Services (FSIS) Pathogen Reduction/HACCP Rule.

HACCP courses and manuals are available in English and Spanish.



### FSIS July 1996, "Pathogen Reduction/HACCP Final Rule"

**"Only an individual who has met the requirements.....shall be permitted to perform....development of the HACCP plan....reassessment and modification of the HACCP plan. The individual.....shall have successfully completed a course of instruction in the application of the seven HACCP principles to meat and poultry products....."**

### HCG PRINCIPLES

- \*L. L. (Lou) Gast, CEO
- \*Robert A. Savage, President
- \*Joseph L. Blair, Senior Vice President
- \*Walter (Mickey) McEvers, Senior Vice President
- \*Robert H. Galbraith Vice President
- \*John Miller Vice President

## HCG Course Materials

HACCP courses are designed to address all aspects of HACCP plan development and implementation including:

- Good Manufacturing Practices (GMPs);**
- Sanitation Standard Operating Procedures (SSOPs);**
- Introduction to Microbiology;**
- Biological, Chemical, and Physical Hazards;**
- The Seven HACCP Principles;**
- Ways to Develop a HACCP Plan;**
- Implementation and Maintenance Strategies; and**
- Regulatory Issues**

HCG HACCP training courses not only address the scientific principles of HACCP but also the regulatory aspects of HACCP.

HCG professionals have provided HACCP training for members of the National Meat Association; the American Meat Institute; the American Association of Meat Processors; the National Food Processors Association, and the National Snack Food Association, and participated in the development of HACCP Training curriculum for the U.S. Poultry and Egg Association. HACCP training has been presented to Veterinary Services personnel and industry representatives in Uruguay, Argentina; Mexico, Italy, Iceland as well as in Sri Lanka and Malaysia.

HCG has also conducted training for the worlds largest airline catering company.