



Other HCG Consulting Services

Regulatory Inspection Services

- Food Safety Audits
- Mock, FSIS, FSA 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

HACCP Training for GFSI Recognized Systems; GAP Analysis and Assistance with Developing and Implementing Programs

Trade Association/Law Firm Services

- Food Safety Technical Assistance
- Regulatory Issues Assistance

(Additional Details Can Be Found at WWW.HACCPCG.COM)

HAZARD
ANALYSIS
CRITICAL
CONTROL
POINT



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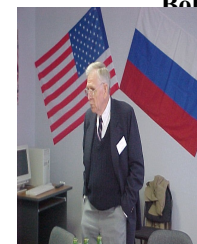
Web Site: WWW.HACCPCG.COM

EXCELLENCE IN FOOD SAFETY MANAGEMENT

IN-HOUSE FOOD SAFETY/HACCP TRAINING



Bob Savage



Joe Blair



Mickey McEvers

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HACCP CONSULTING GROUP, L.L.C.

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

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 training is available for USDA/FSIS establishments as well as FDA facilities

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 PRINCIPALS

***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 ASSOCIATES

***H. Servando Morales Diaz**

***Gary E. Stefan**

***Mercedes E. Erazo**

***Cathy M. Crawford**

Daniel E. Lafontaine

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**

**Accredited HACCP courses are available for
meat and poultry processors (FSIS) and other
food processors (FDA)**

**Accredited HACCP courses meet the
requirements of the Global Food Safety
Initiative (GFSI), SQF and BRC standards**

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.