

Global Standard for Food Safety - Risk Analysis 1 Day

The Standard requires the adoption of a hazard and risk management system with appropriate controls in place. This system must ensure that all hazards to consumer safety and legality are identified and that appropriate controls are documented and implemented.

COURSE CONTENT

Risk analysis forms the basis for risk management and crisis prevention and involves adapting the use of existing resources, contingency planning and good use of new resources. The course will show the steps involved in carrying out risk analysis which include:-

- Identifying the hazards
- Estimating the risk
- Putting in place controls to manage the risk
- Setting up and managing the control system
- Documentation required to satisfy the Standard

BENEFITS TO YOU AND YOUR BUSINESS

Risk analysis allows you to examine the risks that you or your organisation faces. It is based on a structured approach to assessing threats followed by an evaluation of the probability of events occurring.

LOCATION:

Cork, Dublin, Dundalk.

PRICE

€560

HOW TO BOOK

- To view details of all our courses, please go to www.brc-ireland.com
- To book a course please see attached form.
- For telephone bookings or enquiries, please contact Larry McCourt on 00353 (0) 42 9320912 or 00353 (0) 86 7737955 or email larrymccourt@GTcert.com