



MONITORING CCPS OF A HACCP SYSTEM

PROFESSIONAL ONLINE COURSE

SGTAE25020

SAFCON GROUP

About this course

Effective monitoring of Critical Control Points (CCPs) is one of the most important elements of a functioning HACCP system. A HACCP plan is only legally defensible and operationally effective when CCPs are monitored correctly, consistently and by competent personnel who understand both the technical and legal implications of their actions.

This Monitoring Critical Control Points (CCPs) of a HACCP System Training Programme is designed to equip food handlers, supervisors and food safety personnel with the practical knowledge and competence required to monitor CCPs accurately and in accordance with legal and standard requirements.

The course focuses on real-world application rather than theory alone. Learners are guided through the purpose of CCP monitoring, critical limits, monitoring methods, frequency, documentation, deviation handling and corrective actions. Emphasis is placed on understanding *why* monitoring is required, *how* it protects consumers and the business, and *what* happens when monitoring fails.

By the end of this course, learners will understand how to carry out CCP monitoring correctly, how to identify deviations, how to respond appropriately and how to maintain legally defensible HACCP records that support food safety compliance.

Accreditation & Alignment

This course supports legal and food safety compliance requirements under:

- Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972
- Regulation R638 – General Hygiene Requirements for Food Premises and Transport
- Regulation R961 – Abattoir Hygiene Regulations (where applicable)
- Codex Alimentarius HACCP Principles
- ISO 22000 Food Safety Management System requirements
- SANS 10330 and recognised food safety best practice

The content aligns with SAQA Unit Standard 120330 – Monitor CCPs in a Food Safety Management System, delivered at an applied operational competency level, suitable for implementation within HACCP-based food safety systems.

Who should do this course?

This course is ideal for:

- Food handlers responsible for CCP monitoring
- HACCP team members
- Food safety supervisors and coordinators
- Quality assurance and food safety officers
- Abattoir, processing plant and production supervisors
- Employees responsible for temperature, metal detection, cooking, chilling or hygiene CCPs
- Anyone involved in maintaining HACCP records and compliance

No prior HACCP qualification is required, although basic food safety awareness is recommended.

What you will learn – Course Modules

Module 1: Introduction to HACCP and CCP Monitoring

Overview of HACCP principles, the role of CCPs and why monitoring is critical to food safety.

Module 2: Understanding Critical Control Points

Identification of CCPs, difference between control points and CCPs, and typical CCPs in food operations.

Module 3: Critical Limits and Monitoring Requirements

Critical limits, measurable parameters, acceptable tolerances and legal implications.

Module 4: Monitoring Methods and Frequency

Monitoring techniques, instruments, observation methods, frequency requirements and accuracy.

Module 5: CCP Monitoring Records and Documentation

Correct completion of monitoring records, traceability, record retention and audit readiness.

Module 6: Deviations, Non-Conformances and Corrective Actions

Recognising deviations, immediate corrective actions, product isolation and escalation procedures.

Module 7: Verification, Validation and Continuous Improvement

Role of verification activities, internal checks and maintaining HACCP system effectiveness.

Module 8: Roles, Responsibilities and Legal Accountability

Employee, supervisor and management responsibilities and consequences of failure to monitor CCPs correctly.

Mode of delivery & duration

This programme is delivered **100% online** via the SAFCON Learning Management System.

- Self-paced learning
- Approximate duration: 4–6 hours
- Accessible on any device
- Suitable for induction and refresher training

Course Assessment

Assessment is completed online and includes:

- Knowledge-based questions
- Scenario-based CCP monitoring applications

A minimum 70% pass mark is required to achieve competence.

Assessment results are automatically recorded for compliance and audit purposes.

Course Certificate

Learners who successfully complete the programme receive:

SAFCON Group Training Academy

Certificate of Competence: Monitoring Critical Control Points (CCPs)

Your certificate includes:

- Digital PDF format
- Unique certificate number
- Suitable for audits, inspections, ISO 22000 systems and food safety compliance

Recommended refresher: Every 12 months, or when processes, products or CCPs change.

Why choose SAFCON Group Training Academy?

SAFCON Group Training Academy delivers professional, legally aligned food safety training developed by experienced HSEQ and food safety practitioners with hands-on industry exposure across abattoirs, food processing and production environments.

This CCP Monitoring course is designed to ensure learners understand not only *how* to monitor CCPs, but *why* accurate monitoring is critical to consumer safety, legal compliance and business protection. The programme emphasises practical application, correct documentation and defensible food safety practices aligned with inspection and audit requirements.

Our self-paced online delivery model allows organisations to train staff efficiently without operational disruption, while ensuring competence rather than attendance-based certification.

How to Enrol

✓ **Instant Enrolment (Pay Once)**

Register securely via PayFast and receive immediate access.

✓ **3-Month Subscription (Pay in Instalments)**

Spread the cost over three monthly instalments while receiving full access immediately. Certificate issued after subscription completion.

✓ **Corporate / Group Bookings**

For bulk registrations, VAT invoices, purchase orders and reporting support, select Request Corporate Booking.

What happens after enrolment?

You will receive:

- Welcome email
- LMS login details
- Immediate course access
- Ongoing learner support

Study at your own pace and download your certificate upon completion.

“All courses are tax-deductible as professional training.”



Contract Information

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