

eHACCP.org Highlights the Importance of IHA Accredited HACCP Training for Regulatory Compliance and Industry Standards

To ensure regulatory & industry requirements are met, HACCP training courses are at least 16 hours long, examinable, teach HACCP principles, and are accredited.

LUNENBURG, NS, CANADA, August 28, 2023 /EINPresswire.com/ -- eHACCP.org, an online HACCP training portal, is shedding light on the significant differences between IHA (International HACCP Alliance) [accredited HACCP training](#) and non-accredited alternatives. With a focus on meeting FDA and USDA regulatory requirements, satisfying Global Food Safety Institute standards, and fulfilling client demands, IHA accreditation offers a high level of trust and ensures successful audits.



Hazard Analysis and Critical Control Points (HACCP) training plays a crucial role in maintaining food safety and preventing hazards in the food industry. However, not all HACCP course providers are IHA accredited, which can have serious implications for companies striving to meet regulatory and industry requirements.

“

Great course, will recommend to all my QA/Production team circle to get certified through this program thanks”

Kamlesh Upadhyay; QA Manager, Austinuts Wholesale Inc.

One of the key benefits of IHA-accredited HACCP training is its alignment with FDA and USDA regulatory requirements. By choosing an IHA-accredited course, companies can rest assured that they are meeting the stringent guidelines set forth by these regulatory bodies. This compliance is

essential for maintaining a safe and hygienic food production environment.

Moreover, IHA accreditation ensures that the training program meets the standards set by the Global Food Safety Institute. This recognition signifies that the course has undergone rigorous evaluation and meets the highest industry benchmarks. By opting for IHA-accredited training, companies demonstrate their commitment to global food safety standards and gain a competitive edge in the market.

Meeting client requirements is another critical aspect of HACCP training. Clients often prioritize working with companies that have obtained IHA accreditation, as it signifies a dedication to excellence and adherence to best practices. By investing in IHA-accredited training, companies can enhance their reputation and attract more clients who value food safety and quality.

One of the most significant advantages of IHA accreditation is the high level of trust it offers. Being IHA accredited instills confidence in auditors, regulatory bodies, and stakeholders, as it demonstrates a commitment to continuous improvement and compliance. This trust can significantly streamline the audit process and contribute to the overall success of the company.

In contrast, non-accredited HACCP training courses may not meet the necessary requirements for regulatory compliance and industry standards. These courses may lack the depth and breadth of knowledge needed to effectively implement HACCP principles. Choosing a non-accredited course can lead to potential gaps in understanding, increased risk of non-compliance, and compromised food safety



practices.

To ensure regulatory and industry requirements are met, it is crucial that HACCP training courses are at least 16 hours long, examinable, teach HACCP principles comprehensively, and are accredited by a well-known entity. Additionally, it is important to select a course that is widely used by reputable companies within your industry and country. Ask your training provider if they are IHA accredited to be sure.

eHACCP.org encourages companies to prioritize IHA-accredited HACCP training to guarantee compliance, meet industry standards, and foster a culture of food safety. By choosing an accredited course, companies can confidently navigate audits, build trust with stakeholders, and safeguard their reputation in the food industry.

For more information about ehaccp.org and its online IHA-accredited HACCP course offerings, please visit ehaccp.org.

Stephen Sockett
eHACCP.org
+1 (866) 488-1410

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HACCP course name: Certified HACCP Principles for Food Processors and Manufacturers



HACCP for Fresh Produce

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