

## HACCP and Food Safety Auditor Training Course

eHACCP.org's newest publication is titled Certified HACCP and Food Safety Auditor Course

LUNENBURG, NOVA SCOTIA, CANADA, May 12, 2025 /EINPresswire.com/ -- eHACCP.org, an online HACCP and food safety training platform specializing in offering industry specific HACCP training and certification is proud to announce its newest publications and continues to develop courses to meet the need to its ever-growing client base.



eHACCP.org's newest publication is titled Certified HACCP and Food Safety Auditor course bundled with the prerequisite IHA accredited course titled Certified HACCP Principles and GMPs for Food Processors and Manufacturers course.

"

Great class to take! Very in depth and full of very useful notes and breakdowns. I like how the chapters and sections were broken down, made it easier to absorb a lot of information."

Jeff Stearns

The titled Certified HACCP and Food Safety Auditor course was developed using ISO's 19011:2018 – Guidelines for auditing management systems and Introduction to internal auditor Codex HACCP, CAC/RCP 1-1969, Rev 4-2003.

This combination allows a food safety professional to attain auditor accreditation and perform 1st (internal) and 2nd party audits. Auditing has benefits that go beyond ensuring compliance with external regulations. Internal

audits are an essential instrument for efficient management since they entail the identification and correction of undesirable practices within the food processing chain that have the potential to adversely affect the safety of food products. It is vital to conduct these internal assessments to achieve the goal of maintaining operating standards and identifying areas that require more attention.

eHACCP.org has translated these courses to Spanish and French as with the majority of eHACCP.org's courses. "We believe that offering training in the students' mother tongue allows them to better understand and retain the content being taught.

The titles of eHACCP.org's HACCP training courses are:

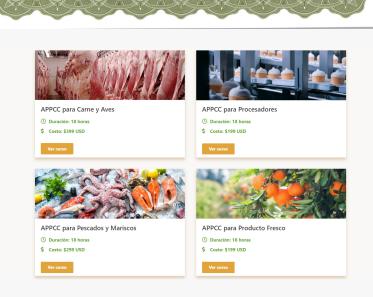
- Certified HACCP Principles and GMPs for Food Processors and Manufacturers
- Certified HACCP Principles and GMPs for Meat and Poultry
- Certified HACCP Principles and GDPs for Food Storage and Distribution
- Certified HACCP Principles and GMPs for Dairy Industries
- Certified HACCP Principles and GAPs for Fresh Produce Industries
- Certified Pure Juice HACCP Principles and GMPs
- Certified HACCP Principles and GMPs for Water Purification Facilities and Bottlers
- Certified HACCP Principles and GMPs for RTE and Food Retail Industries
- Seafood HACCP Principles and GMP Training
- Certified HACCP and Food Safety Auditor Course

eHACCP.org also offers PRP food safety training such as FSVP, ASP, Hygiene, Allergen Awareness, etc.

Upcoming courses are Root Cause
Analysis and Certified HACCP Principles

and PRPs for Feed and Pet Food Industries. These will be published by the end of May and June respectively.





Stephen Sockett

eHACCP.org

eHACCP.org has been able to offer the most cost-effective HACCP training on the internet. With a

rating of 4.9 stars out of 5 with over 900 reviews eHACCP.org has been offering exceptional HACCP training content and customer support.

eHACCP.org also offer corporate HACCP training solution for companies needing 5 or more employees trained. Companies will receive a 20% discount on all course purchases, onboarding, reporting, and a dedicated customer support representative.

Stephen Sockett
eHACCP.org
+1 866-488-1410
email us here
Visit us on social media:
LinkedIn
Facebook
YouTube
X
Other

This press release can be viewed online at: https://www.einpresswire.com/article/811790126

EIN Presswire's priority is source transparency. We do not allow opaque clients, and our editors try to be careful about weeding out false and misleading content. As a user, if you see something we have missed, please do bring it to our attention. Your help is welcome. EIN Presswire, Everyone's Internet News Presswire™, tries to define some of the boundaries that are reasonable in today's world. Please see our Editorial Guidelines for more information.

© 1995-2025 Newsmatics Inc. All Right Reserved.