

IHA-Accredited HACCP Certification Opens Doors to High-Paying Food Safety Careers and Rapid Professional Advancement

Online HACCP Training Platform Delivers FDA/USDA/CFIA/GFSI-Compliant Certification That Qualifies Professionals for Roles Paying \$22/Hour to \$125,000+ Annually

LUNENBURG, NOVA SCOTIA, CANADA, April 7, 2026 /EINPresswire.com/ -- [Food safety](#) professionals seeking career advancement and higher earning potential now have a proven pathway through International HACCP Alliance (IHA)-accredited certification

from eHACCP.org, the industry-leading online [HACCP training](#) and certification provider. With HACCP-certified professionals commanding salary premiums of 20 to 50% and qualifying for specialized roles across food manufacturing, quality assurance, and regulatory compliance, the certification has become an essential credential for career growth in the food industry.



“

I have taken HACCP training 4 times during my career and this training did a great job explaining everything. The part I really liked is they took the SQF Code and added how HACCP pertains to SQF.

”

Christine Diehl

Since its establishment in 2007, eHACCP.org has trained professionals in over 75 countries, offering 18-hour IHA-accredited [HACCP certification](#) courses that meet USDA, FDA, CFIA, and GFSI training requirements. The certification enables food safety professionals to legally create, sign, and implement HACCP plans, a critical qualification that opens doors to supervisory, management, and specialized technical positions across the food supply chain.

"HACCP certification is no longer optional for professionals who want to advance in food safety and quality assurance," said a spokesperson for eHACCP.org. "Our IHA-

accredited courses provide the recognized credentials that employers require, and certified professionals consistently report significant salary increases and expanded career

opportunities."

Career Advancement and Salary Growth

Industry data reveals that HACCP certification directly correlates with enhanced career prospects and compensation. Entry-level Quality Assurance Technicians with HACCP certification earn between \$22 and \$26 per hour, while Food Safety Coordinators and Quality Assurance Supervisors command salaries ranging from \$70,000 to \$85,000 annually. Senior positions, including Food Safety and Quality Assurance Program Managers, can earn between \$115,000 and \$125,000 per year.

HACCP-certified professionals qualify for diverse roles including:

- Quality Assurance Technician – Conducting in-process quality checks, monitoring GMP and HACCP compliance, and performing pre-operational inspections
- Food Safety Coordinator – Managing daily food safety activities, reviewing documentation, and ensuring regulatory compliance
- Food Safety Supervisor – Leading HACCP plan development, managing audits, and serving as primary contact for regulatory inspections
- HACCP Auditor – Conducting third-party audits and verifying compliance with GFSI-benchmarked standards
- Quality Assurance Manager – Overseeing food safety management systems, leading corrective actions, and managing sanitation teams
- Regulatory Affairs Specialist – Ensuring compliance with FDA, USDA, and CFIA regulations and managing regulatory inspections
- These positions span multiple sectors including food manufacturing, meat and poultry processing, seafood, dairy, fresh produce, storage and distribution, pet food, juice, and restaurant/ready-to-eat operations.

Comprehensive, Accessible HACCP Training

eHACCP.org's online HACCP training and certification courses are designed for maximum accessibility and effectiveness. The 18-hour programs are 100% online, automated, narrated, and self-paced, allowing busy professionals to complete certification on their own schedule within one year of enrollment. Courses include over 250 free templates covering prerequisite programs, GMPs, SOPs, SSOPs, tables, charts, checklists, and policies—providing practical tools that certified professionals can immediately apply in their workplaces.

The certification curriculum covers all essential HACCP principles including hazard analysis, identification of Critical Control Points (CCPs), establishment of critical limits, monitoring procedures, corrective actions, verification, and record-keeping. Courses are updated to align with the FAO's Codex Alimentarius latest HACCP revisions and meet the requirements of ISO 22000 standards.

"Our courses certify managers, supervisors, operators, and anyone responsible for food safety,"

the spokesperson added. "eHACCP.org-certified professionals can legally create HACCP plans and teams, develop HACCP documentation, and sign monitoring and verification records—capabilities that are essential for passing audits and maintaining regulatory compliance."

Industry Recognition and Regulatory Compliance

eHACCP.org's HACCP certification is recognized by major regulatory bodies and industry standards organizations worldwide. The IHA accreditation ensures that certified professionals meet the training requirements established by:

- FDA (Food and Drug Administration) – For food manufacturing, processing, and handling operations
- USDA (United States Department of Agriculture) – For meat, poultry, and egg product facilities (CFR 9 Parts 416 and 417)
- CFIA (Canadian Food Inspection Agency) – For Canadian food safety compliance
- GFSI (Global Food Safety Initiative) – Supporting compliance with SQF, BRCGS, FSSC 22000, and other GFSI-benchmarked schemes
- The certification also aligns with CFR 21 Part 110 (GMP in Manufacturing, Packing, and Holding of Human Food), CFR 21 Part 120 (HACCP Systems), CFR 21, Part 123 (Fish and Fish Products), and CFR 21 Part 117 (GMP for Human Food).

Trusted by Leading Food Companies

eHACCP.org's HACCP training and certification programs are trusted by major food manufacturers, processors, and distributors worldwide. The platform has earned a 4.9-star rating based on over 810 Google reviews, reflecting consistently high satisfaction among both individual professionals and corporate training programs.

eHACCP.org offers specialized courses tailored to specific industry sectors:

- HACCP for Food Processors – Comprehensive training for general food manufacturing operations
- HACCP for Meat & Poultry – Specialized content addressing USDA requirements
- HACCP for Seafood – Focused on CFR 21 Part 123 compliance
- HACCP for Dairy – Addressing unique hazards in dairy processing
- HACCP for Fresh Produce – Covering field-to-table food safety
- HACCP for Storage & Distribution – Managing food safety in warehousing and logistics
- HACCP for Retail/Ready-to-Eat – Restaurant and foodservice applications
- HACCP for Pet Food – Specialized training for pet food manufacturing
- HACCP for Juice – Compliance with juice HACCP regulations

Affordable, Flexible Training Options

eHACCP.org offers cost-effective certification options designed to accommodate both individual professionals and corporate training needs:

- HACCP Level 1 (Basic HACCP & GMP): \$49 for 90-minute course
- HACCP Level 3 (Certified HACCP Certification): \$299–\$499, depending on industry focus
- HACCP Level 4 (Advanced Certified HACCP and Food Safety Auditor Course): \$699
- Foreign Supplier Verification Program (FSVP): \$199
- Allergen, Sanitation, and Hygiene Courses: \$199 each
- Corporate training programs receive a 20% discount for groups of five or more, making it economical for food companies to certify entire teams.
- The platform provides live North American customer support 24/7/365, ensuring that learners receive assistance whenever needed.

Immediate Career Impact

Food safety professionals who earn HACCP certification from eHACCP.org report immediate career benefits. The credential qualifies individuals to serve as HACCP team members, create and sign HACCP plans, pass third-party audits, and assume leadership roles in food safety management. Many employers specifically require HACCP certification for supervisory and management positions, making the credential essential for career progression.

"HACCP certification demonstrates regulatory knowledge, audit readiness, and the ability to build and manage food safety plans," the spokesperson noted. "These capabilities make certified professionals more competitive for promotions and new job opportunities across the food industry."

The certification has no expiration date, though some employers, auditors, or regulatory authorities may require periodic recertification. eHACCP.org supports ongoing professional development by providing access to updated course materials and additional training resources.

About eHACCP.org

eHACCP.org is the industry leader in online HACCP training and certification, established in 2007 to provide accessible, high-quality food safety education. The company offers IHA-accredited 18-hour HACCP certification courses that meet USDA, FDA, CFIA, and GFSI training requirements. With professionals trained in over 75 countries, eHACCP.org is trusted by major food manufacturers, processors, and distributors worldwide. The platform provides 100% online, automated, narrated, and self-paced courses that include over 250 free templates and live customer support. eHACCP.org is committed to advancing food safety through comprehensive, accessible, and industry-recognized certification programs.

For more information about HACCP certification and career advancement opportunities, visit www.ehaccp.org or call (866) 488-1410.

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