

THE HITM RETAIL FOOD ALLIANCE OPERATION CERTIFICATION

Purpose

For those retail food operators who want to do advanced food processing procedures and be compatible with USDA and FDA Seafood HACCP, this program provides:

1. Research to find correct processing procedures for new technology
2. Training in the technology of retail food processes and control
3. Hazard identification and hazard control technology
4. Symposiums in retail operations technology
5. Networking to find consultants and suppliers of new technology.

Operation Certification

The procedure for a retail operation to obtain HACCP certification and recertification is as follows. Note that the key to certification is that all processes are validated as effective (Step 3), all employees are certified as capable by demonstration (Step 4), and the team can prove that there is continuous improvement (Step 5).

