

WHOLESALE AND RETAIL FOOD ALLIANCE "WARFA"

Training, Support, Tools, Certification, Plans, Verification/Audits

Q A Since 1 9 8 2



HACCP from Farm to Fork, both voluntary and mandatory



WARFA HACCP 1 Coursework meets the USDA and FDA requirements for HACCP certification. These programs meet and exceed requirements for you to have at least one person on staff possessing HACCP certification for both in the USDA and FDA food code. More than one HACCP-certified person will be needed to cover multiple shifts. This class **meets** wholesale processors, farms, retail, and seafood production and transport. This **does not meet** requirements for fishermen, aquaculture, fish/shellfish harvest and canning process control. If you have any questions please contact us.

We have many clients referred by both USDA and FDA and other state and local agents.

What makes Wholesale & Retail Food Alliance different from other HACCP training and certification programs?

PROFESSIONAL PERSONAL SERVICE AND PRODUCTS

- We are professionals working in the field, not educators selling training programs. Why? Because we write and maintain our coursework and tests as well as provide food safety tools and HACCP plan improvement development at discount prices.
- We are practicing HACCP consultants who are working to maintain our clients' food safety programs and have many different kinds of clients we service in the food industry.
- We do not just sell certification. We provide tools, personal contact, personal support and pleasant, fast and reliable service with a live person at the end of the keyboard or telephone.
- An experienced tech writer has written our materials, along with an ACF certified executive chef and two experienced scientists, one with his Ph.D. in chemistry. They have been doing food safety training since 1982 and many years prior at the University of Minnesota. Our team leader is one of the original founders of HACCP developed in the late 1950s with Pillsbury and NASA.
- Dr. Snyder, a retired lieutenant colonel, brought his experience in food safety testing with the army and the chemical industry safety protocols. "Pete" Snyder has been working on continual improvement in the Quality Assurance and HACCP programs for fifty years.
- Our programs are great for FSIS inspection HACCP Certification using HACCP and inspection protocols that show how to identify the proper components of a well-written HACCP plan.

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WITH QUALITY CONTROL COMES FOOD SAFETY

The Retail Food Alliance has changed its name to the Wholesale and Retail Food Alliance. We actually are training more wholesale processors than retail at this point. We do, however, use a retail example to show most of the wholesale processes. Retail is very complicated and very few firms are training in retail; however, Pete Snyder's training has retail so simplified it makes an excellent HACCP example. The control processes you will learn are used in your home at events and just about everywhere you eat. You may choose to keep your self or family safe and not eat when you observe unsafe food handling. You will have a good understanding of retail and a clear understanding of wholesale protocols. Individual operations receive tools for their special needs.

TESTS ARE EASY TO UNDERSTAND WITH NO TRICK QUESTIONS

We make changes immediately to coursework, tests and forms, whereas many educational companies can take years to make simple changes. Our materials are based on the USDA and FDA food code. National food safety certification programs such as ServSafe and Thomson Prometric both have trick questions in their tests to see if you are cheating. We think the test is the final place we have for you to learn the materials, so we view trick questions as counter productive. However, we train you to pass both the ServSafe and the Thomson Prometric exams, should your local regulations require them.

WE ARE ON THE CUTTING EDGE	FSC Food Safety Certification for the Manager supervisor and Chef	HACCP 1 "Train the Trainer"
Employee Training		
Varies	\$100.00	\$985.00

HACCP 1: Learn the food code, safety procedures, how to write a retail or a simple plan. Learn how to train your staff to make FDA Active Managerial Controls. Learn the double hand washing system using the Anchor Super Scrub 2000 Surgeon's Brush, how to use sanitizer test strips. Learn how to perform a basic internal HACCP audit and much more. \$500.00

HACCP 2: After taking prerequisites, learn progression of HACCP and history you will be able to learn how to make the controlled processes work for you. Learn how to overcome hurdles and log reduction through control models. Perform more detailed inspections. This course is great for those who work in a working HACCP environment or FSIS inspectors. \$685.00

LOOK CLOSELY AND COMPARE THE QUALITY AND SERVICE BEFORE YOU DECIDE.

Register online or contact us for more information or fax this page to: 209-856-3746 or call if this does not work for you. You may also find a contact request link at the bottom of our web pages. Please print clearly.

First and Last Name	Company, Firm or School Name
Address	Address
State	City Zip Country
Telephone Day	Telephone Evening or Cell
Email Address	Website address
More info or special needs:	

Note: If you do not hear from us in 48 hours please call: 541-997-7737 or email: steve@haccped.com