Who: CEHA 2020 Annual Educational Symposium  
What: Retail HACCP and ROP Workshop  
When: March 2, 2020 (Monday)  
Where: Embassy Suites by Hilton Monterey Bay/Seaside  
1441 Canyon Del Rey, Seaside, CA 93955  
Why: We have the answers to your questions for HACCP and ROP. Stop fearing the Health Inspector!

The primary focus of this training will be a review of Retail HACCP; how Regulators and Industry can work together to take the mystery and fallacies out of HACCP plans, and reduce potential Foodborne Illnesses. Many restaurants/food facilities are engaging in special food processes without an approved HACCP plan and many Inspectors are not sure of or experienced enough to know what to look for while conducting their inspections.

This workshop will cover the following:
- ROP, Cook-chill and sous-vide at the Retail level.
- Key components and requirements of a HACCP plan for Special Processes.
- Health and Safety Code requirements.
- What Industry needs to submit for their HACCP plan approval.
- What the Inspector should require in a plan review.
- What to look for during the field inspection of a Special process that requires a HACCP plan.

This course will conclude with a hands-on exercise that will enable the student to develop a cook-chill HACCP plan.

This course has been approved for 8 CECH for the REHS. Class size limited to 50 attendees maximum.