



College of Tropical Agriculture and Human Resources
University of Hawai'i at Mānoa

Certificate of Completion

is awarded to

Blair Ushijima

for successfully completing

the HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM – PRINCIPLES OF FOOD PROTECTION conducted at the University of Hawai'i at Manoa, Honolulu, Hawai'i on August 13-14, 2009. The curriculum followed the guidelines established for HACCP systems described in the "Recommended International Code of Practice General Principles of Food Hygiene, CAC/RCP 1-1969, Rev. 4-2003" developed by the Codex Alimentarius Commission on Food Hygiene and by the National Advisory Committee for Microbiological Criteria for Foods (1997). The course materials are accredited by the International HACCP Alliance and the undersigned Instructors are HACCP trainers certified by the GMA Science and Education Foundation (formerly the Food Processors Institute), The International Meat and Poultry HACCP Alliance, Association of Food and Drug Officials (AFDO), and the Seafood HACCP Alliance.

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