CHARTERED
INSTITUTE OF PROFESSIONAL CERTIFICATIONS

CERTIFIED GLOBAL FOOD SAFETY AND HACCP COMPLIANCE ™

CFS ™

Fully Accredited By:

Chartered Institute of Professional Certifications

CPD Certification Service

CFS ™
CERTIFIED GLOBAL FOOD SAFETY AND HACCP COMPLIANCE MANAGER™

PROGRAM OVERVIEW

According to a recent study, food organizations that have implemented HACCP programs experience up to a **50% reduction in product recalls** compared to those relying solely on traditional inspection methods. Additionally, these companies experience a **70% reduction in non-compliance incidents** and a significant improvement in overall operational efficiency.

This certified program is designed to equip food safety leaders with comprehensive knowledge and advanced capabilities to **lead HACCP-based compliance systems across global operations**. You will gain a deep understanding of international food safety standards and evolving regulatory frameworks. Additionally, you will gain regulatory insights with **practical system design**, enabling you to confidently manage compliance across diverse jurisdictions and complex supply chains.

Throughout the program, you will explore critical domains such as **hazard identification and risk assessment, critical control point determination, prerequisite programs, Good Manufacturing Practices, allergen management, sanitation controls, and supplier assurance**. You will learn how to scientifically establish critical limits for **biological, chemical, and physical hazards, design effective monitoring and corrective action procedures, and implement robust verification and validation systems**. Advanced modules will further strengthen your expertise in **traceability architecture, recall management, audit readiness, and alignment with global certification and inspection** expectations.

ACCREDITATIONS

CPD CERTIFIED
The CPD Certification Service

Trustpilot
★★★★★
4.8
★★★★⯨

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INSTITUTE OF PROFESSIONAL CERTIFICATIONS
4.6
★★★★⯨

PROGRAM OVERVIEW

With a strong emphasis on leadership and continuous improvement, this program will equip you to **interpret regulatory guidelines accurately, modernize documentation and monitoring through data-driven systems, and embed a culture of preventive risk management** within your organization. By the end of the program, you will be fully prepared to anticipate food safety risks, prevent costly recalls, and lead audit-ready, globally compliant food safety systems with authority and confidence.

Upon completing the program and passing the Chartered exam, you will attain the **Certified Global Food Safety and HACCP Compliance Manager (CFS™)** designation. This industry-recognized credential will position you as a **highly sought-after food safety leader**, opening doors to senior roles across multinational food organizations. With this designation, you will stand out in a competitive job market, demonstrating to employers, regulators and stakeholders that you possess the authority to **lead global food safety systems** and safeguard public health with confidence.

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★★★★★
4.8
★★★★⯪

CHARTERED
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4.6
★★★★⯪

KEY SKILLS YOU WILL GAIN
From This Program

HACCP SYSTEM DESIGN
HAZARD ANALYSIS
CCP DETERMINATION
CRITICAL LIMITS SETTING

PREVENTIVE CONTROLS
FSMA COMPLIANCE
CODEX HACCP APPLICATION
NACMCF 12-STEP FRAMEWORK

PRP IMPLEMENTATION
GOOD MANUFACTURING PRACTICES - GMP
ALLERGEN RISK MANAGEMENT
SANITATION CONTROLS

ENVIRONMENTAL MONITORING
FOOD SAFETY RISK ASSESSMENT
CORRECTIVE ACTION MANAGEMENT
VERIFICATION & VALIDATION
FOOD SAFETY DOCUMENTATION

AUDIT READINESS
GFSI STANDARDS ALIGNMENT

CFS™
CERTIFIED GLOBAL
FOOD SAFETY AND
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MANAGER™

June Oh

Distinguished Food Safety, Quality Assurance, and Regulatory Compliance Leader

June Oh is a **highly accomplished food safety, quality assurance, and regulatory compliance executive with over 20 years of leadership experience** spanning public health enforcement, FDA-regulated manufacturing, retail food operations, and enterprise-wide quality systems. She began her career in retail food safety before progressing into public health enforcement, **overseeing food, drug, and cosmetic compliance across diverse sectors**. Throughout her career, she has led large-scale compliance transformations, strengthened supplier governance frameworks, and implemented risk-based quality systems that ensured sustained audit readiness and regulatory excellence.

June has held senior leadership roles including **Director of Food Safety & Quality Assurance at RaceTrac**, Director of Product Quality & Regulatory Affairs at Rite Aid, and Senior Vice President of Product Development and Regulatory Affairs at Medical Group Care. She is the **founder of ReadySafe Food and a long-standing ServSafe Instructor and Proctor**. June specializes in translating Codex, FSMA, GFSI, and ISO requirements into practical, technology-enabled compliance systems and holds a Master's degree from Michigan State University's College of Veterinary Medicine.

OUR PARTICIPANTS

Over 70% of FORTUNE 500 Companies Have Attended Our Accredited Programs Before

PROGRAM AGENDA

MODULE 1 - HACCP FUNDAMENTALS

Introduction to HACCP Fundamentals
- Lesson 1 - HACCP Introduction, Evolution, and Globalization
- Lesson 2 - Preliminary Steps + Form 2-A Exercise
- Lesson 3 - Flow Diagram and Verification

MODULE 2 - HACCP PRINCIPLES (HACCP PRINCIPLE #1)

Introduction to HAACP Principles
- Lesson 1 - Hazard Analysis Introduction
- Lesson 2 - Hazard Analysis Applications (Form 2-B)
- Lesson 3 - Hazard Classification for Each Product and Process
- Lesson 4 - Case Study: Not the Obvious Hazard
- Lesson 4 - Case Study - Part 2

MODULE 3 - HACCP PRINCIPLES (HACCP PRINCIPLE #2 - #3)

Introduction to HAACP Principles 2 & 3
- Lesson 1 - Define Control and Critical Control Points
- Lesson 2 - Use Decision Tree (Codex) to Determine CCPs
- Lesson 3 - Establish Critical Limits Using Science-based Evidence

MODULE 4 - HACCP PRINCIPLES (HACCP PRINCIPLE #4 - #6)

Introduction to HAACP Principles 4 to 6
- Lesson 1 - Establish Monitoring Procedures (Who, What, When, How)
- Lesson 2 - Application of Corrective Actions and Documentation
- Lesson 3 - Verification Activities Purpose and Execution (Form 2-C)

MODULE 5 - HACCP PRINCIPLE #7 AND PUTTING IT ALL TOGETHER

Introduction to HACCP Principle 7
- Lesson 1 - Recordkeeping Requirements and Types of Records
- Lesson 2 - Importance of Training
- Lesson 3 - Implementation and Sustainable Execution
- Lesson 4 - Putting It All Together – Assembling the HACCP Plan
- Lesson 5 - Putting It All Together – Continued…

MODULE 6 - PRP AND GMPS

Introduction to PRPs & GMPs
- Lesson 1- 5 Pillars of PRPs and GMPs + Environment (PRP)
- Lesson 2 - Equipment, Essentials, and External Outputs (PRPs)

PROGRAM AGENDA

- Lesson 3 - Enterprise Controls (PRP Final Pillar) and NACMCF PRP
- Lesson 4 - Case Study: Integrated Pest Management as Enterprise PRP
- Lesson 5 - GMP Pillars: People and
- Lesson 6 - GMP Pillars: Process and Product
- Premise
- Lesson 7 - GMP Pillars: Procedures and Synergies of PRP and GMP
- Lesson 8 - GMP Hygienic Zoning

MODULE 7 - FOOD SAFETY MODERNIZATION ACT (FSMA)

Introduction to Food Safety Modernization Act (FSMA)

- Lesson 1- FSMA Introduction and 7 Major Rules
- Lesson 2 - PCHF Overview and Economically Motivated Adulteration
- Lesson 3 - PCHF Food Safety Plan
- Lesson 4 - PCHF Other Requirements
- Lesson 5 - Sanitary Transportation and FSVP
- Lesson 6 - PCAF and Produce Safety Rule
- Lesson 7 - IA Rules and 4 KATs
- Lesson 8 - Food Defense and VQIP (Voluntary)
- Lesson 9 - FSMA 204 Traceability

MODULE 8 - REGULATORY FRAMEWORK AND AUDIT PREPAREDNESS

Introduction to Regulatory Framework and Audit Preparedness

- Lesson 1 - Auditing the Regulatory Framework
- Lesson 2 - Audit Traceback: Policy, Procedures, Records, Observations

MODULE 9 - GLOBAL FOOD SAFETY INITIATIVE BENCHMARK SCHEME

Introduction to Global Food Safety Initiative Benchmark Scheme

- Lesson 1 - GFSI Benchmark Schemes – Best Fit and Steps to Earning Certification

MODULE 10 - FOOD SAFETY MODERNIZATION APPLICATIONS

IIntroduction to Food Safety Modernization Applications

- Lesson 1 - Digitizing and Modernizing Food Safety Management
- Lesson 2 - Systems Across All Programs

FINAL EXAM

YOUR CHARTER DESIGNATION

By the vested power in the Board of Governors of Chartered Institute of Professional Certifications, the Advisory Board, Faculty and Curriculum Committee, do hereby certify

Juliana Silva

Has Been Conferred the Designation of

Certified Global Food Safety and HACCP Compliance Manager ™
CFS™

Has satisfied all the examination and experience requirements, and is duly admitted and licensed to use this charter, board certificate, and membership credentials
And has committed to abide by the membership declaration of ethics, rules of professional conduct and continuing education requirements as a member of Chartered Institute of Professional Certifications

Chair of the Board

CFS™
CERTIFIED GLOBAL
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MANAGER™

Director

Chartered Institute of Professional Certifications' programs are unique as they provide you with professional charter designations and marks that can be used across your lifetime once you have completed our programs.

Upon completion of the program and successfully passing the Chartered exam, you will be awarded the prestigious **Certified Global Food Safety and HACCP Compliance Manager (CFS™)** designation, which can be showcased in your resume, CV, and other professional credentials. Developed by the esteemed **Chartered Institute of Professional Certifications**, a leading authority in professional certifications, this industry-recognized, trademarked charter validates your expertise in leading HACCP-based food safety systems, preventive controls, and global regulatory compliance. It demonstrates your expertise in hazard analysis, CCP determination, audit readiness, traceability, and digital food safety management, positioning you as a trusted leader in mitigating risk, ensuring regulatory compliance, and protecting public health across global food supply chains.

The program's content has been independently accredited and certified by the **Continuing Professional Development (CPD) organization**, guaranteeing adherence to rigorous standards of professional development.

ABOUT US

49,525 Business Leaders Have Attained Their Chartered Certifications Since 2009

390 Certified and Fully Accredited Programs

87% Chartered Leaders Have Reported Career Promotions and Enhancements

Chartered Institute of Professional Certifications

All of Chartered Institute of Professional Certifications programs are fully accredited programs. The professional charters and designations are trademarked credentials that can only be used by professionals who have completed and passed our accredited program. It is also independently accredited by CPD as adhering to the highest standards of continuing professional principles.

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OUR FACULTY DIRECTORS

We Collaborate With Instructors From Renowned Institutions

CONTACT US TODAY

We Thank You for Your Ongoing Support of Our Programs

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