

HACCP TRAINING COURSE

Online 14 September 2026



Take the right steps to identify the risks and manage the critical points across your laundry processes and operations to ensure hazards are controlled.

OVERVIEW

The aim of the course is to provide attendees with comprehensive knowledge of how to identify and apply Hazard Analysis and Critical Control Points (HACCP) across all of your laundry service and processes.

Laundry operations encompass a hugely important role in the hospitality, food hygiene and healthcare sectors. Therefore laundries need to understand and assess the inherent risks involved, knowing how to choose the right procedures and then implementing the correct ones is critical.

This course will be held online via Microsoft Teams. An invite will be sent with the links to join.

WHO SHOULD JOIN

The course is designed to be beneficial to laundry staff at any level but is aimed at production, quality and operations teams.

TIME

9.30am-3pm (including assessment).

OUTLINE OF CONTENT

- Understand the importance of HACCP based systems
- Systematic approaches to meet biocontamination control requirements
- Understand preliminary processes for HACCP based procedures
- Understand how to implement, monitor, develop and maintain HACCP based systems in your laundry
- Conducting hazard analysis
- Determining your control points
- Internal and external verification and audit procedures
- Establishing & reviewing your systems, documentation and record-keeping

COSTS

Training costs £150 for TSA members and £300 for non-members.

NEXT STEPS

To book your spaces, please contact events@tsa-uk.org.