

DICKINSON FROZEN FOODS INVESTS IN FOOD SAFETY

ABOUT DICKINSON FROZEN FOODS, INC. Frozen Foods began production in the summer of 1986 and hasn't stopped growing. Since the company's simple beginning it has grown to be the industry's most reliable producer of potato, onion, and pepper products with production plants in Fruitland and Sugar City, Idaho.

THE CHALLENGE. To remain a reputable, reliable, and respected food producer, Dickinson Frozen Foods sought HACCP (Hazard Analysis Critical Control Points) food safety training and certification from an accredited organization. TechHelp, part of the MEP National Network™, through its partnership with the University of Idaho School of Food Science, provides this training in conjunction with the International HACCP Alliance.

MEP CENTER'S ROLE. Dickinson Frozen Foods sent participants to attend a 3-day HACCP training provided by TechHelp, a member of the MEP National Network™ that included high-quality instruction and materials, interactive exercises, and certificates of completion. Day one focused on prerequisite food safety programs that ensure products are free from objectionable hazards creating a sanitary food processing environment. The final two days focused on how to develop a HACCP plan and implement a HACCP System. Participants learned the five preliminary tasks, the seven key HACCP principles, and how to build a HACCP plan that included product descriptions, flow charts, hazard analysis, and a critical control point matrix. The training session included a discussion on the Food Safety Modernization Act and the proposed Hazard Analysis and Risk-Based Preventive Controls regulation and its impacts on HACCP systems.

"We enjoy the FSMA and internal auditing courses provided by TechHelp. TechHelp is very useful and helps keep us updated on the FDA changes. TechHelp does an awesome job of training. We can ask questions long after class, and the information is good and helpful. TechHelp is an excellent resource in regards to FSMA."

-Helen Stone, Quality Assurance Manager

RESULTS



Client is able to operate at the highest levels of the food manufacturing supply chain.



Client was able to target investment in their people, plants, and equipment.



10 jobs created



Commitment to food safety retained current customers.



Commitment to food safety developed sales in new markets.

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