

HACCP

HACCP

**Hazard Analysis and Critical Control Point
system**

HACCP

**From Codex Alimentarius Code of
Hygiene Practices**

TO

HACCP

HACCP

Instead of detecting problems that may compromise the safety of food after they have occurred,

PREVENT PROBLEMS BEFORE THEY OCCUR

HACCP

Use

- A system of preventive controls for every specific product and process
- Clearly defined practices under which plant staff prevent hazards occurring
- Procedures to monitor and audit the practices (to make sure they work as intended)
- Cost effective assurance of food safety, placing more responsibility on operating staff

HACCP

HACCP when implemented is a management system for ensuring safety of products prepared in an establishment.

HACCP

The application of HACCP is compatible with the implementation of quality management systems and is the system of choice in the management of food safety within such systems. Although TQM, ISO 9000 and HACCP are compatible, **one does not replace the other.**

HACCP

HACCP plans apply to specific products and to specific processes, and are in addition to appropriate food safety legislation by the responsible authority having jurisdiction, and codes of practice for hygiene or any codes of good manufacturing practice that might be in force for the establishment as a whole.

HACCP

Various prerequisite programme areas may include:

PREMISES

Outside property, building, hygienic facilities, water quality programme

RECEIVING/STORAGE

Receiving of raw materials, ingredients and packaging materials, storage

EQUIPMENT PERFORMANCE AND MAINTENANCE

General equipment design, equipment installation, equipment maintenance

PERSONNEL TRAINING PROGRAM

Manufacturing controls, hygienic practices, controlled access

HYGIENE

Sanitation programme, pest control programme

HEALTH & SAFETY RECALLS

Product identification programme and coding, recall system, recall initiation

LABELLING

Meeting requirements for the market intended

HACCP

7 PRINCIPLES to setting up an effective HACCP system:

- 1. Conduct a hazard analysis** of all possible Food Safety Hazards that are likely to occur in your processing operation - based on the species being processed and the process used, and analyze the risks related to those hazards;
- 2. Determine the Critical Control Points (CCPs)** in the process, at which a failure of some sort could make food unsafe if proper Control is not exercised;
- 3. Establish critical limit(s)** to the parameters of the process associated with each identified CCP - that is, boundaries that are used to judge whether an operation is producing safe products;

HACCP

7 PRINCIPLES to setting up an effective HACCP system (2):

- 4. Establish a system to monitor control of the CCP** to keep track of how the process is performing;
- 5. Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control;**
- 6. Establish procedures for verification to confirm that the HACCP system is working effectively** and for a review whenever there are changes to the system;
- 7. Establish documentation concerning all procedures and records appropriate to these principles and their application** (to satisfy regulators, importers, etc. that you are operating your plant in accordance with HACCP principles).

HACCP

Those are the General Principles. But what does it mean specifically?

First you must IDENTIFY CRITICAL CONTROL POINTS at which hazards may occur (Principles I-II)

HOW TO IDENTIFY THE CRITICAL CONTROL POINTS?

HACCP

Hazards

Biological

Chemical

Physical

HACCP

Linkages between the HACCP method and the
ISO 9001
(ISO 16161)

HACCP

From HACCP to GAP and USGAP, followed by
BRM, and ISO 22000