

# HACCP

## Approach to Food Safety

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# 7 Principles of HACCP

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- Analyze hazards
  - Identify critical control points
  - Establish preventive measures with critical limits for each control point
  - Establish procedures to monitor the critical control points
  - Establish corrective actions to be taken when monitoring shows a critical limit has not be met
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## 7 Principles of HACCP (2)

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- Establish procedures to verify the system is working properly
  - Establish effective recordkeeping to document HACCP system
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## Advantages Over Current System

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- ❑ Focuses on identifying and preventing hazards from contaminating food
  - ❑ Based on sound science
  - ❑ Permits more efficient and effective government oversight
  - ❑ Places responsibility for ensuring food safety on food manufacturer or distributor
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## Advantages (2)

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- ❑ Helps food companies compete more effectively in world market
  - ❑ Reduces barriers to international trade
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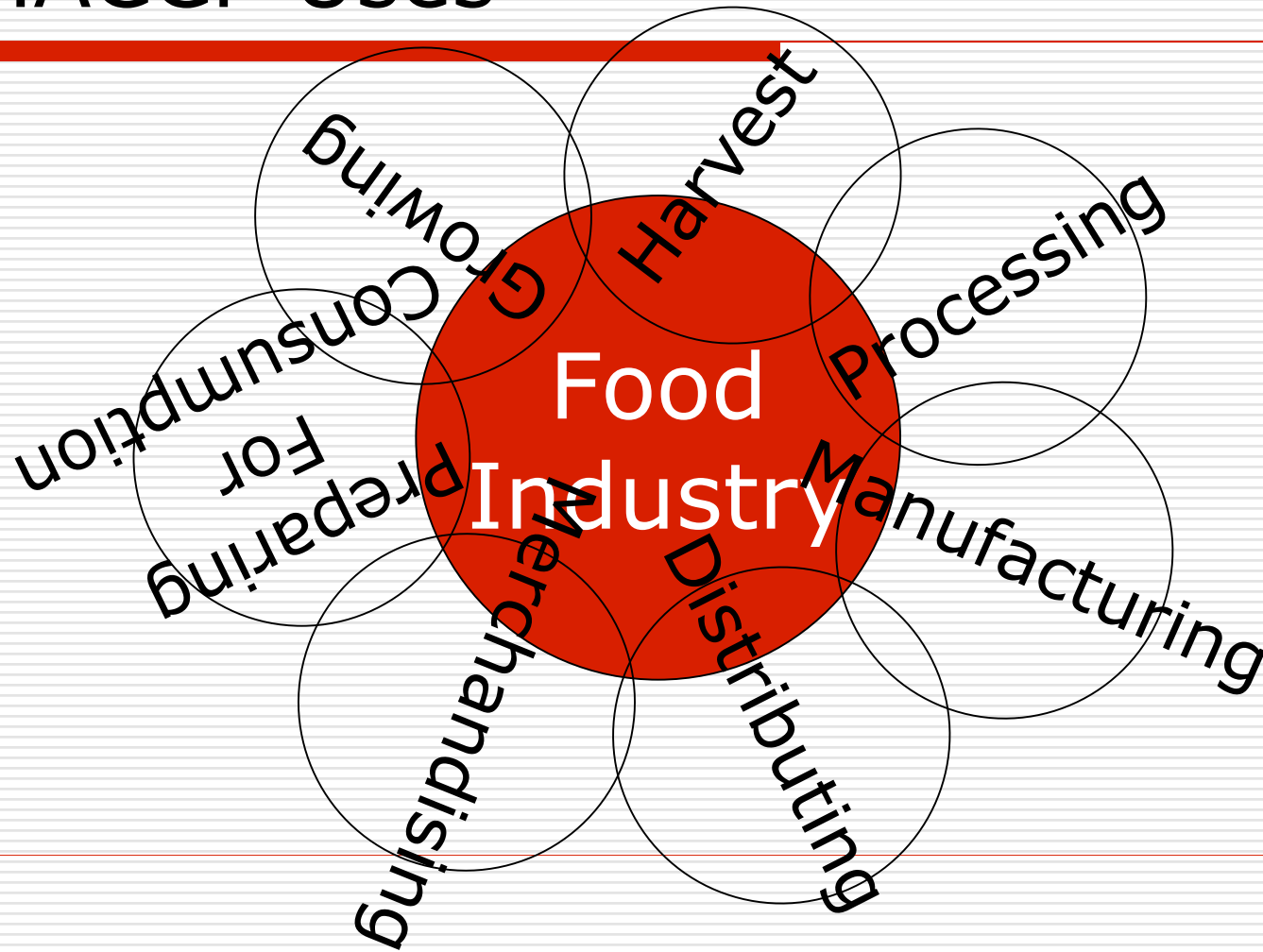
# Monitoring Critical Control Points

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- Physical and chemical tests
  - Visual observations
  - Microbiological criteria allow verifying that overall HACCP system working
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# HACCP Uses

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# Prerequisite Programs

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**Good manufacturing practices**

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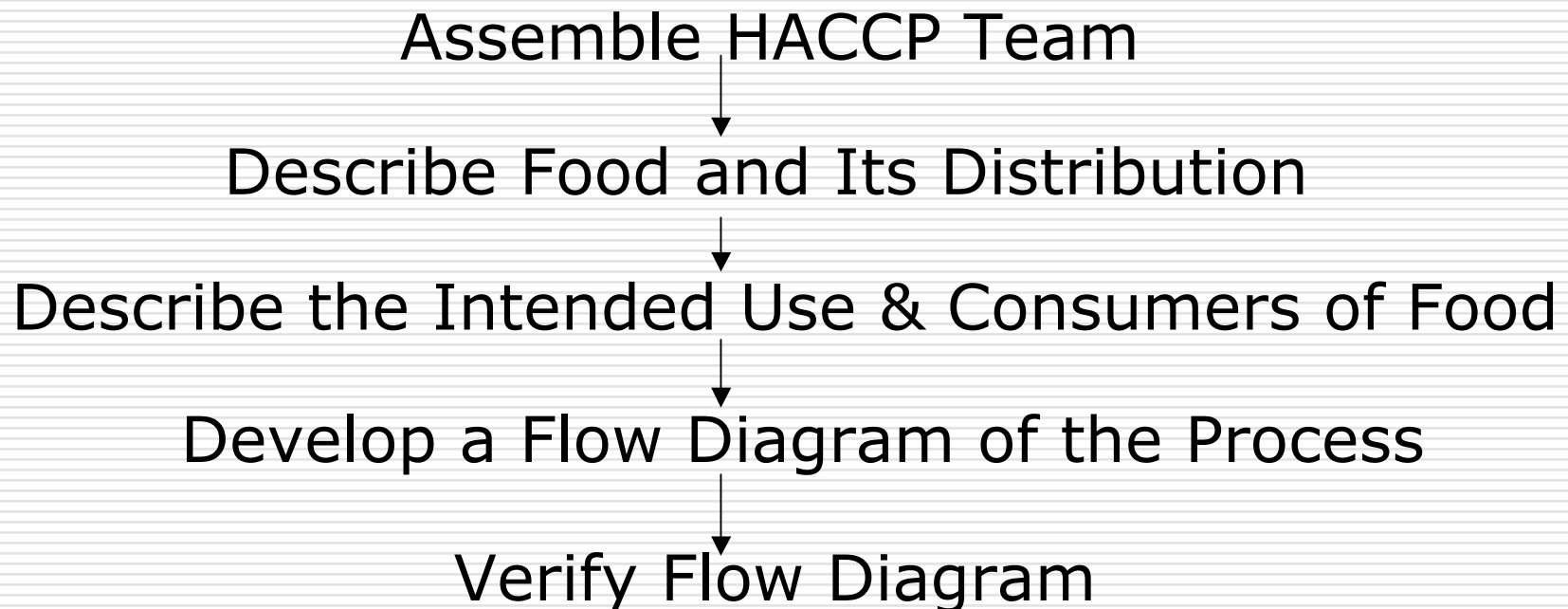
# Success of HACCP

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- Depends on:
    - Educating and training management and employees in importance of producing safe food
    - Include information of control of foodborne hazards related to all stages of food chain
    - Make sure employees understand what HACCP is
      - Specific training should include instructions and procedures that outline employee tasks in monitoring each Critical Control Point
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# Task in Development of HACCP Plan

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# Application of the Principles

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- Analyze hazards
  - Identify critical control points
  - Establish preventive measures with critical limits for each control point
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## Application (2)

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- Establish procedures to verify the system is working properly
  - Establish effective recordkeeping to document HACCP system
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