

HACCP: Hazard Analysis Critical Control Points

- ◆ What does HACCP stand for?
- ◆ What is Hazard Analysis Critical Control Points?
- ◆ What are the principles of Hazard Analysis Critical Control Points?
- ◆ What does the law require?
- ◆ What if I own a small food business?
- ◆ What training is available?
- ◆ Where to obtain further advice?

What does HACCP stand for?

Hazard Analysis Critical Control Points

What is Hazard Analysis Critical Control Points?

It is a Food Safety Methodology that relies on the identification of Critical Control Points (CCP's) in food production and preparation processes. Closely monitored CCPs will ensure that food is safe for human consumption.

It avoids traditional "end product testing" and seeks to identify hazards and reduce risks throughout all stages from producer to plate.

HACCP Principles are now promoted and incorporated into Food Safety Legislation in many countries.

What are the principles of Hazard Analysis Critical Control Points?

The HACCP principles consist of the following:

- ◆ Identifying any hazards that must be prevented, eliminated or reduced to acceptable levels.
- ◆ Identifying the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels.
- ◆ Establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards.
- ◆ Establishing and implementing effective monitoring procedures at critical control points.
- ◆ Establishing corrective actions when monitoring indicates that a critical control point is not under control.
- ◆ Establishing procedures to verify that the measures outlined in the above paragraphs shall be carried out regularly.
- ◆ Establishing documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the measures outlined in the above paragraphs.

What does the law require?

From 1 January 2006 the Regulation 852/2004 of the European Parliament on the Hygiene of Foodstuffs requires that:

Food Business operators shall put into place, implement and maintain a permanent procedure based on the principles of HACCP.

What if I own a small food business?

No matter what the size of your business the Regulation 852/2004 of the European Parliament on the Hygiene of Foodstuffs still applies to you and you will have to ensure that you comply with them.

Where to obtain further advice

A copy of the publication “Safer Food – better business” is available from the Office & HR Manager. Additional information can be obtained by visiting the Food Standards Agency webpage on Food hygiene legislation.