

# HACCP 001 Hazard Analysis and Critical Control Points System

## Introduction

HACCP is the acronym for Hazard Analysis Critical Control Point. The concept was originally developed in the 1960's by NASA to ensure food safety for the manned space programme. Its primary aim was to prevent food safety problems and effectively control food borne disease. The system has since been developed and applied internationally. The principles of HACCP can be used for all product and hazard types.

The company is committed to supplying safe products for consumption. As part of this commitment, all products and processes used in the manufacture of food products are subject to hazard analysis.

The Hazard Analysis Critical Control Point (HACCP) system is internationally recognised as the most effective method of ensuring product safety. The system forms a key part of the technical requirements of all of the company's customers. HACCP's documents for all products manufactured on site are contained within the HACCP manual and are as follows:

- HACCP 001 HACCP System
- HACCP 002 HACCP Flow diagram
- HACCP 003 Chemical Hazards
- HACCP 004 Physical Hazards
- HACCP 005 Biological Hazards
- HACCP 006 Hazard Assessment and Critical Control Point Calculator
- HACCP 007 HACCP Plan
- HACCP 008 HACCP Verification Audit
- HACCP 009 HACCP Calculator Guide

## HACCP principles

HACCP is a system, which identifies specific hazards and implements measures for their control. All the HACCP's contained in this manual have been developed using the seven basic principles detailed below:

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## Principle 1

Prepare a flow diagram of the steps in the process. Conduct a hazard analysis by identifying potential hazards. Assess likelihood of occurrence of these hazards and identify control options

## Principle 2

Identify the Critical Control Points in the process using the decision tree

## Principle 3

Establish critical limits, which must be met to ensure each Critical Control Point is under control

## Principle 4

Establish a monitoring system to ensure control of the Critical Control Point by scheduled testing or observations

## Principle 5

Establish the corrective action to be taken when monitoring indicates that a particular Critical Control Point is moving out of control

## Principle 6

Establish documentation concerning all procedures and records appropriate to these principles and their application

## Principle 7

Verify that HACCP is working effectively

## HACCP Scope

The HACCP's contain herein define the potential risks and control measures required to safely manufacture the following products: (*Enter products here*)