

HACCP

Hazard Analysis Critical Control Point (HACCP) is a food safety management system which is acknowledged to be the most effective way for food businesses to protect consumers. HACCP-based controls implemented across the food chain aim to reduce food borne disease and injury.

EU food hygiene legislation makes it a legal requirement for all food business (excluding primary producers) to set up, implement and maintain permanent procedures in line with HACCP principles.

HACCP is a preventative food safety management system based on 7 principles:

- Identify hazards that must be prevented, eliminated or reduced;
- Identify critical control points (CCPs) at the steps at which control is essential;
- Establish critical limits at CCPs;
- Establish procedures to monitor the CCPs;
- Establish corrective actions to be taken if a CCP is not under control;
- Establish procedures to verify whether the above procedures are working effectively; and
- Establish documents and records to demonstrate the effective application of the above measures.

These principles concentrate on identifying and controlling microbiological, chemical and physical food safety hazards that can be encountered during food production. Any relevant hazard assessment and monitoring of critical control measures must be documented accordingly as they may form evidence of due diligence in the course of legal proceedings.

For developing or verifying existing HACCP procedures, please contact Sentinel Safety on 01527 833834.