Section 8 - HACCP

HACCP – Hazard Analysis Critical Control Point.
The main principle of HACCP is to try to identify a potential problem or hazard that may occur at any stage before it happens and so guarantee the quality of the food.

HACCP is a system used by food businesses to

- Identify any step in the activities of their food business which is critical to ensuring food safety
- Implement safety measures to reduce risks to health.

The seven basic steps in HACCP

1. Identify the hazards associated with the food business, e.g. a hazard could be a chemical contaminant
2. Identify points where hazards may occur – the hazard may occur if the food is left out when cleaning - and how this can be controlled
3. Establish limits to allow these hazards to be controlled at each critical point
4. Establish monitoring procedures to measure the limits set for each point identified at step 2.
5. Determine what corrective action would be required in the event that the control of a hazard was unsuccessful
6. Establish recording procedures
7. Establish verification and review procedures

Review of systems

A review of systems may be necessary if

- The control measures are ineffective
- The product is unsatisfactory
- The type of product or ingredient changes e.g. frozen chickens are used instead of fresh, different seasoning etc.
- New equipment is introduced, e.g. a new fridge, oven, etc.
- Complaints
- Poor laboratory results from food samples etc.
State the difference between a hazard and a risk.

A hazard is anything that could cause harm to consumers and a risk is the likelihood that a hazard will cause harm.

The use of documented food safety management systems?

• It is a legal requirement to keep records as part of the HACCP-based food safety management system
• Record keeping helps to ensure that the business complies with the law and provides evidence of how the food is produced and handled
• Your records need to show that the steps in the production and sale of food that are critical to food safety are being controlled.

Types of records that might be kept?

• Refrigerated storage, i.e. the date the food went into the fridge, daily recording of the temperature in the fridge
• Cooking and holding temperatures
• Cleaning records
• Staff training records – provides evidence that staff have been trained to the required standard
• Pest control
• Goods received delivery temperatures.