



HACCP Training Guide

by TCISys.com



Preliminary Steps - 3. Make a description of the product, how it is processed or manufactured and the storage and distribution process

A full description of the product should be drawn up, including relevant safety information such as: composition, physical/chemical structure (including A_w , pH, etc.), microcidal/static treatments (heat-treatment, freezing, brining, smoking, etc.), packaging, durability and storage conditions and method of distribution.

Consider the following:

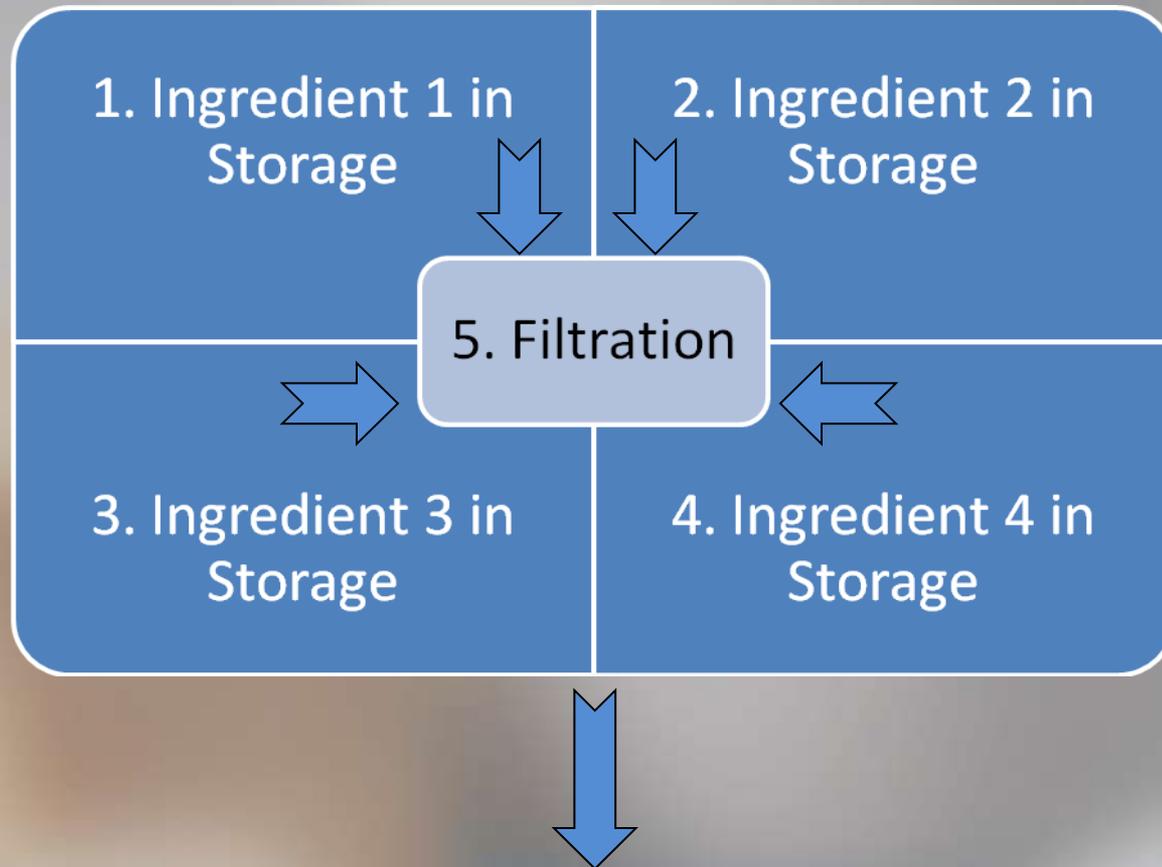
- What is the name of the product?
- How is the product to be used?
- How is it processed or manufactured?
- What type of packaging is used?
- Where is the product stored?
- What is the length of shelf life of the product
- At a what temperature?
- How is the product distributed?
- How is the product sold?

The image shows a document titled 'HACCP 882 Product Description'. It features a table with two columns: 'Description' and 'Notes'. Below the table, there are fields for 'Product Name' and 'Product Code'. The document is a template for recording product details in a HACCP context.

Refer to the HACCP Calculator guide and HACCP Calculator for a template form



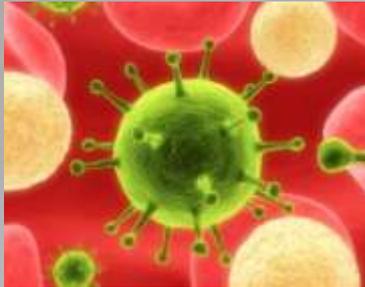
HACCP Process Flow Diagram Example





HACCP Study – PRINCIPLE 1

Conduct a hazard analysis



Taking your confirmed process flow diagram your HACCP team will now need to conduct a Hazard Analysis for each step to identify the threats to human health, which might be introduced into products as they are produced.

The hazards are grouped into three categories: Biological (including microbiological), Chemical, and Physical.

Biological hazards are living organisms that can make food unsafe to eat. Biological hazards may be bacterial, parasitical, or viral.

Chemical hazards may be the result of something naturally occurring in ingredients or food or accidentally added during the process. Harmful chemicals have been associated with both acute and chronic illness.

A **Physical hazard** is a physical component of a food that is unexpected and may cause illness or injury to the person consuming the food.

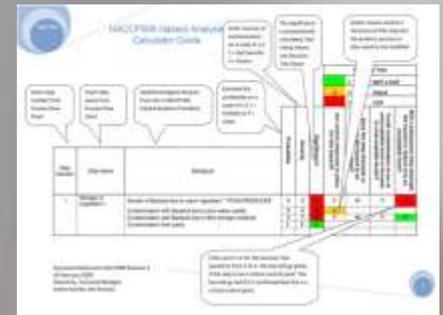


HACCP PRINCIPLE 1 - Conduct a hazard analysis

The HACCP team must then consider what control measures, if any, exist which can be applied for each hazard. More than one control measure may be required to control a specific hazard(s) and more than one hazard may be controlled by a specified control measure.

Use our unique HACCP 004 Hazard Assessment & Critical Control Point Calculator to help at this stage of the Hazard Analysis:

- Simple steps to assessing Hazard significance generating a rating of 1 – 9
- Automatically highlights significant hazards which require critical control point assessment
- Enables you to present your HACCP assessment in a clear and professional manner
- Refer to our guide to assist in your assessment



Refer to the HACCP Calculator guide part 2 and the HACCP Calculator



PRINCIPLE 4 - Establish a system to monitor control of the CCP.



Training of Employees in monitoring procedures and CCPs should be undertaken for each preventive measure or control. They should fully understand the purpose and importance of monitoring and accurately reporting monitoring activities and results.

Documents for the recording of measurement should clearly indicate the control limits so that an employee does not have to refer elsewhere for the critical limits.

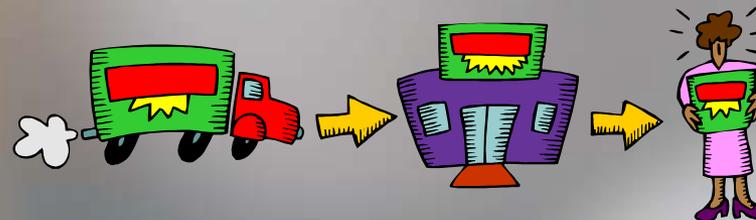


Review

HACCP stands for Hazard Analysis and Critical Control Point. It was developed by the Codex Alimentarius Commission. HACCP is a system used to identify, prevent, and control food safety hazards.

A HACCP system is based on principles that identify specific hazards and implements measures for their control but what is included in Principle 1? Click on your answer.

- Write a product description
- Prepare a flow diagram
- Describe the intended use
- Assemble a HACCP team
- Identify vulnerable groups





That's the end
of this training
package

Thank you for
attending

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Correct



HACCP 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.

[Click here to continue](#)

Incorrect



Please try again

[Click here to continue](#)