

[Advanced HACCP Implementation Package](#)



You can ensure that you are compliant with food safety legislation by applying principles of hazard analysis critical control points using our comprehensive easy to follow Advanced HACCP System.

Our HACCP package is quite simply the most comprehensive system that you can buy and includes our unique Hazard Assessment and Critical Control Point Calculator. The HACCP System is supplied in Microsoft Word and Excel format for ease of editing. The manual will enable you to conform to all of the legal requirements of a HACCP system plus provides you with support documents and tools including our unique Hazard Assessment Calculator and Critical Control Point Calculator © which completely simplifies the assessment process and aids your identification of critical control points.

Included in the Advanced HACCP system Package are the:

- ✓ HACCP Manual
- ✓ Good Manufacturing Practice Manual
- ✓ Operational GMP Prerequisite Programmes Manual
- ✓ HACCP Training
- ✓ New HACCP Training Examination Software
- ✓ Free Online Support via email

[For more information contact us here](#)

[To order the Advanced HACCP System click here](#)

Advanced HACCP Implementation Package

HACCP Manual

Sections included in the HACCP manual are as follows:

- HM 1 HACCP System
- HM 2 HACCP Team
- HM 3 HACCP Prerequisites
- HM 4 HACCP Scope and Product Information
- HM 5 HACCP Intended Use
- HM 6 HACCP Flowcharts
- HM 7 HACCP Flowchart Verification
- HM 8 Hazard Identification
- HM 9 Hazard Assessment
- HM 10 Identification and Assessment of Control Measures
- HM 11 Identification of Critical Control Points (CCPs)
- HM 12 Establishing Critical Limits for each CCP
- HM 13 Establishing a Monitoring System for each CCP
- HM 14 Establishing a Corrective Action Plan
- HM 15 Establishing Verification Procedures
- HM 16 Establishing HACCP Documents and Records
- HM 17 Review of the HACCP Plan
- HM 18 Flow Diagram
- HM 19 Product Description
- HM 20 Hazards
- HM 21 HACCP Validation
- HM 22 HACCP Plan
- HM 23 HACCP Verification Audit Summary
- HM 24 HACCP Calculator Guide Part 1
- HM 25 HACCP Calculator Guide Part 2
- HM 26 Hazard Assessment & Critical Control Point Calculator
- HM 27 HACCP Definitions
- HM 28 HACCP Verification Record
- HM 29 HACCP Steering Group Review
- HM 30 Raw Material Summary
- HM 31 Finished Product Summary
- HM 32 Decision Tree

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THE HACCP CALCULATOR

THE HACCP CALCULATOR

Step	Step Name	Hazard Identifier	Significance Assessment	Control Measures
1	Raw materials	Salmonella	Red	1.1, 1.2, 1.3
2	Preparation of ingredients	Salmonella	Red	2.1, 2.2, 2.3
3	Preparation of the product	Salmonella	Red	3.1, 3.2, 3.3
4	Final product	Salmonella	Red	4.1, 4.2, 4.3

How the HACCP Calculator helps:

- ✓ A few simple steps take you through the hazard assessment and then significant hazards which require critical control point assessment are automatically highlighted.
- ✓ You do not need to refer to the hazard decision tree to assess critical control points as all of the decision tree questions and actions are included in the calculator.
- ✓ It makes the process of determining a critical control point simple, answer the questions at each stage and the calculator will show when a step is a critical control point.
- ✓ Saves time and hence money.
- ✓ It enables you to present your HACCP assessment in a clear and professional manner.
- ✓ It automatically starts to generate a HACCP plan as you work through your hazard assessment and critical control points.
- ✓ All your HACCP information can be held in a single document.

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HACCP Hazards

Biological, Chemical and Physical Hazards

Bacteria (spore-forming) General
 Clostridium botulinum
 Clostridium perfringens
 Bacillus cereus
 Bacteria (non-spore-forming) General
 Shigella abortus
 Shigella sonnei
 Campylobacter spp.
 Pathogenic Escherichia coli (including E. coli O157)
 Listeria monocytogenes
 Mycobacterium tuberculosis
 Mycobacterium avium subspecies paratuberculosis
 Salmonella spp. (S. typhimurium, S. enteritidis)
 Shigella (S. dysenteriae)
 Staphylococcus aureus
 Streptococcus pyogenes
 Vibrio cholerae
 Vibrio parahaemolyticus
 Vibrio vulnificus
 Yersinia enterocolitica
 Viruses General
 Hepatitis A and E
 Norwalk virus group
 Rotavirus
 Protozoa and parasites General
 Cryptosporidium parvum
 Diglyphocystidium latum
 Entamoeba histolytica
 Giardia lamblia
 Isospora belli
 Toxaria
 Toxaria saginata
 Trichinella spiralis
 Growth of Bacteria due to warm ingredient * TDHN PRODUCER

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 Revision 1, 11th August 2015
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 Authored by: General Manager



HACCP Hazards

Foodstuffs That Can Cause Allergic Reactions

The following types of foods can cause reactions in susceptible persons:

Peanuts

Peanuts, also called groundnuts and monkey nuts, are found in many foods, including sauces (e.g. satay sauce). They are common in Thai and Indonesian foods. Watch out for peanut flour and groundnut oil too.

People that are allergic to peanuts should avoid foods that contain peanuts or any of these ingredients:

artificial nuts
 beer nuts
 cold pressed, expeller, or extruded
 peanut oil
 goobers
 ground nuts
 mixed nuts
 monkey nuts
 nutmeal
 nut pieces
 peanut
 peanut butter
 peanut flour

May indicate the presence of peanut protein:

African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican foods
 baked goods (pastries, cookies and similar)
 candy (including chocolate candy)
 chili
 egg rolls
 vanilla (vanilla flavouring (including natural and artificial))

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The HACCP Manual includes a comprehensive list of potential chemical, biological and physical hazards which you can use as a checklist when carrying out your hazard analysis.

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Good Manufacturing Practice Manual



A comprehensive range of 67 Good Manufacturing Practice prerequisite procedures covering the requirements of CODEX, PAS 220 and ISO 22002:2009 plus a set of GMP Procedures Verification Records - Verification audit templates covering all the GMP procedures. The GMP Manual will enable you to establish a sound basis of fundamental food safety requirements prior to hazard analysis in order to ensure your Hazard Analysis is appropriate and not over complicated.

GMP Prerequisite Programmes Index:

- PRP 1 Prerequisite Programmes
- PRP 2 HACCP Prerequisite Programmes
- PRP 3 Manufacturing Control Prerequisite Programmes
- PRP 4.1 Design and Construction of Buildings
- PRP 4.2 Environment Prerequisite Programmes
- PRP 4.3 Site Location and Standards
- PRP 5.1 Layout of Premises and Workspace
- PRP 5.2 Internal Design and Layout
- PRP 5.3 Internal Structure
- PRP 5.4 Equipment Design and Location
- PRP 5.5 Laboratory Facilities
- PRP 5.6 Temporary Structures and Vending Machine Facilities
- PRP 5.7 Storage
- PRP 6.1 Site Services

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- PRP 6.2 Control of Water Supply
- PRP 6.3 Control of Boiler Chemicals
- PRP 6.4 Control of Air Supply
- PRP 6.5 Control of Compressed Air and Gases
- PRP 6.6 Lighting
- PRP 7.1 Waste Management
- PRP 7.2 Waste Container Management
- PRP 7.3 Waste Disposal
- PRP 7.4 Drainage Systems
- PRP 8.1 Equipment Prerequisite Programmes
- PRP 8.2 Equipment Hygienic Design
- PRP 8.3 Food Contact Surfaces
- PRP 8.4 Monitoring Equipment
- PRP 8.5 Equipment Cleaning
- PRP 8.6 Maintenance Prerequisite Programmes
- PRP 9.1 Purchasing Prerequisite Programmes
- PRP 9.2 Supplier Approval and Monitoring
- PRP 9.3 Control of Incoming Materials
- PRP 10.1 Prevention of Contamination
- PRP 10.2 Prevention of Microbiological Contamination
- PRP 10.3 Allergen Control System
- PRP 10.4 Prevention of Physical Contamination
- PRP 11.1 Cleaning Prerequisite Programmes
- PRP 11.2 Cleaning Agents and Equipment
- PRP 11.3 Cleaning Procedures
- PRP 11.4 CIP Systems Prerequisites
- PRP 11.5 Monitoring of Cleaning Effectiveness
- PRP 12.1 Pest Control Prerequisites
- PRP 12.2 Pest Control Programme
- PRP 12.3 Prevention of Pest Access
- PRP 12.4 Prevention of Pest Harbourage
- PRP 12.5 Pest Monitoring
- PRP 12.6 Pest Eradication
- PRP 13.1 Personal Hygiene and Personnel Facilities Prerequisites
- PRP 13.2 Personnel Hygiene Facilities
- PRP 13.3 Personnel Canteen Facilities
- PRP 13.4 Protective Work Wear
- PRP 13.5 Medical Screening
- PRP 13.6 Illness Reporting Systems
- PRP 13.7 Personal Cleanliness
- PRP 13.8 Personal Behaviour
- PRP 14.1 Rework Prerequisite Programmes
- PRP 14.2 Rework Storage Identification and Traceability

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- PRP 14.3 Rework Usage Prerequisites
- PRP 15.1 Product Recall Prerequisite Programmes
- PRP 15.2 Product Recall Procedure Prerequisites
- PRP 16.1 Storage Prerequisites
- PRP 16.2 Warehousing Prerequisites
- PRP 16.3 Despatch and Distribution Prerequisites
- PRP 17.1 Product Information Prerequisites
- PRP 17.2 Product Labelling Controls
- PRP 18.1 Food Defence System
- PRP 18.2 Access Controls



Pest Control Programme

Introduction

The company has established, implemented a programme of Prerequisites for the site, which is maintained in order to ensure effective operation of the Food Safety Management system.

Scope

The scope of the Prerequisite programmes includes all products manufactured on site and activities conducted on site.

Procedure

The organization ensures that PRPs are established, implemented, maintained, reviewed, improved and updated to assist in:

- Controlling or preventing the introduction of food safety hazards through the work environment.
- To eliminate, prevent or reduce to an acceptable level the biological, chemical and physical contamination of the product(s) including cross contaminations between products.
- To control, minimize and/or prevent food safety hazard levels in the finished product, ingredients and product processing environment.

Pest Control Programme

The company employs a Pest Control Association registered pest control contractor to implement a pest control programme and maintain the site free from pest contamination.

The contract agreement defines:

- company and contractor key contact personnel
- description of contracted services and how they will be completed
- target pests
- site plans pest control methods

Document Reference Pest Control Programme PRP 12.2
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GMP Prerequisite Verification Record Index:

- PRP 4.1 Design and Construction of Buildings Verification Audit
- PRP 4.3 Site Location and Standards Verification Audit
- PRP 5.1 Layout of Premises and Workspace Verification Audit
- PRP 5.2 Internal Design and Layout Verification Audit
- PRP 5.3 Internal Structure Verification Audit
- PRP 5.4 Equipment Design and Location Verification Audit
- PRP 5.5 Laboratory Facilities Verification Audit
- PRP 5.6 Temporary Structures and Vending Machines Verification Audit
- PRP 5.7 Storage Verification Audit
- PRP 6.1 Site Services Verification Audit
- PRP 6.2 Control of Water Supply Verification Audit
- PRP 6.3 Control of Boiler Chemicals Verification Audit
- PRP 6.4 Control of Air Supply Verification Audit
- PRP 6.5 Control of Compressed Air and Gases Verification Audit
- PRP 6.6 Lighting Verification Audit
- PRP 7.1 Waste Management Verification Audit
- PRP 7.2 Waste Container Management Verification Audit
- PRP 7.3 Waste Disposal Verification Audit
- PRP 7.4 Drainage Systems Verification Audit
- PRP 8.1 Equipment Prerequisite Programmes Verification Audit
- PRP 8.2 Equipment Hygienic Design Verification Audit
- PRP 8.3 Food Contact Surfaces Verification Audit
- PRP 8.4 Monitoring Equipment Verification Audit
- PRP 8.5 Equipment Cleaning Verification Audit
- PRP 8.6 Maintenance Prerequisite Programmes Verification Audit
- PRP 9.1 Purchasing Prerequisite Programmes Verification Audit
- PRP 9.2 Supplier Approval and Monitoring Verification Audit
- PRP 9.3 Control of Incoming Materials Verification Audit
- PRP 10.1 Prevention of Contamination Verification Audit
- PRP 10.2 Prevention of Microbiological Contamination Verification Audit
- PRP 10.3 Allergen Control System Verification Audit
- PRP 10.4 Prevention of Physical Contamination Verification Audit
- PRP 11.1 Cleaning Prerequisite Programmes Verification Audit
- PRP 11.2 Cleaning Agents and Equipment Verification Audit
- PRP 11.3 Cleaning Procedures Verification Audit
- PRP 11.4 CIP Systems Prerequisites Verification Audit
- PRP 11.5 Monitoring of Cleaning Effectiveness Verification Audit
- PRP 12.1 Pest Control Prerequisites Verification Audit
- PRP 12.2 Pest Control Programme Verification Audit
- PRP 12.3 Prevention of Pest Access Verification Audit
- PRP 12.4 Prevention of Pest Harbourage Verification Audit

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- PRP 12.5 Pest Monitoring Verification Audit
- PRP 12.6 Pest Eradication Verification Audit
- PRP 13.1 Personal Hygiene and Personnel Facilities Verification Audit
- PRP 13.2 Personnel Hygiene Facilities Verification Audit
- PRP 13.3 Personnel Canteen Facilities Verification Audit
- PRP 13.4 Protective Work Wear Verification Audit
- PRP 13.5 Medical Screening Verification Audit
- PRP 13.6 Illness Reporting Systems Verification Audit
- PRP 13.7 Personal Cleanliness Verification Audit
- PRP 13.8 Personal Behaviour Verification Audit
- PRP 14.1 Rework Prerequisite Programmes Verification Audit
- PRP 14.2 Rework Storage Identification and Traceability Verification
- PRP 14.3 Rework Usage Prerequisites Verification Audit
- PRP 15.1 Product Recall Prerequisite Programmes Verification Audit
- PRP 15.1 Product Recall Procedure Prerequisites Verification Audit
- PRP 16.1 Storage Prerequisites Verification Audit
- PRP 16.2 Warehousing Prerequisites Verification Audit
- PRP 16.3 Despatch and Distribution Prerequisites Verification Audit
- PRP 17.1 Product Information Prerequisites Verification Audit
- PRP 17.2 Product Labelling Controls Verification Audit
- PRP 18.1 Food Defence System Verification Audit
- PRP 18.2 Access Controls Verification Audit



Storage Prerequisite Programme

Storage Prerequisite Programme Verification

Storage Prerequisite Programme Verification Audit	
Auditor Name	
Date	
Site Standard	Audit Findings
Are storage areas designed to segregate materials when there is a risk of cross-contamination?	
Are storage areas designed to be easily cleaned and maintained?	
Are storage areas designed to prevent contamination and deterioration?	
Are storage areas kept clean, well ventilated, and dry?	
Are all materials and packaging materials protected from pests?	
Are all materials and packaging materials protected from condensate?	
Are all materials and packaging materials protected from drains and sewage?	
Are all materials and packaging materials protected from dust and dirt?	
Are all materials and packaging materials protected from chemicals or other contaminants?	
Are all materials and packaging materials protected from other contaminants?	
Are there separate areas for storing chemicals, packaging, raw materials and finished products to avoid cross-contamination risks?	
Are separate areas maintained for rework and quarantined products?	
Are partially used materials adequately sealed and protected before being returned to storage?	

Document Reference: Storage Prerequisite Programme Verification Record PRP6 S.2
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Operational GMP Prerequisite Programmes Manual



A set of 16 comprehensive operational GMP prerequisite programmes including matching validation records and verification records.

Operational GMP Prerequisite Programmes Manual Procedure Index:

- OPRP 1 Hygiene and Housekeeping Management
- OPRP 2 Management of Pest Control
- OPRP 3 Control of Visitors and Sub-Contractors
- OPRP 4 Management of Cleaning
- OPRP 5 Despatch and Distribution
- OPRP 6 Maintenance
- OPRP 7 Hygiene Policy
- OPRP 8 Hygiene Code of Practice
- OPRP 9 Glass Policy
- OPRP 10 Ingredients Foreign Body Control Policy
- OPRP 11 Metal Detection
- OPRP 12 Nut Handling Procedure
- OPRP 13 Control of Knives
- OPRP 14 Control of Brittle Materials
- OPRP 15 Glass & Brittle Material Breakage Procedure
- OPRP 16 Control of First Aid Dressings

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Management of Cleaning

Introduction

The company has established, documented and implemented a management system for cleaning on site, which is maintained as part of the Operational Prerequisite programme in order to meet the requirements of the Food Safety Quality Management System and ensure the safe production of products.

Scope

The scope of the Cleaning Management system includes all product handling, manufacturing and storage areas on site and activities conducted on site.

Procedure

It is company policy to provide both clean manufacturing equipment and a clean environment. All facilities and equipment are designed to exclude any source of excessive or unusual contamination and to be easily cleaned. The company supports and maintains comprehensive cleaning procedures for all areas on site with specific attention to high risk areas.

For all areas detailed cleaning instructions are available and cleaning checklists completed. All personnel are trained in the specific cleaning requirements and instruction for their areas. When an item is cleaned a record of this cleaning is completed and the cleaning is checked and signed off by the department manager.

Each Cleaning Work Instruction will have specific details including:-

- Protective Equipment to be worn
- Cleaning Equipment to be used
- Chemicals to be Used
- Correct dilution and temperature of Chemicals
- Contact time for Chemicals
- Method of Cleaning
- Any precautionary measures
- Frequency of cleaning

Document Reference Management of Cleaning OPRP 4
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Management of Cleaning

- Caustic Recirculation at 80 ° C for 20 minutes
- Cold water rinse until visible detergent residues are undetectable
- Rinse with Peroxyacetic Acid Disinfectant solution at 150 – 200 ppm

Cleaning procedures are revalidated after building or maintenance work, new product or equipment introduction.

Validation and Verification of Cleaning

All operational prerequisite programmes are approved by the Food Safety Team, their relevance and the reason for their inclusion is documented in the Hazard Assessment including details of why the Operational PRP is appropriate to the organisation and the control of food safety hazards.

Operational prerequisite programme control measures are implemented as a result of Hazard Assessment to control chemical, microbiological and physical hazards and are described in the Operational Prerequisite Manual Procedures. Validation and Verification activities are carried out for operational prerequisites in the form of audits and laboratory routine testing as per the internal audit schedule and Laboratory Testing Schedule.

The operational prerequisite programmes are modified as necessary taking into account the results of Hazard Analysis and the capability of the selected control measures to control the identified food safety hazards. The results Hazard Analysis and subsequent modifications are recorded.

The cleaning of all critical plant and equipment is validated and verified. Manual cleaning and records are inspected, checked and signed off by supervisory staff. Methods for validation and verification of cleaning and corrective action procedures:

The Laboratory performs periodic microbiological surveys of equipment and the environment to ensure that the effective management of cleaning is carried out on site. Cleaning at Critical Control Points is validated by an ATP swab prior to use of the relevant equipment. Adverse results are reported to the Technical Manager who investigates the

Document Reference Management of Cleaning OPRP 4
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Operational GMP Validation Record Index:

- OPRP 1 Hygiene and Housekeeping Management Validation
- OPRP 2 Management of Pest Control Validation
- OPRP 3 Control of Visitors and Sub-Contractors Validation
- OPRP 4 Management of Cleaning Validation
- OPRP 5 Despatch and Distribution Validation
- OPRP 6 Maintenance Validation
- OPRP 7 Hygiene Policy Validation
- OPRP 8 Hygiene Code of Practice Validation
- OPRP 9 Glass Policy Validation
- OPRP 10 Ingredients Foreign Body Control Policy Validation
- OPRP 11 Metal Detection Validation
- OPRP 12 Nut Handling Procedure Validation
- OPRP 13 Control of Knives Validation
- OPRP 14 Control of Brittle Materials Validation
- OPRP 15 Glass & Brittle Material Breakage Procedure Validation
- OPRP 16 Control of First Aid Dressings Validation

AFC Management of Cleaning Validation

Management of Cleaning Operational PRP Validation

Product Category	Freshly Prepared Sandwiches		
Step Number	7 Assembly		
Hazard	Contamination of food with food poisoning bacteria on dirty equipment		
Control Measure	Positive release of equipment after cleaning by ATP swab.		
Validation Methods	Applicable		Comments
	Yes	No	
Third Party Scientific Validation		✓	
Historical Knowledge		✓	
Simulated Production Conditions		✓	
Collection of Data in normal production		✓	
Admissible in industrial practices		✓	
Statistical Programmes		✓	
Mathematical Modelling		✓	
Conclusion			
Internal Validation Required?	✓		
If so by which method?	In house studies have shown that microbiological loading is significantly reduced and the risk of food poisoning bacteria being present controlled by the use of ATP swabs for positive release. Ref. HACCP Project 1 ATP Swabbing 21/9/09.		
OPRP Confirmed	✓		
Authorised by (Name):			
Signature:			

Document Reference: OPRP 4 Management of Cleaning Validation
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 Owned by: Technical Manager
 Authorised By: General Manager



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Operational GMP Verification Record Index:

- OPRP 1 Hygiene and Housekeeping Management Verification
- OPRP 2 Management of Pest Control Verification
- OPRP 3 Control of Visitors and Sub-Contractors Verification
- OPRP 4 Management of Cleaning Verification
- OPRP 5 Despatch and Distribution Verification
- OPRP 6 Maintenance Verification
- OPRP 7 Hygiene Policy Verification
- OPRP 8 Hygiene Code of Practice Verification
- OPRP 9 Glass Policy Verification
- OPRP 10 Ingredients Foreign Body Control Policy Verification
- OPRP 11 Metal Detection Verification
- OPRP 12 Nut Handling Procedure Verification
- OPRP 13 Control of Knives Verification
- OPRP 14 Control of Brittle Materials Verification
- OPRP 15 Glass & Brittle Material Breakage Procedure Verification
- OPRP 16 Control of First Aid Dressings Verification



Glass & Brittle Material Breakage OPRP Verification

Glass & Brittle Material Breakage Operational PRP Verification

Glass & Brittle Material Breakage Verification Audit	
Auditor Name	
Date	
Site Standards	Audit Findings
In the event of a glass or brittle plastic breakage, is production stopped immediately?	
Is a Shift Manager informed immediately?	
Do all Personnel remain at their work place until the Shift Manager arrives to instruct and supervise the relevant staff?	
Is the area quarantined?	
Are any pieces of glass or brittle plastic removed?	
Are all pieces of glass or brittle plastic collected and placed into a strong labelled disposable plastic bag and passed to the Technical Manager for further investigation?	
Is the surrounding area cleaned with a dedicated red broom and dedicated red dustpan and the contents placed into another strong disposable bag together with the red broom and red dustpan?	
Is the bag safely discarded in the outside waste container?	
Are all personnel checked for glass or brittle plastic debris in their footwear and protective clothing?	
Is all protective clothing changed?	
Is the Engineering Manager informed of the breakage so that repairs are carried out immediately?	
Are all products in the surrounding area of the glass or brittle plastic breakage quarantined immediately and	


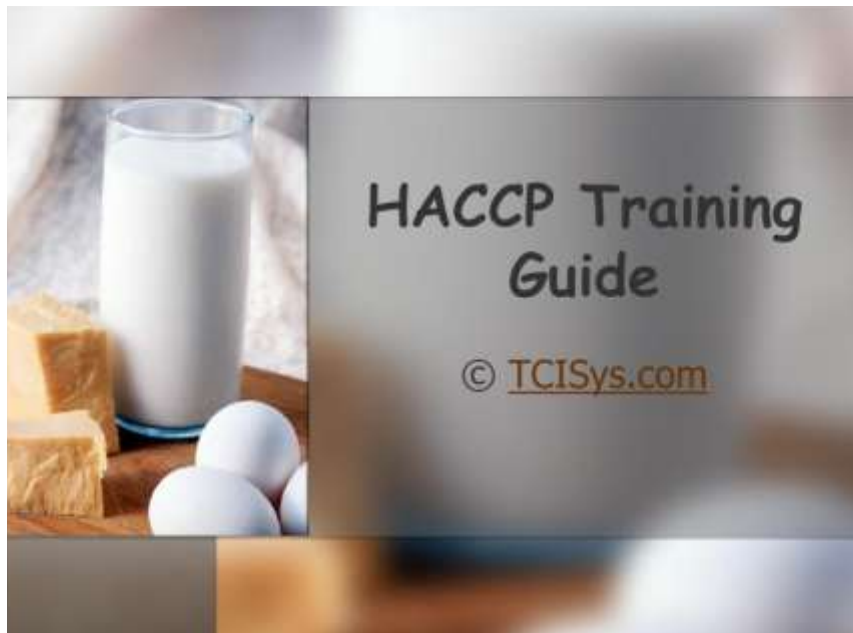
Document Reference Glass & Brittle Material Breakage OPRP Verification OPRP 15
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HACCP Training

An interactive and illustrated HACCP training presentation to train your food safety team in the preliminary steps to a Hazard analysis, the principles of HACCP and how to utilise the HACCP calculator in implementing your HACCP system.



HACCP PRINCIPLE 1 - Conduct a hazard analysis

Physical Hazards



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. Foreign materials such as glass, metal, or plastic are typical physical hazards in products through lack of control while the food was being produced.

Physical hazards in foods can come from a number of sources:

- raw materials contamination such as stones or insects in fruit
- poorly maintained environment and equipment such as cracked perspex guarding or loose bolts
- contaminated packaging materials such as trimmings present in plastic bottles
- contamination by employees such as with hair by failing to follow hygiene procedures


A comprehensive list of Physical Hazards can be found in HACCP 004 Physical Hazards in our HACCP Calculator

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HACCP Training

An interactive and illustrated HACCP training presentation to train your food safety team in the preliminary steps to a Hazard analysis, the principles of HACCP and how to utilise the HACCP calculator in implementing your HACCP system.



HACCP Definitions and Terms



The principles of HACCP can be better understood once everyone is clear what the HACCP terms and definitions mean:

Deviation: Failure to meet a critical limit.
Flow diagram: A systematic representation of the sequence of steps or operations used in the production or manufacture of a particular food item.
HACCP: A system which identifies, evaluates, and controls hazards which are significant for food safety.
HACCP plan: A document prepared in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the segment of the food chain under consideration.
Hazard: A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.
Hazard analysis: The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and therefore should be addressed in the HACCP plan.

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Review



Typical Microbiological hazards include?

- E.coli O157
- Lactobacillus acidophilus
- Penicillium Roqueforti
- All of the above

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Training Software

The interactive and illustrated PowerPoint HACCP training presentation is supplied with training software.

We have provided a multiple choice HACCP exam to evaluate your staff's progress with graphic certificates to print out.



Free Online Support via email

We provide online support and expertise to assist you in developing your HACCP System. We have customers who list us in their HACCP Team.

[For more information contact us here](#)

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Benefits of a HACCP System

HACCP can be seen by some senior managers as an unnecessary and bureaucratic activity. For this reason senior management need to understand the benefits of an effective HACCP system:

- ✓ Management systems structured with the principles of HACCP have a clear focus on food safety which is a fundamental requirement of any food business
- ✓ An effectively implemented and applied HACCP based food safety management system will improve customer confidence in the safety of food.
- ✓ HACCP uses a systematic approach analysing each step from raw materials to consumption.
- ✓ HACCP takes a preventative approach that is designed to reduce and liabilities.
- ✓ An effective HACCP system demonstrates management commitment to the supply of safe products.
- ✓ HACCP Records provide evidence of due diligence.
- ✓ HACCP based food safety management systems can be combined with other management systems such as ISO 9001:2008. This combination provides a HACCP based system also focuses on quality.

In order to ensure HACCP is effectively implemented management within an organisation need to understand:

- ✓ The benefits of a HACCP system
- ✓ How lack of an effective HACCP System can cause food borne illness
- ✓ That HACCP really is a minimal system to ensure maximum control
- ✓ That HACCP enables businesses to optimise the use of resources by control of CCPs in an logical manner

The Advanced HACCP System has been designed to overcome the problems that can be encountered when implementing an effective HACCP system including:

- ✓ Lack of pre-requisite programmes
- ✓ Over-complex and unmanageable HACCP systems with too many critical control points (CCPs), partly resulting from a

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- misunderstanding of the role of prerequisite hygiene programs (PRPs) and an inability to conduct proper hazard analysis.
- ✓ Ineffective monitoring and corrective actions due to poor training and verification procedures.
- ✓ Excessive documentation and lack of focus due to over-complex HACCP systems.
- ✓ Poor validation and verification due to lack of expertise on hazards and HACCP principles.
- ✓ Over complication of HACCP implementation
- ✓ HACCP requires a proactive approach throughout the organisation

When a business has a good understanding of HACCP principles and has the commitment and resources to carry them out, HACCP will deliver the promised benefits. Small to medium organisations found in the food industry, have fewer resources compared with large companies, and so find it difficult to implement an effective HACCP system.

The Advanced HACCP System to help organisations tackle the task of implementing an effective HACCP System. As Tony Connor explains the Advanced HACCP System gives organisations a head start in developing a HACCP system.

“The system is supplied with our Good Manufacturing Practice Manual containing comprehensive set of pre-requisite programmes, with matching verification records, which enable an organisation to put in place fundamental food safety procedures prior to conducting a Hazard analysis. The system then provides guidance on how to manage and implement a HACCP system and determine critical control points (CCPs). This process is aided by The HACCP Calculator which is a unique tool which completely simplifies the HACCP implementation process.”

“As a bonus Advanced HACCP System is supplied with Interactive HACCP Training, a Computerised Examination and expert support to provide assistance in developing the HACCP System.”