

THE SEVEN PRINCIPLES OF HACCP

1. ANALYSE ALL HAZARDS

Businesses should identify all potential hazards within the food production process. They can list the steps within the production process, highlighting where are where hazards are likely to occur.



2. CCP IDENTIFICATION

If you identify a food safety hazard, action must be taken immediately, this is known as critical control point (CCP) identification. This is the exact point the control can reduce prevent or eliminate the hazard.



3. HIGHLIGHT CRITICAL LIMITS

Food production businesses must establish critical limits, including a maximum and minimum value to which food must be CCP controlled. These limits should be fully understood by all staff.



4. MONITOR PROCEDURES

By constantly monitoring food safety procedures, employees will be able to measure the critical limit at every CCP. Employers must determine how and when this measurement will be taken, how often, and which member of staff is responsible for data collection.



5. CORRECTING HAZARDS

When a problem is highlighted, an appropriate response to this must be established. To do this, you must clearly outline how you will prevent potentially dangerous food.



6. VALIDIFICATION

The HACCP plan must be verified. This can be done by increasing auditing of CCPs, shipment review, product testing, record review and instrument calibration.



7. KEEP RECORDS

By keeping a record of the safety measures your business has taken, employees can refer back to information that may help them deal with a food safety problem in the future. Your records should include information about the HACCP plan, hazard analyses and all other procedures.

