

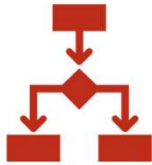
HACCP IN A NUTSHELL

APRIL 2020



HAZARD
ANAYSIS
CRITICAL
CONTROL
POINT

WHAT IS HACCP



What is it?

An internationally recognized system that identifies, evaluates and controls Hazards which are significant for food safety.



Why use HACCP?

To reduce the risks of food-borne illness which is a constant threat throughout the food and catering industry



What does it require?

Requires implementation of both prerequisite programs and HACCP Plans.

PREREQUISITE PROGRAMMES

What are they

Procedures including Good Manufacturing Practices that address operational conditions providing the foundation for the HACCP system (NACMCF 1997).

What are their roles?

To provide the basic operating conditions necessary for the production of safe, wholesome food.

To control the general hazards which may affect all / many areas, products and processes.

Cleaning

Maintenance

Personal hygiene

Training

Waste management

Pest control

Etc...

HACCP PLANS

Product	Hazard	Ccp	Critical limit	Monitoring	Corrective action	Verification
Cheese	Microbial	CCP B1 pasteurization of milk for cheese	76°C -80°C for 15 sec	Pasteurized milk & Pasteurization temperature	Sent for re-pasteurization, effective monitoring, study thermographs	Proper temperature of pasteurization by Lab testing & studying thermographs
	Physical (metal pieces)	CCP P1 Cutting of cheese (metal detector)	Fe material: 0.4mm Non Fe material: 0.5mm SS material: 0.7mm	Metal pieces by Metal detector x-ray scanning, Each time the product is cut into pieces	Check the sliced Cheese for metal contamination & use of certified cheese cutting machines	Proper working of Metal detector Each time the product is cut into pieces by production manager

What are they?

Documents which describe the application of monitoring, control and corrective actions

What are their roles?

Provide the control on Critical control points necessary for the production of safe, wholesome food.

SOME BENEFITS OF HACCP



BETTER UNDERSTANDING
OF YOUR PROCESS AND
PRODUCT



REDUCTION OF FOOD
POISONING RISKS



PROTECTION OF BRAND
IMAGE



HELPS IN PROVING DUE
DILIGENCE




CONFORMS WITH
REGULATIONS

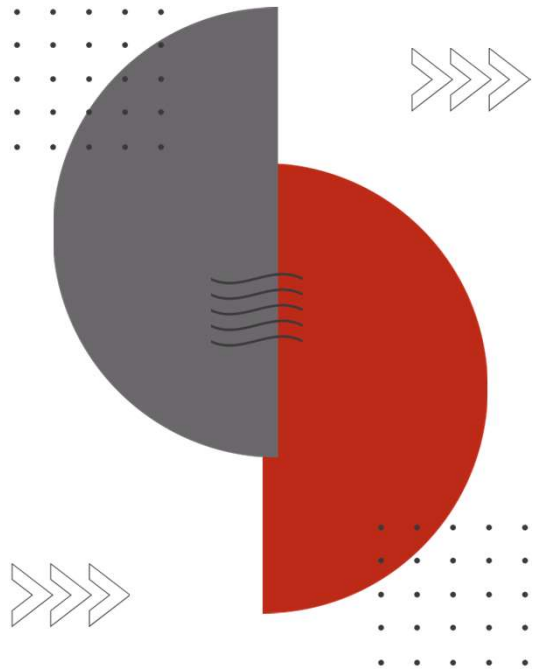


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“CHANGE BEFORE
YOU HAVE TO”

- JACK WELCH