

The background of the slide is a light gray gradient with several realistic water droplets of various sizes scattered across it. The droplets have highlights and shadows, giving them a three-dimensional appearance. The largest droplet is in the bottom right corner, while others are smaller and more numerous in the top left and bottom center areas.

HACCP

HAZARD ANALYSIS CRITICAL CONTROL POINT SYSTEM

BACKGROUND

- THE HACCP IS A SCIENCE BASED AND SYSTEMATIC SYSTEM THAT IDENTIFIES SPECIFIC HAZARDS
- IT IS A TOOL TO ASSESS HAZARDS AND ESTABLISH CONTROL SYSTEMS THAT FOCUSES ON PREVENTION
- HACCP CAN BE APPLIED THROUGHOUT THE FOOD CHAIN FROM PRIMARY PRODUCTION TO FINAL CONSUMPTION
- IMPLEMENTATION SHOULD BE GUIDED BY SCIENTIFIC EVIDENCE OF RISKS TO HUMAN HEALTH

BACKGROUND

- IS AN INTERNATIONALLY RECOGNIZED METHOD OF IDENTIFYING AND MANAGING FOOD SAFETY RELATED RISK
- IS A MANAGEMENT SYSTEM IN WHICH FOOD SAFETY IS ADDRESSED THROUGH THE ANALYSIS AND CONTROL OF BIOLOGICAL, CHEMICAL, AND PHYSICAL HAZARDS
- ANALYSIS GOES FROM RAW MATERIAL PRODUCTION, PROCUREMENT, AND HANDLING TO MANUFACTURING, DISTRIBUTION AND CONSUMPTION OF THE FINISHED PRODUCT
- HACCP ACTS AS THE FOUNDATION FOR EVERY FOOD SAFETY PROGRAMME

IMPORTANCE OF HACCP

- IMPLEMENTATION OF HACCP WILL HELP IN ACHIEVING THE FOLLOWING
 - DECREASED LIKELIHOOD OF ILLNESSES ASSOCIATED WITH FOOD
 - REDUCE LIKELIHOOD OF CUSTOMER COMPLAINTS
 - FEW RECALLS
 - INCREASED CUSTOMER SATISFACTION

HISTORY OF HACCP

- REQUIREMENT OF FOOD ASTRONAUTS OF NASA EATING SAFE FOOD
- FOOD SAFETY IN INDUSTRIAL PRODUCTION RELIED HEAVILY ON PRODUCT TESTING
- SAMPLES EXTRACTED FROM THE PROCESSED FOODS AND TESTED FOR CONTAMINATION
- LOW LEVEL OF CERTAINTY THAT THE ENTIRE BATCH OF FOOD WAS SAFE BY TESTING A PORTION
- NASA PARTNERED WITH THE US ARMY LABORATORIES AND PILLSBURY TO DEVELOP A MORE RELIABLE APPROACH TO FOOD SAFETY
- THE NEW APPROACH WAS TO PREVENT THE INTRODUCTION OF HAZARDS IN THE PROCESS OF MANUFACTURING PRODUCTS

HISTORY OF HACCP

- BY USING CCP (CRITICAL CONTROL POINTS), NASA AND PILLSBURY WERE ABLE TO IDENTIFY AND ELIMINATE THE CRITICAL FAILURE AREAS IN THE FOOD PROCESSING PROCEDURES
- BY 1990, THE HACCP APPROACH WAS INTERNATIONALLY RECOGNIZED FOR FOOD SAFETY
- HACCP IS NOW INCLUDED IN THE CODEX ALIMENTARIUS THAT IS RECOGNIZED BY BOTH THE WHO AND FAO

HISTORY OF HACCP

- SHORTLY AFTER, PILLSBURY HAD A RECALL ON FARINA, A CEREAL USED IN INFANT FOOD – PIECES OF GLASS WERE BEING FOUND IN THE FOOD CAUSING CONTAMINATION
- MICROBIOLOGIST HOWARD BAUMANN ADVOCATED TO ADOPT HACCP SYSTEM
- A DISCUSSION HELD IN 1971 AT THE NATIONAL CONFERENCE ON FOOD PROTECTION EXAMINED THE CRITICAL CONTROL POINTS AND GOOD MANUFACTURING PRACTICES (GMP) IN PRODUCING SAFE FOOD

HISTORY OF HACCP

- PILLSBURY ESTABLISHED AND MANAGED A TRAINING PROGRAMME FOR THE INSPECTION OF CANNED FOODS FOR FDA INSPECTORS
- TRAINING PROGRAM WAS TITLED AS “FOOD SAFETY THROUGH THE HAZARD ANALYSIS AND CRITICAL CONTROL POINT SYSTEM – FIRST TIME HACCP WAS USED TO EDUCATE OTHER FOOD FACILITIES IN THE INDUSTRY
- THE GLOBALIZATION OF THE FOOD SUPPLY CHAIN AND EMERGING NEW FOOD SAFETY RISKS REQUIRES TO PREVENT POTENTIAL CONT

ELEMENTS OF HACCP PLAN

- THE FIRST ELEMENT IS A DOCUMENT WHERE ALL THE NAMES OF THE HACCP TEAM MEMBERS ARE WRITTEN AND SIGNED AND THE TEAM LEADER IS APPOINTED
- A BRIEF DESCRIPTION OF EACH MEMBER'S CURRENT POSITION, EXPERTISE, AND EXPERIENCE ARE INCLUDED
- A FULL DESCRIPTION OF THE PRODUCT OR FAMILY OF PRODUCTS WITHIN THE SCOPE OF THE PLAN IS PROVIDED IN THE SECOND ITEM
- THE DESCRIPTION SHOULD INCLUDE THE RECIPE, PACKING MATERIALS, CONDITIONS IN WHICH THE PRODUCT IS STORED (TEMPERATURE, LIGHT, HUMIDITY), THE LENGTH OR SHELF LIFE, METHODS OF DISTRIBUTION