

Overview

HACCP (Hazard Analysis Critical Control Point)

HACCP is a preventive system that is designed to ensure the safety of foods and consumers.

- *Looking closely at what could go wrong and what risks there are to food safety.*
- *Identifying any critical control points ensuring risks are removed or reduced to safe levels.*
- *Deciding what action, you need to take if something goes wrong.*
- *Making sure that your procedures are being followed and are working.*
- *Keeping records to show your procedures are working.*

It is important to have food safety management procedures that are appropriate for your business.

If you run a food business, you must have a plan based on the Hazard Analysis and Critical Control Point (HACCP) principles.

The HACCP plan keeps your food safe from biological, chemical and physical food safety hazards. To make a plan you must:

- *Identify any hazards that must be avoided, removed or reduced*
- *Identify the critical control points (CCPs) - the points when you need to prevent, remove or reduce a hazard in your work process*
- *Set limits for the CCPs*
- *Make sure you monitor the CCPs*
- *Put things right if there is a problem with a CCP*
- *Put checks in place to make sure your plan is working*
- *Keep records*



There are four types of hazards that you need to consider

- *Microbiological hazards. Microbiological hazards include bacteria, yeasts, moulds, and viruses.*
- *Chemical hazards. ...*
- *Physical hazards. ...*
- *Allergens.*

