



HACCP

Hazard Analysis and Critical Control Points (HACCP)

The Details

As of 1st of January 2006 EU regulations have become UK law so business owners have a responsibility to comply with HACCP.

HACCP is a system widely used in the food industry to identify potential food safety hazards. These potential safety hazards can be controlled through actions known as “critical control points”.

The Principles / Rules

HACCP is based around 6 established principles as follows:

1. **Analyse Hazards**

Potential hazards to food safety are recognised

- **Biological** – food poisoning bacteria, such as *Salmonella*, *E.Coli*
- **Chemical** – pesticides, cleaning residues or rodent bait
- **Physical** – foreign bodies, glass hair, flies

Steps that can be taken to control and regulate these hazards are also identified –

- Purchase/receipt/collection
- Storage
- Preparation
- Cooking
- Cooling

2. **Identification of CCP's**

Critical control points throughout the production process are established and controlled to ensure the food is safe to be eaten

3. **CCP Prevention Measures**

Preventative measures at critical control points are established. Critical limits are usually numerical values based on scientific findings.

- Example – Critical limit for the storage of foods in the fridge.
 - 0-5^{°C} this is good practice but the food stored at the temperature is not critical
 - 8^{°C} this is the critical limit
 - 10^{°C} this has exceeded the critical limit and is potentially unsafe

4. **Monitoring of CCP Prevention Measures**

Monitoring processes need to be established to ensure hazards are controlled at the Critical Control Point. For instance undertaking temperature checks, inspections etc.

5. **CCP Not Met**

If the critical control point has not been met then a system should be put in place to account for this.

6. **HACCP & Log**

Keep a record of when all CCPs take place and another record of the control procedures used should a CCP fail.

Examples

Establishing the correct sanitiser to use when cleaning a surface or minimum cooking time for meat would be ensuring that preventative measures have been taken.

A written log on the wall detailing that the kitchen floor was cleaned at the end of every day would demonstrate that preventative measures have been taken and monitored at a critical control point.

If the written log showed that the floor had not been cleaned then no cooking would be allowed to take place until this has been done, therefore ensuring that when a critical control point had not been met systems would be in place to account for this.

Other Information

The government has compiled a pack that contains more detailed information on how to follow legislative guidelines and improve safety and hygiene in the catering industry, to order the pack go to www.food.gov.uk

Regulations / Legislation Applicable

HACCP (Hazard Analysis Critical Control Point)

Disclaimer


The above is intended as a quick and brief insight into the requirements for the HACCP Regulations and the contents are for guide only, for further details on the regulations please visit www.food.gov.uk


Revision date: version 3, June 2012



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