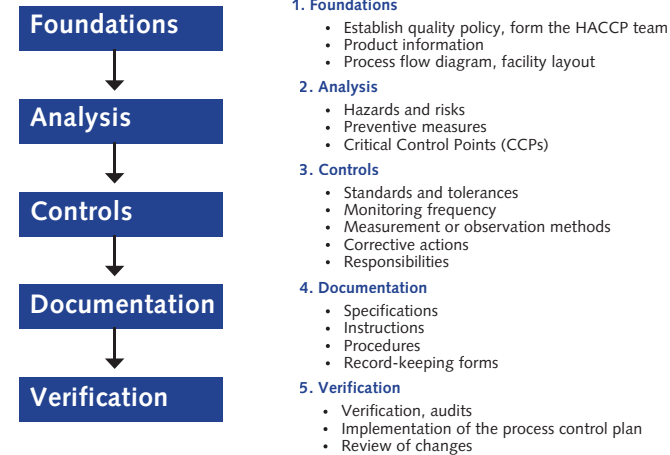# HACCP Training

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HACCP

➡️ Hazard Analysis and Critical Control Points; a systematic, preventive food safety system based on risk analysis

- "For everyone working with food"
- Mandatory since 1998
- Monitored by Food Safety Authorities

HACCP

Foundations → **Analysis** → **Controls** → **Documentation** → **Verification**

1. **Foundations**
   - Establish quality policy, form the HACCP team
   - Product information
   - Process flow diagram, facility layout
2. **Analysis**
   - Hazards and risks
   - Preventive measures
   - Critical Control Points (CCPs)
3. **Controls**
   - Standards and tolerances
   - Monitoring frequency
   - Measurement or observation methods
   - Corrective actions
   - Responsibilities
4. **Documentation**
   - Specifications
   - Instructions
   - Procedures
   - Record-keeping forms
5. **Verification**
   - Verification, audits
   - Implementation of the process control plan
   - Review of changes

Foundations of Food Safety

- Quality policy
- HACCP system
- HACCP teams
- Prerequisite programs (PRPs)
- Allergen control plan
- Food safety documentation

Overview: Food Borne Illness

- **75,000** reported cases per year
- **1.5 million** actual cases estimated
- Common symptoms: Illness often presents with flu-like symptoms
- In the EU, *Campylobacter* and *Salmonella* are the most frequently reported causes
- Over **70%** of cases originate outside the home

Hazard Analysis

➡️ A **hazard analysis** identifies and evaluates the potential dangers associated with each step in the food preparation process.

There are three main types of hazards:

- **Physical** hazards
- **Chemical** hazards
- **(Micro)biological** hazards

HAZARD IDENTIFICATION

Analysis: Physical Hazards

Physical hazards are foreign objects in food that can cause injury or illness ⚠️

- **Examples:** Glass, metal, hard plastic, stones, wood, and bone fragments.
- **Potential injuries:** Mouth cuts, broken teeth, choking, or internal damage.
- **Primary sources:** Raw materials, processing equipment, and personnel.
- **Controls:** Good Manufacturing Practices (GMP), visual inspection, metal detectors, and X-ray systems.

Analysis: Chemical Hazards

Chemical hazards are substances that can contaminate food and cause illness 🧪

- **Examples:** Mycotoxins, allergens, pesticides, cleaning agents, excessive additives.
- **Risks:** Allergic reactions, acute poisoning, and chronic illness.
- **Controls:** Approved suppliers, proper chemical use, adherence to legal limits (MLs), and allergen management.

Analysis: Biological Hazards

Biological hazards involve microorganisms like bacteria, viruses, and molds that can cause illness 🦠

- **Contamination:** Introduction from sources like raw materials, pests, and food handlers.
- **Growth:** Multiplication driven by favorable conditions like time, temperature, moisture, and nutrients.
- **Controls:** Elimination or reduction through processes like cooking, pasteurization, cooling, and proper sanitation.

CCP-Analysis

➡️ A **Critical Control Point** (CCP) is a step in the food production process where control is essential to prevent, eliminate, or reduce a food safety hazard to an acceptable level.

- **Identification:** Involves identifying the specific points in the process where hygiene and food safety risks must be controlled.
- **Monitoring:** Requires establishing procedures for the regular monitoring of these points to ensure the process remains within safe limits.

Incoming Goods Control

➡️ Ensuring all incoming materials meet established safety and quality standards before being used in production.

Key Checks:
- Approved supplier
- Correct product specifications
- Intact cold chain
- Valid shelf-life dates
- Packaging condition

Cold Chain Management

➡️ Ensuring an unbroken chain of refrigeration for temperature-sensitive products, from production to the point of consumption.

Key Checks:
- Adhere to product-specific temperature limits
- Continuously monitor the relationship between time and temperature to prevent microbial growth.

Pillars of Hygiene

- **Cleaning & Sanitation:** Creating a food-safe environment by effectively using professional cleaning agents on equipment and surfaces.
- **Personal Hygiene:** All practices followed by staff, such as proper handwashing, wearing clean protective clothing, and following illness policies.
- **Facility Hygiene:** Adhering to site-wide hygiene rules (GMP) to ensure the production environment does not negatively impact product safety or quality.