



Hazard Analysis Critical Control Points (HACCP)

For every business involved in food production, processing, packaging and distribution, HACCP is a valuable series of control processes that ensure food quality and safety for consumers all over the world. It undertakes to manage the critical points where food safety can be compromised. It was first instilled by Pillsbury Foods to ensure safe nutrition for astronauts. HACCP standards are recognized by the World Health Organization and required by many countries and stores to import and sell food.

Hazard Analysis – Following the guidelines created by Canadian Food Inspection Agency (CFIA), a hazard is defined as an “unacceptable contamination of a biological, chemical or physical nature,” (BCP). A HACCP plan identifies these risks within your operation such as: ingredients, packaging, storage, production practices, shipping, and shelf life.

Critical Control Point (CCP) – Actions and controls are put into place to reduce and manage risk. These must be carefully documented and controlled, as well as monitored, recorded and audited by the system that your company puts in place. When Biological, Chemical or Physical hazards is identified, CCPs is identified in your system where a control measure can be carried out. This control measure will eliminate, prevent or minimize a potential hazard. CCP can be very specific, covering everything from cooking and freezing temperatures, pasteurization, metal detection, preservative level, etc.

Additional controls, regarded as **Quality Control** and **Process Control** points can also implemented into the daily quality management systems. Quality Controls and Process Controls are not CCPs since they primarily do not involve food safety, even though they affect the product’s saleability due to variation in colour, texture, and flavour without presenting a food safety hazard to the consumer.

Implementation made easy

Making the decision to have your HACCP plan registered or recognized is often a very simple one, as the reduced risks and benefits are well documented. A more difficult task is assessing the risks, putting the documentation and controls together and successfully implementing the HACCP plan.

There is no single blueprint for implementing HACCP. Every plan is as unique as the company for which it implements. However, there are common steps that will allow you to balance the often-conflicting requirements and prepare you for a successful quality program.

Following a HACCP Plan

A HACCP plan will help you in the steps toward an effective quality program, which will determine what controls are required and which ones need to be implemented. Being prepared in the food preparation business means identifying and assessing the hazards; documenting the critical control points, tolerances and control measures; keeping records; training the employees, and other details that fall under the HACCP system. Since the Codex requires good manufacturing practices (GMPs) the CFIA has identified



6 prerequisites in their FSEP quality system that must be in place before your company's HACCP plan can be completed and implemented.



Your next step is to choose a HACCP team, which consists of individuals that have the knowledge and multidisciplinary expertise to develop an effective HACCP plan. Team members should be ready to act to implement changes, experienced in your companies' or industry's organization, detail-driven, holistic, big picture thinkers and good communicators. Remember to balance all positions with appropriate skills to maximize safety outcomes.

The new ISO 22000 incorporates a HACCP plan and ISO 9001, which helps maintain and expand your acceptance by your customers in domestic and global markets. As well,

The introduction of HACCP and quality principles meet national licensing requirements for certain food commodities. It also improves greater communications related to the safe handling of your products for federal and provincial organizations; producers; packaging companies; distributors and buyer and especially your employees.

With enhanced management of risk, compliance to safety standards and online monitoring of product, you'll experience fewer calls and less product destruction and less market or margin loss; and reduce your chances of a product recall.