



# HACCP

## HACCP Codex Standards CXC 1-1969 Rev. 2020 The basis of food safety systems



### MOTIVATION AND BENEFITS

**HACCP is a systematic approach with the purpose to identify (micro)biological (including allergens), chemical, physical and radiological hazards for human health that might occur during food production and processing steps.** After the conduction of a hazard analysis it is essential to establish suitable measures in order to prevent, eliminate or reduce these hazards to an acceptable level.

The origins of the HACCP concept date back to 1959 to a project, which NASA implemented in co-operation with the Pillsbury Company in the US. At that time the goal was to manufacture food that could be used in outer space and guaranteed that risks due to biological, chemical or physical hazards for human health could be excluded with a certainty of 100 per cent ("zero defects programme").

After being published by FAO/WHO (Food and Agriculture Organization/World Health Organization) and after being taken over by the European food industry and its legislation, HACCP forms the basis of all food safety systems. The most important document is the document "Basic Text on Food Hygiene", which has the title "Hazard Analysis and Critical Control Point (HACCP) System and guidelines for its application, Annex to CAC/RCP 1-1969 (Rev. 2020)". As a basic component of the EU Directive 93/43 (14.07.1993) "Food Hygiene" managed a worldwide breakthrough. Since 2006 HACCP is an elementary part of the current EC Hygiene Package and must absolutely be implemented as a legal requirement in every food company.

The benefits that may be drawn from the HACCP audit offered by Quality Austria are the optimization of the implemented HACCP system and proving compliance with the obligation to exercise due diligence and efficiently monitoring food risks. The main value added is the increased confidence in product safety by industrial and commercial customers.

The HACCP concept can easily be integrated in an existing quality management system.

### OBJECTIVES

- identifying, analyzing, assessing and controlling hazards for human health
- increasing food safety and reducing product liability risks

- avoiding customer complaints and product recalls
- enhancing consumer protection and confidence

### TARGET GROUP

Organizations throughout the food chain (e.g. agricultural producers, animal feed and food manufacturers, manufacturers of additives and auxiliary materials, sub-suppliers, retailers, catering and logistic companies)

### CRITERIA

The HACCP concept is based on **12 steps** and the **7 HACCP principles** according to Codex Alimentarius:

- analyse hazards
- identify critical control points (CCP)
- establish preventive measures with validated critical limits for each control point
- establish procedures to monitor the critical control points





- take corrective actions when monitoring shows that a critical limit has not been met
- validate the HACCP system and apply a verification procedure
- use effective recordkeeping to document the HACCP system

**Before applying the principles of HACCP, five tasks will have to be fulfilled:**

- establish the HACCP team
- provide product descriptions
- define the purpose
- present the manufacturing process with flowcharts
- verify these processes and conditions within the company or organization

After these tasks have been fulfilled, a **hazard analysis** and assessment of associated risks can be conducted. Hazard analysis and risk assessment include the following steps: identifying hazards for human health and risks that may be connected with each phase, determining the likelihood of their occurrence and estimating their significance for the consumer's health. It makes sense to consider the likelihood of detection prior to delivery to the customer and to incorporate it as a third factor into the evaluation.

After and during implementation of the HACCP plan, **verification** has to be conducted at regular intervals – at least once a year. The application of verification procedures is not only required by Principle 5 of Codex Alimentarius but also an essential requirement of various Food Safety Standards and a legal requirement acc. to Regulation (EC) No 852/2004.

The **Guideline EU 2016/C 278/01** has been published in July 2016. It builds upon the "Overview Report on the State of Implementation of HACCP in the EU and Areas for Improvement" of the Food and Veterinary Office of the European Commission. This new guideline focusses on HACCP-driven procedures and aims at promoting the importance of PRPs and HACCP-principles within a management system. It is supposed to be an orientation help during the actual implementation and covers flexible regulations for specific companies.

**OTHER RELEVANT STANDARDS**

ISO 9001, Annex to CAC/RCP 1-1969 (Rev. 2020), Guideline EU 2016/C 278/01, ISO 22000, ISO/TS 22002-1/-2/-4/-5 (Prerequisite Programmes on Food Safety - Food Manufacturing/Catering/Food Packaging Manufacturing/Transport and storage), FSSC 22000, IFS Standards, BRCGS Standards



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