

HACCP

Hazard Analysis
And
Critical Control Points

Codex HACCP

- HACCP was jointly developed by Pillsbury Organisation and NASA in 1960's
- Codex Alimentarius Commission is the originator of the Codex methodology.
- The methodology was developed to address food safety issues.

Codex HACCP

- 7 key principles to Codex HACCP systems :
 1. Conduct a hazard analysis
 2. Determine the Critical Control Points (CCP's)
 3. Establish Critical Limit (s)
 4. Establish a system to monitor control of the CCP
 5. Establish corrective action to be take when monitoring indicates a particular CCP is not under control
 6. Establish procedures for verification to confirm that the HACCP system is working effectively
 7. Establish documentation concerning all procedures and records appropriate to these principles and their application

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- **Firstly why should you even bother learning about HACCP?**
- For two very good reasons:
 1. You may soon be required to by **law** under the proposed [National Food Safety Standards](#); and
 2. It is a very **useful commercial business tool** that be used to:
 - improve the **quality** of your product;
 - ensure **safety** of your products and reduce the risk of food poisoning occurring - *think of it as a friendly insurance policy which you hope you never have to use but if things do go wrong, it can see you through;*
 - provide a **competitive** advantage over non-compliant competitors; and
 - minimise economic risks and improve **profits** eg minimise wastage which keeps costs down.

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- **So what is HACCP?**
- HACCP is an **internationally recognised** methodology for preventing food safety hazards. HACCP uses a system of monitoring Critical Control Points (CCPs) at steps in a food production process where a potential critical hazard to food safety has been identified. If the monitoring result is outside the critical limit (a warning sign), a pre-determined corrective action is implemented to prevent the hazard from occurring. The goal for HACCP is to develop a system which is built on preventing problems before they occur. The safety of the food product is built into the process of producing the product rather than relying on inspection only after food has been prepared. This system well and truly puts the **responsibility for producing safe food in the hands of industry**, including not only **management** but also **individuals** who handle food products. This is why staff **training** is such an important part of the HACCP implementation process.
- ***The HACCP system well and truly puts industry in the drivers seat of preventing public health hazards!***

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- **Staff Training**
- A lack of trained staff can be **the most serious bottleneck** in efficient implementation of HACCP based production schemes by industry. The FoodSafe package available from local councils is an excellent 'in-house' training package which could be used to train staff so that they understand HACCP and basic food hygiene principles.

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- **Relevance to the proposed National Food Safety Standards**
- The Australia New Zealand Food Authority (ANZFA) is in the process of developing a series of Food Safety Standards (FSS) which, in time may **require all food businesses to adopt approved food safety programs** based on the HACCP methodology. Once the Standards are in place, it is likely that Health authorities will conduct HACCP inspections according to a **priority rating** based on the risk involved.
- Those with the **highest** priority are likely to be smoked and cured products, fresh and fresh frozen shellfish, and seafood packaged in a vacuum or modified atmosphere. The **second** likely priority items are low-acid canned foods, scombroid toxin-forming species (tuna, pilchards etc), and ready to-eat seafood. The **third** priority items are likely to be non-scombroid fresh seafood, value -added products such as breaded or stuffed seafood, non-scombroid frozen raw seafood, and aquaculture products. The **fourth** priority is seafood warehouses and brokers.

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- **Use of Consultants**

- Some businesses choose to utilise the services of suitably qualified and experienced consultants. When selecting external assistance, obtain **quotations and references**. Costs will vary depending on the complexity of the business. A **good** consultant will recommend **staff involvement** in the development of the HACCP plan and training if required. Never accept a HACCP plan that has not been **tailored** to suit your particular business - *you would be wasting your money!*

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- **Auditing**

- In order to meet the requirements of the proposed National Food Safety Standards, each HACCP plan will probably need to be **audited by a third party**. External **audit costs** vary according to the system, size of the business and number of products. Audit costs are calculated on hourly rates and the number of audits required for each year. Local government EHO's audit the FoodSafe Plus system at a reasonable cost. Other third party audit organisations have a range of registration and membership fees, which vary. Ask local council or AQIS.

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- Benefits
 - Reduction or elimination of food safety hazards.
 - It is a preventative method.
 - Internationally recognised.
 - Less end of production tests.
 - Provides the business with a marketing tool and competitive advantage
 - Provides improved supplier status with customers.
 - Documentation of food safety procedures.

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- Weakness
 - Does not address specific quality issues (eg. product appearance).
 - Regular commitment and administration.