

# A Brief Guide to HACCP



## What is HACCP?

HACCP (Hazards Analysis Critical Control Points) is a food safety management system designed to control hazards at points critical to food safety.

## What is a Food Safety Management System?

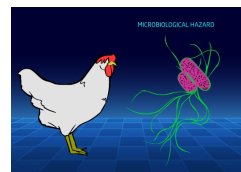
A Food Safety Management System covers the policies, procedures, practices, controls and documentation that ensures that food sold by a food business is safe and free from contaminants.

## Examples of Hazards

### Biological Hazards

These include bacteria or their toxins, viruses, moulds and parasites that may cause food borne illness. These involve;

- the contamination of ready to eat food by sufficient numbers of pathogens to cause illness;
- the multiplication of microorganisms
- the survival of microorganisms, e.g. as a result of undercooking



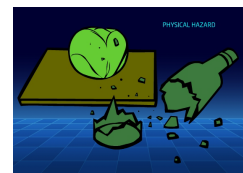
### Chemical Hazards

These include poisonous foods such as pesticides, cleaning chemicals and excess additives that can poison people. Allergens are usually considered as chemical hazards.



### Physical Hazards

Also known as foreign bodies, these include glass, sharp metal objects and other objects that may result in cuts to the mouth, broken teeth, choking and internal injury.



## The Steps of HACCP

Identifying Hazards

Control Measures

Monitoring

Corrective Action

Documentation

## Practical Example of HACCP

- The multiplication of salmonella in cooked chicken.

- Storing the cooked chicken below 5°C in a refrigerator. Salmonella won't grow at or below 5°C.

- Checking that the temperature of the chicken stored in the refrigerator is below 5°C

- If the chicken has been above 8°C for more than 4 hours it should be thrown away. The reason why the refrigerator temperature is so high should be investigated. For example, the door may have been left open or it might be broken.

- Temperatures measured during monitoring should be recorded at least twice a day.  
● Details of any Corrective Action should also be recorded.