

The 7 Principles of HACCP

Hazard Analysis and Critical Control Point (HACCP) is a food safety management system designed to identify and control potential hazards in the food production process.

1

Conduct a Hazard Analysis

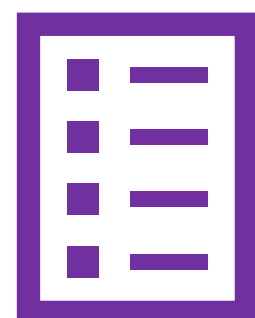
Identify potential biological, chemical, or physical hazards that could occur at each stage of the food production process.



2

Determine Critical Control Points (CCPs)

Ascertain points in the production process where hazards can be controlled or eliminated.



3

Establish Critical Limits

Create critical limits for each CCP; maximum or minimum values for physical, chemical, or biological parameters that must be maintained to ensure food safety.



4

Implement Monitoring Procedures

Introduce techniques for monitoring the CCPs to ensure that critical limits are being met.



5

Establish Corrective Actions

Establish touch points for taking corrective actions if critical limits are not met.



6

Implement Verification Procedures

Start procedures for verifying that the HACCP system is working effectively.



7

Establish Record-Keeping Procedures

Establish methods of maintaining records and documents to demonstrate that the HACCP system is working effectively.

