HAZARD ANALYSIS CRITICAL CONTROL POINT 'HACCP'

MANAGING YOUR FOOD SAFETY RISKS

HACCP TRAINING OVERVIEW

Hazard Analysis Critical Control Points (HACCP) is the main platform for international legislation and good manufacturing practices for all sectors of the food industry. HACCP also forms a key component of many certified compliance standards and is recognized as a main element of international trade in food products.

HACCP is a risk management tool recognized internationally for use in the proactive management of food safety issues. A HACCP system helps you to focus on the hazards that affect food safety through hazard identification and to establish critical control limits at critical points during the production process.

The Codex Alimentarius Commission (CAC) has developed international codex standards and guidelines with the aim of providing a high level of consumer protection and fair practice in the international trade of food and agricultural products.

Our HACCP certification scheme is intended to meet, as a minimum, the CAC's General Principles of Food Hygiene and HACCP, but it can also be tailored to include other Codex product-related codes of practice or guidelines and any national standard requirements.

WHO IS IT RELEVANT TO?

HACCP is relevant to all sectors of the food industry, including primary producers, manufacturers, processors and food service operators who want to demonstrate their compliance with national or international food safety legislation requirements.

BENEFITS

There are clear benefits associated with HACCP-based adoption and certification:

- Enables you to demonstrate a commitment to food safety

- Conveys a degree of confidence required by consumers, retailers and buyers within the food industry

- Provides buyers, consumers, government enforcement and trade agencies with justified assurance that control systems are in place to assure the safe production of food

- It is based on the internationally-recognized Codex Alimentarius standards and guidelines and other national standards

- Regular assessments help you to continually monitor your food safety system

HACCP PROVIDES A SYSTEM TO REDUCE THE RISK OF A FOODBORNE ILLNESS OUTBREAK BY:

- Identifying
- Preventing, and
- Correcting problems throughout the flow of food.

HACCP FOCUSES ON:

Benefits of food safety;
Introduction to food safety;
The law;
Food safety hazards;
Taking temperatures;
Refrigeration, chilling & cold holding of foods;
Cooking, hot holding and re-heating of foods;
Food handlers;
Principles of safe storage;
Cleaning;
Food premises and equipment;
HACCP and SFBB

Food safety is the most important issue in the global food supply chain. The International Organisation for Standardisation (ISO) has developed this standard for the certification of food safety management systems, Linden can assist you in achieving certification to this standard and provide you with the knowledge to maintain ISO 22000.

For more information **call 0800 298 0632** to arrange your appointment or e-mail info@lindenmanagement.org.uk

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