

Audio Transcript: HACCP House

HACCP stands for 'Hazard Analysis and Critical Control Points' and is an internationally recognised food safety management system that is based on seven key principles. To ensure food safety, each of these principles must be followed, monitored and reviewed regularly.

Think of the HACCP system as a house.

The prerequisite procedures are a range of basic conditions needed to produce safe food. For example, having pest control measures, only using reputable suppliers and having food storage procedures in place. These procedures provide a solid foundation for the house to be built upon. Without these in place, the house cannot be built successfully and the same goes for a HACCP system.

Once the foundation has been laid, the layers of the house can then be built. These layers represent **each of the seven HACCP principles**. These are:

Principle 1: Conduct a hazard analysis.

Principle 2: Determine the Critical Control Points (CCP).

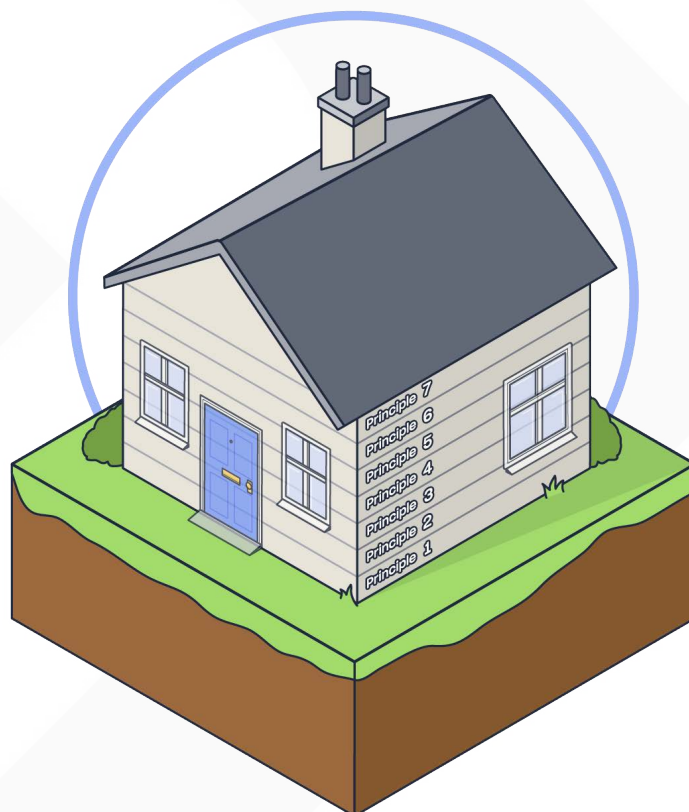
Principle 3: Establish critical limits.

Principle 4: Establish a system to monitor control of the CCP.

Principle 5: Establish corrective action.

Principle 6: Establish procedures for verification to confirm the system is working.

Principle 7: Establish documentation.



While it's usually your employer's duty to implement the HACCP system, everyone within a food business is responsible for maintaining it. The HACCP system must be continually monitored and reviewed to ensure that cracks don't start. Without maintenance, it can fall apart.