

Hazard Analysis Critical Control Point (HACCP)

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

HACCP Principles & Application Guidelines (</food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines>).

Dairy Grade A Voluntary HACCP (</food/hazard-analysis-critical-control-point-haccp/dairy-grade-voluntary-haccp>).

- Including [Questions and Answers About NCIMS Dairy HACCP](http://wayback.archive-it.org/7993/20170111183835/http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm121259.htm) (<http://wayback.archive-it.org/7993/20170111183835/http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm121259.htm>)
[↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer) (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>).

Juice HACCP (</food/hazard-analysis-critical-control-point-haccp/juice-haccp>).

- Including [Juice HACCP Hazards and Controls Guidance - First Edition](/food/guidance-documents-regulatory-information-topic/guidance-industry-juice-haccp-hazards-and-controls-guidance-first-edition) (</food/guidance-documents-regulatory-information-topic/guidance-industry-juice-haccp-hazards-and-controls-guidance-first-edition>) and [Questions & Answers for the Juice HACCP Regulation](/food/guidance-documents-regulatory-information-topic/guidance-industry-questions-and-answers-juice-haccp-regulation-2003) (</food/guidance-documents-regulatory-information-topic/guidance-industry-questions-and-answers-juice-haccp-regulation-2003>).
- [Guidance for Industry: Juice HACCP and the FDA Food Safety Modernization Act](/food/guidance-documents-regulatory-information-topic/guidance-industry-juice-haccp-and-fda-food-safety-modernization-act) (</food/guidance-documents-regulatory-information-topic/guidance-industry-juice-haccp-and-fda-food-safety-modernization-act>)

Retail and Food Service HACCP (</food/hazard-analysis-critical-control-point-haccp/retail-food-service-haccp>).

Seafood HACCP (</food/hazard-analysis-critical-control-point-haccp/seafood-haccp>).

- Including [Fish and Fishery Products Hazards and Controls Guidance](/food/seafood/fish-and-fishery-products-hazards-and-controls-guidance-fourth-edition) (</food/seafood/fish-and-fishery-products-hazards-and-controls-guidance-fourth-edition>) and [FDA's Evaluation of the Seafood HACCP Program 2004/2005](http://wayback.archive-it.org/7993/20161022125836/http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm111059.htm) (<http://wayback.archive-it.org/7993/20161022125836/http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm111059.htm>)
[↗](http://www.fda.gov/about-fda/website-policies/website-disclaimer) (<http://www.fda.gov/about-fda/website-policies/website-disclaimer>).
- [Guidance for Industry: Seafood HACCP and the FDA Food Safety Modernization Act](/food/guidance-documents-regulatory-information-topic/guidance-industry-seafood-haccp-and-fda-food-safety-modernization-act) (</food/guidance-documents-regulatory-information-topic/guidance-industry-seafood-haccp-and-fda-food-safety-modernization-act>)

