

Guidebook for the preparation of HACCP plans.

United States Food Safety and Inspection Service - Guidebook for the Preparation of HACCP Plans

Description: -

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Wheat.

Tethered satellites.

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Food adulteration and inspection.

Food contamination.

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Notes: HACCP-1.

This edition was published in 1997



Filesize: 6.57 MB

Tags: #HACCP #Principles #Application #Guidelines

HACCP Principles & Application Guidelines

Hazard: A biological, chemical, or physical agent that is reasonably likely to cause illness or injury in the absence of its control.

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An effective HACCP system requires little end-product testing, since sufficient validated safeguards are built in early in the process. HACCP is designed for use in all segments of the food industry from growing, harvesting, processing, manufacturing, distributing, and merchandising to preparing food for consumption. Based upon its review, the Committee made the HACCP principles more concise; revised and added definitions; included sections on prerequisite programs, education and training, and implementation and maintenance of the HACCP plan; revised and provided a more detailed explanation of the application of HACCP principles; and provided an additional decision tree for identifying critical control points CCPs.

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The NAS 1985 pointed out that the major infusion of science in a HACCP system centers on proper identification of the hazards, critical control points, critical limits, and instituting proper verification procedures. Establish verification procedures Principle 6 Verification is defined as those activities, other than monitoring, that determine the validity of the HACCP plan and that the system is operating according to the plan.

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With certain foods, processes, ingredients, or imports, there may be no alternative to microbiological testing.

HACCP Principles & Application Guidelines

During this stage, each potential hazard is evaluated based on the severity of the potential hazard and its likely occurrence. The team must consider the influence of likely procedures for food preparation and storage and whether the intended consumers are susceptible to a potential hazard. For successful implementation of a HACCP plan, management must be strongly committed to the HACCP concept.

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Developing a HACCP Plan The format of HACCP plans will vary. Monitoring serves three main purposes.

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