

HAZ/01: Hazard Analysis Critical Control Point

1.0 Introduction

- 1.1 Hazard Analysis Critical Control Point (HACCP) is a food safety management system that involves the assessment of each and every step within the food production process and the subsequent identification of certain points that are critical to food safety.
- 1.2 HACCP is a type of risk assessment that identifies food safety hazards and subsequently estimates both the likelihood of those hazards occurring and the severity should they occur.
- **Hazard**; “anything that has the potential to cause harm”
 - **Risk**; “the likelihood of the hazard occurring”
 - **Severity**; “the magnitude caused by the hazard”
- 1.3 Hazard analysis is centred on five basic principles that form part of the legal requirement, these being:
- 1) Analysis of potential food hazards:
 - Microbiological, chemical and physical
 - 2) Identification of points in a food operation where the above-mentioned hazards may occur:
 - purchasing, receipt, storage, preparation, cooking, cooling, service etc.
 - 3) Deciding on which of those points are critical and those that are not critical to ensuring food safety:
 - Critical Control Points (CCPs’)
 - Control Points (CPs’)
 - 4) Identification and implementation of effective control and monitoring procedures at those critical control points; and
 - 5) Review of the hazard analysis periodically, and whenever the food business’s operations change as any original decisions made would become invalid as a result of any such chance.

2.0 Hazard Analysis within the businesses

- 2.1 Procedures for hazard analysis are based around:
- a general flow diagram identifying typical steps within the business;
 - hazard charts identifying; *hazards, controls and targets, monitoring and corrective action* relevant to identified: control points, critical control points; and pre-requisites
- 2.2 CPs’ are those steps within the process where food safety hazards **cannot** be:
- prevented
 - eliminated; or
 - reduced

CPs’ may include; purchasing, receipt and storage of food

SECTION 3 - HAZARD ANALYSIS

2.3 CCPs' are those steps within the process where food safety hazards **can** be:

- prevented;
- eliminated; or
- reduced

Cooking would normally be the first CCP and from there on any subsequent steps.

2.4 Pre-requisites (PRs') are fundamental requirements that underpin any such food safety management system and will assist in its effectiveness, for example:

- training
- personal hygiene and hand washing
- cleaning and disinfection

3.0 Managers' responsibility, to ensure that:

3.1 All procedures documented within the hazard analysis are followed correctly.

3.2 All controls, targets and legal requirements are achieved at 'critical control points'.

3.3 All appropriate temperature record sheets are; completed, dated, signed-off and filed appropriately, on a regular basis.

3.4 They inform the Health & Safety Adviser as and when new products and/or equipment is introduced into the unit which may have an effect on the original assessment.

4.0 Food handlers' responsibility, to ensure that:

4.1 All procedures as documented within the hazard analysis are followed correctly.

4.2 All controls, targets and legal requirements are achieved at 'critical control points'.

4.3 All appropriate temperature record sheets are; completed, appropriately.

5.0 Associated legislation

5.1 Regulation (EC) No 852/2004, article 5 states that: "food business operators shall put into place, implement and maintain a permanent procedure based on the principles of HACCP"

Version	Date of issue	Author	Endorsed by
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