1. **HACCP**

The principles of Hazard Analysis Critical Control Point (HACCP) have been well established since their introduction in the 1960’s by the Pilsbury Company in the US. Refer to: <https://www.fao.org/documents/card/en/c/cc6125en>

The fundamental principles are:

***Principle 1 – Identify hazards, assess risk, and list controls***

Conduct a hazard analysis. Potential hazards (biological, chemical, and physical) associated with a food are identified, along with measures to control those hazards.

***Principle 2 – Determine critical control points***

After evaluating all processing steps, determine the critical control points (CCPs). CCPs are points in a food’s production and processing at which significant hazards can be controlled or eliminated.

***Principle 3 – Specify criteria (critical limits) to ensure control***

Establish validated critical limit(s) for each CCP. Each CCP must operate within specific parameters to ensure the hazard is being appropriately and effectively controlled.

***Principle 4 – Establish monitoring system for critical control points***

Set up systems to monitor each CCP. Monitoring involves defining how the CCPs will be monitored, performing the monitoring at the appropriate time intervals, determining who will perform the monitoring and finally maintaining the proper monitoring records.

***Principle 5 – Take corrective action whenever monitoring indicates criteria (critical limits) are not met***

Establish corrective actions. When a critical limit is not met (a process deviation), proper actions must be taken. These can be both short- and long-term corrective actions. Appropriate records must be maintained.

***Principle 6 – Validate the HACCP Plan, and verify that the system is working as planned***

Validate the HACCP Plan and establish verification procedures. Verification is used to confirm that the system is working properly and that procedures outlined in the HACCP plan are being followed

***Principle 7 – Keep suitable records***

Establish record-keeping and documentation systems. This includes all records required in the various parts of the HACCP plan, as well as other key records such as cleaning checklists, supplier agreements, and production records.

These HACCP principles have been used when reviewing products, processes and the wider manufacturing environment (refer following sections).