



# **SNS COLLEGE OF TECHNOLOGY**

**An Autonomous Institution  
Coimbatore - 35**

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Approved by AICTE , New Delhi and Affiliated to Anna University , Chennai.

## **DEPARTMENT OF FOOD TECHNOLOGY**

**19FTT302– FOOD SAFETY & QUALITY REGULATIONS**

**III – YEAR V SEMESTER**

**UNIT 4 – NATIONAL AND INTERNATIONAL FOOD LAWS AND  
STANDARDS**

**TOPIC 1- HACCP**



# INTRODUCTION

## WHAT IS HACCP?





# INTRODUCTION

Seven basic principles are employed in the development of HACCP plans that meet the stated goal. These principles include hazard analysis, CCP identification, establishing critical limits, monitoring procedures, corrective actions, verification procedures, and record-keeping and documentation.

**CCP Decision Tree:** A sequence of questions to assist in determining whether a control point is a CCP.

**Control:** (a) To manage the conditions of an operation to maintain compliance with established criteria. (b) The state where correct procedures are being followed and criteria are being met.

**Control Measure:** Any action or activity that can be used to prevent, eliminate or reduce a significant hazard.

**Control Point:** Any step at which biological, chemical, or physical factors can be controlled.



**Corrective Action:** Procedures followed when a deviation occurs.

**Criterion:** A requirement on which a judgement or decision can be based.

**Critical Control Point:** A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

**Deviation:** Failure to meet a critical limit.

**HACCP:** A systematic approach to the identification, evaluation, and control of food safety hazards.



**Critical Limit:** A maximum and/or minimum value to which a biological, chemical or physical parameter must be controlled at a CCP to prevent, eliminate or reduce to an acceptable level the occurrence of a food safety hazard.



**HACCP Plan:** The written document which is based upon the principles of HACCP and which delineates the procedures to be followed.

**HACCP System:** The result of the implementation of the HACCP Plan.

**HACCP Team:** The group of people who are responsible for developing, implementing and maintaining the HACCP system.

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





**Hazard Analysis:** The process of collecting and evaluating information on hazards associated with the food under consideration to decide which are significant and must be addressed in the HACCP plan.

**Monitor:** To conduct a planned sequence of observations or measurements to assess whether a CCP is under control and to produce an accurate record for future use in verification.

**Prerequisite Programs:** Procedures, including Good Manufacturing Practices, that address operational conditions providing the foundation for the HACCP system.

**Severity:** The seriousness of the effect(s) of a hazard.

**Step:** A point, procedure, operation or stage in the food system from primary production to final consumption.



Validation: That element of verification focused on collecting and evaluating scientific and technical information to determine if the HACCP plan, when properly implemented, will effectively control the hazards. Verification: Those activities, other than monitoring, that determine the validity of the HACCP plan and that the system is operating according to the plan.





## HACCP PRINCIPLES

1

- Conduct a hazard analysis.

2

- Determine the critical control points (CCPs)

3

- Establish critical limits

4

- Establish monitoring procedures

5

- Establish corrective actions

6

- Establish verification procedures

6

- Establish record-keeping and documentation procedures.





**THANK YOU**