

## Food Safety Management System Information

The HACCP principles are:

- To identify any hazards that must be prevented, eliminated or reduced to acceptable levels
- To identify the critical control points (CCPs) at the step/s at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels
- Establish a critical limit at those CCPs which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards
- Establish and implement effective monitoring procedures at critical control points
- Establish corrective actions when monitoring indicates a CCP is not under control
- Establish procedures to verify that the above measures are working effectively
- Establish documents and records commensurate with the nature and size of the food business to ensure that the above measures are effective

Your food safety management system must be tailored to fit your business and should be simple and appropriate to the scale and type of production you intend to carry out.

Before implementing your documented system a prerequisite programme should be in place which provides a sound foundation for your HACCP. Examples of prerequisites to consider would be:

- a) Cleaning and sanitation
- b) Personal hygiene
- c) Training for yourself and employees
- d) Pest control
- e) Supplier quality assurance
- f) Management of waste
- g) Preventative maintenance programme
- h) Incident/Recall management systems

You must then put in place a process work flow for each type of product. This requires you to think about where the raw materials are going to be stored and managed, stock control and rotation, how to avoid the raw materials coming into contact with the processed product, how the product is produced and where the finished product will be stored after production. An effective work flow diagram will also identify the process steps and help you with your HACCP programme.