# Appendix 3: Food safety and HACCP

Definition and principles of the HACCP system.

In a HACCP system, all potential hazards to food safety at each stage of the production chain are identified. A Critical Control Point (CCP) is a point, step or procedure where control must be applied to prevent, eliminate or reduce a food hazard to an acceptable level. To assure food safety, each CCP is monitored to check that it is within critical limits.

If limits are in danger of being broken, corrective action must be taken. This systematic approach, if properly implemented, should ensure the safe production of food.

The seven principles of a HACCP system are:

- conduct a hazard analysis and develop production flow charts
- identify the CPP's
- establish critical limits i.e. set target levels which must be met ti ensure the CCP is under control
- establish a system to monitor control of the CCP
- establish corrective actions to be taken when monitoring indicates that a CCP is not under control
- establish procedures for verification to confirm that HACCP system is working correctly
- establish documentation/records for all procedures
- (Advantages of using a HACCP style approach:
- proactive in identifying food safety hazards before they occur
- maximise product safety i.e. Clean cattle
- non-destructive
- provides evidence of due diligence
- cost effective
- safety assurance involving all staff