HACCP System

Introduction

The company is committed to ensuring safe, legal products in the market. As part of this commitment, all products and processes used in the manufacture of food products handled and managed by the business are subject to hazard analysis based on the Codex Alimentarius HACCP principles and the requirements of BRC Global Standard for Agents and Brokers.

The Food Safety Manual demonstrates due diligence of the company in the effective planning, development and implementation of the food safety management system. These documents are fully supported by the completion of a HACCP plan and the records specified in this manual for the monitoring of planned activities, maintenance and verification of control measures and by taking effective actions when non-conformity is encountered. All food safety hazards, that may reasonably be expected to occur, are identified by this process and are then fully evaluated and controlled so that our products do not represent a direct or indirect risk to the consumer.

The Food Safety Management System is fully supported by established verification procedures and validation of the control measures/combination of control measures that are implemented through the HACCP plan.

Management Commitment

We are a leading food company committed to supply safe and legal products in line with relevant legislation and to continuously improve our standards of hygiene, quality and safety.

HACCP principles

HACCP is a system, which identifies specific hazards and implements measures for their control. All the HACCP's contained in this manual have been developed taking legislation requirements into consideration and using the seven basic principles detailed below: -

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1

HACCP System

Principle 1

Prepare a flow diagram of the steps in the process. Conduct a hazard analysis by identifying potential hazards. Assess likelihood of occurrence of these hazards and identify control options

Principle 2

Identify the Critical Control Points in the process using the decision tree

Principle 3

Establish critical limits, which must be met to ensure each Critical Control Point is under control

Principle 4

Establish a monitoring system to ensure control of the Critical Control Point by scheduled testing or observations

Principle 5

Establish the corrective action to be taken when monitoring indicates that a particular Critical Control Point is moving out of control

Principle 6

Establish documentation concerning all procedures and records appropriate to these principles and their application

Principle 7

Verify that HACCP is working effectively

Document Reference **HACCP System QM 2**
Revision 1   1st November 2014
Owned by: Technical Manager
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2

HACCP System

The following steps are implemented in establishing the HACCP System:

HACCP Team

A core multidisciplinary team is utilised within the company to develop the Food Safety Management System. This core team is supplemented by other staff when specific areas or products are being analysed.

HACCP Scope

The HACCP team define the scope of the HACCP study. For each different type of product or process the HACCP team define the scope of each HACCP plan, including the products and processes covered. When the hazard and risk analysis study is undertaken centrally, the food safety are required to demonstrate that the study has been verified to meet the specific activities of the local operations to which the study applies.

Product Description

The food safety team document the end product characteristics, including legal food safety requirements, for the purpose of conducting the Hazard Analysis.

Intended Use

The food safety management team identify all possible users and consumers for each product and process category.

HACCP Terms of Reference

The Food Safety Team defines the HACCP terms of reference.

HACCP Flowcharts

The Food Safety Team is responsible for constructing flow charts for the products and process categories covered by the scope of the food safety management system.

Document Reference **HACCP System QM 2**
Revision 1   1st November 2014
Owned by: Technical Manager
Authorised By: General Manager

3

HACCP System

Validation of Control Measure Combinations

The Food Safety team confirm that the control measures (or combination of control measures) are capable of achieving the defined acceptable levels for each food safety hazard by validation activities.

The HACCP System is implemented by following the HACCP Manual procedures:

QM 2.1 HACCP Team
QM 2.2 HACCP Prerequisites
QM 2.3 HACCP Scope and Product Information
QM 2.4 HACCP Intended Use
QM 2.5 HACCP Flowcharts
QM 2.6 HACCP Flowchart Verification
QM 2.7.1 Hazard Identification
QM 2.7.2 Hazard Assessment
QM 2.7.3 Identification and Assessment of Control Measures
QM 2.8 Identification of Critical Control Points (CCPs)
QM 2.9 Establishing Critical Limits for each CCP
QM 2.10 Establishing a Monitoring System for each CCP
QM 2.11 Establishing a Corrective Action Plan
QM 2.12 Establishing Verification Procedures
QM 2.13 Establishing HACCP Documents and Records
QM 2.14 Review of the HACCP Plan

These procedures are supplemented by HACCP Manual Appendices including:

HACCP Flow Diagram
Product Description
Hazards
HACCP Validation
HACCP Plan
HACCP Verification Audit Summary
CCP Procedure
CCP Record
Decision Tree