SNS COLLEGE OF TECHNOLOGY

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Coimbatore – 35

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DEPARTMENT OF AGRICULTURAL ENGINEERING

19AGO302- QUALITY MANAGEMENT IN FOOD INDUSTRIES

IV– YEAR VII SEMESTER

UNIT 2 – FOOD QUALITY MANAGEMENT

TOPIC - HACCP

INTRODUCTION

WHAT IS HACCP?

It's an internationally recognized method that monitors the entire food system, from harvesting to consumption, to reduce the risk of foodborne illness.

The goal of HACCP is to prevent and control potential problems before they occur, and to protect employees and consumers from germs and pathogens.

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

INTRODUCTION

12 Steps of HACCP

1. Assemble and train the HACCP team

The HACCP team must be proportionate to the size, risk and complexity of the business operation. The team must have the technical expertise and awareness of the potential hazards and control associated with the animal feed production.

2. Describe the products and processes

A detailed description of the process and final products will be provided.

3. Identify intended users

The intended users of the final product are stated.

4. Construct a flow diagram

A systematic representation of the sequence of steps involved in the production of the final product is constructed. Typically, this starts with the purchase of raw materials to the customer.

5. Validate the flow diagram

Validating that the constructed flow diagram accurately reflects what happens during production

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
7. Establish record-keeping and documentation procedures.

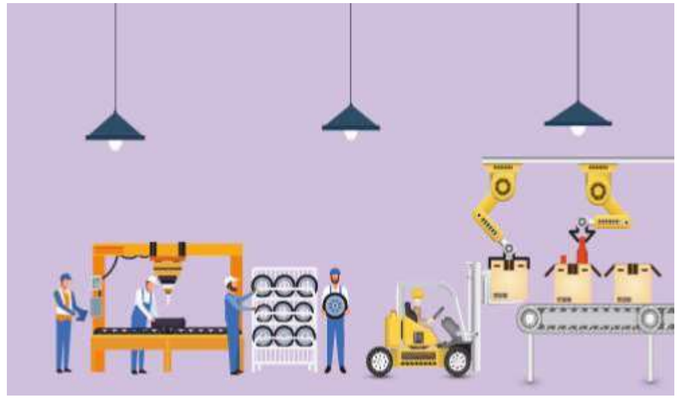
INTRODUCTION

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.

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.

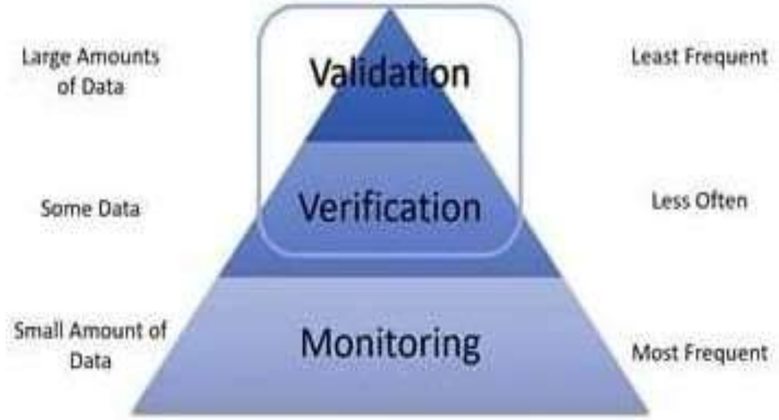
Monitor: To conduct a planned sequence of observations or measurements to assess whether a CCP is under control and to produce an accurate record for future use in verification.

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.



THANK YOU