WEBINAR: HACCP OVERVIEW

Maria Constable

September 2024

OUR PURPOSE

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NQA specialises in certification in **high technology** and engineering sectors.

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- Virtual Learning
- e-Learning / Live Webinars
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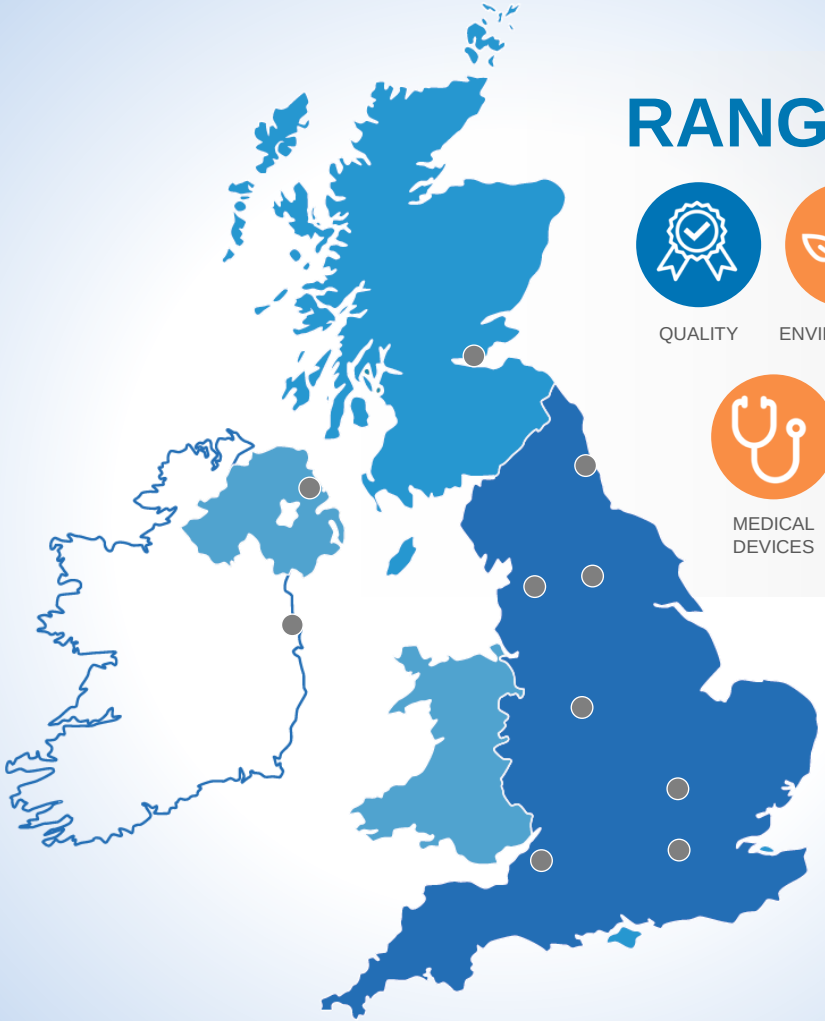

RANGE OF COURSES

- QUALITY
- ENVIRONMENT
- ENERGY
- HEALTH AND SAFETY
- INFORMATION SECURITY
- MEDICAL DEVICES
- BUSINESS CONTINUITY
- AEROSPACE
- INTEGRATED MANAGEMENT

- **e-Learning** Introduction
- **1 day** Introduction Courses
- **2 day** Implementation Courses
- **2 day** Internal Auditor – NQA or IRCA
- **5 day** Lead Auditor – NQA or IRCA
- **Advanced** Training

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KEY INFO

- 15-20 minute webinar
- Questions in the chat box
- Q&A at the end
- Recording of webinar circulated shortly

YOUR PRESENTER

Maria Constable

ISO 22000, FSSC 22000
Food Certification Manager

Maria has worked in the certification industry for 18+ years, specialising in food safety for the food chain from farm to fork and worked with many different Standard owners, clients and stakeholders. Her role as Food Certification Manager is to oversee the accreditation and certification of NQA's Food Safety Management Systems Standards globally whilst ensuring technical knowledge and changes within the industry are cascaded accordingly to clients, stakeholders and NQA's auditors.

WHAT WILL YOU LEARN?

- You will receive an overview of the GENERAL PRINCIPLES OF FOOD HYGIENE code of practice
- Tips and techniques for managing the requirements and ensuring continual improvement
- Interpretations of new or updated requirements

WHAT IS HACCP?

HACCP is science based and systematic, identifies specific hazards and measures for their control to ensure the safety of food. HACCP is a tool to assess hazards and establish control systems that focus on prevention rather than relying mainly on end-product testing.

- World Health Organisation -

The HACCP Principles are incorporated into the Codex Alimentarius code of practice “General Principles of Food Hygiene” CXC1-1969

This is applicable to all organisations within the food chain

DEFINITIONS

This is a section people often do not read!

It is important to understand the meaning of these words, processes in the context of the code of practice document.

DEFINITIONS

For the purposes of this document the following definitions apply:

Acceptable level: A level of hazard in a food at or below which the food is considered to be safe according to its intended use.

Allergen cross-contact: the unintentional incorporation of an allergenic food, or ingredient, into another food that is not intended to contain that allergenic food or ingredient.

Cleaning: The removal of soil, food residues, dirt, grease or other objectionable matter.

Competent Authority: The government authority or official body authorized by the government that is responsible for the setting of regulatory food safety requirements and/or for the organization of official controls including enforcement.

Contaminant: Any biological, chemical or physical agent, foreign matter or other substances not intentionally added to food that may compromise food safety or suitability.

Contamination: The introduction or occurrence of a contaminant in the food or food environment.

CODE OF PRACTICE LAYOUT

Chapter ONE - GOOD HYGIENE PRACTICES

Section 1 – INTRODUCTION AND CONTROL OF FOOD HAZARDS

Section 2 – PRIMARY PRODUCTION

Section 3 - ESTABLISHMENT - DESIGN OF FACILITIES AND EQUIPMENT

Section 4 - TRAINING AND COMPETENCE

Section 5 - ESTABLISHMENT MAINTENANCE, CLEANING AND DISINFECTION, AND PEST CONTROL

Section 6 - PERSONAL HYGIENE

Section 7 - CONTROL OF OPERATION

Section 8 - PRODUCT INFORMATION AND CONSUMER AWARENESS

Section 9 - TRANSPORTATION

Chapter TWO - HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION

Section 1 - PRINCIPLES OF THE HACCP SYSTEM

Section 2 - GENERAL GUIDELINES FOR THE APPLICATION OF THE HACCP SYSTEM

Section 3: APPLICATION

Annex 1 – HACCP measures, logic sequence and example

Annex 2 – Logic sequence for application of HACCP

Annex 3 – Example of hazard analysis worksheet

Annex 4 – Tools to determine the CCP's

GMP/GHP??

Within the food industry, we refer to GMP (Good Manufacturing Practice), this is a term which is widely recognised and understood. But when referring to Food Safety, this term is increasingly being replaced with GHP (Good Hygiene Practice).

For organisations who are not manufacturing it makes the term more relatable.

HACCP PRINCIPLES

- **PRINCIPLE 1 -** Conduct a hazard analysis and identify control measures.
- **PRINCIPLE 2 -** Determine the Critical Control Points (CCPs).
- **PRINCIPLE 3 -** Establish validated critical limits.
- **PRINCIPLE 4 -** Establish a system to monitor control of CCPs.
- **PRINCIPLE 5 -** Establish the corrective actions to be taken when monitoring indicates a deviation from a critical limit at a CCP has occurred.
- **PRINCIPLE 6 -** Validate the HACCP plan and then establish procedures for verification to confirm that the HACCP system is working as intended.
- **PRINCIPLE 7 -** Establish documentation concerning all procedures and records appropriate to these principles and their application.

APPROACH

- Create a flow diagram of the activities carried out - consult all levels of the organisation to enable capture of all steps.
- Identify all possible food safety hazards at each step. Do not worry about the flow diagram being too large, you can always consolidate later on.
- **Once you have done this, you can then work through the HACCP Principles.**
- **After HACCP Principles, double back and work through CHAPTER ONE.**

PREPARATION FOR AUDIT

- Conduct internal audits – someone independent of the process is best.
- Have HACCP Team Meetings - Regularly review procedures and verify controls of hazards as well as review of the whole system after EVERY change.
- Once your system is established, think about getting it certified.

CONTINUAL IMPROVEMENT

- Food Safety Hazards are changing all the time
- Continually strive to improve your system
- Not all hazards are eliminated, therefore, can the controls be improved?
- We never saw that a global pandemic could effect Food Safety, but organisations have had to adapt working processes and procedures to meet COVID SECURE requirements – what was the impact relating to managing food safety hazards? Or did this new way of working create new hazards?

NEW FOOD SAFETY TRAINING COURSES

- Food Labelling & Legislation
- HABC Level 2 Award in HACCP for Food Manufacturing (RQF) - IN-HOUSE
- Understanding & Implementing TACCP & VACCP
- Internal Auditor Training
- HABC Level 3 Award in HACCP for Food Manufacturing (RQF)
- HABC Level 3 Award in Food Safety in Manufacturing (RQF)
- ISO 22000:2018 Lead Auditor Training
- HABC Level 4 Award in HACCP for Management (CODEX Principles) (RQF)

www.nqa.com/en-gb/training/food-safety

ADVANCED TRAINING COURSES

- Leadership within ISO
- Effective management of change
- Managing your supply chain relationships
- Effective evaluation of compliance
- How to identify risks & opportunities
- Participation & consultation of workers
- Demonstrating customer satisfaction
- Managing information security remotely
- GDPR – How to think like a DPO
- Operational resilience planning
- Risk / process based auditing
- Effective root cause analysis

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Q&A

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THANK YOU

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