



# HACCP GUIDELINES

## WHAT YOU NEED TO KNOW

A **HACCP** is a process control system based on the science to which potential hazards are identified in food production process and necessary actions are taken to avoid hazards to occur. In 1959, the PILLSBURY company started the HACCP development together with the NASA to assure the food safety on their food eaten by astronauts during their trips.

### WHAT DOES HACCP ACRONYM MEAN?

# Hazard Analysis & Critical Control Points

### WHO SHOULD USE A HACCP?

The HACCP system applied to the industry focused on food production and for companies dedicated to produce inputs and materials in contact with food; as applicable to the pharmaceutical industry.

# HACCP PRINCIPLES

## HAZARDS

After making a flow process diagram of each manufactured product, was identified and studied a physical, chemical, and biological hazard.



## IDENTIFY

Identifying points on which a control shall be made to achieve product food safety.



## LIMITING

For each PCC shall be established critical limits for control actions to identify what's safe or not.



## MONITORING

In this way, to assure the process carried out under previous fixed conditions and control the process.



## CORRECTIVE ACTIONS

When a PPC is out of control and detected, specific corrective actions shall be done with a designated backup.



## VERIFYING

The aim is to confirm the HACCP system properly works.



## DOCUMENTING

The objective of this record shall be to demonstrate the control application assuring food safety along the production process.



For the HACCP to be effective, their principles shall apply to all food industry aspects, including harvest, cultivation, harvest, processing, manufacture, distribution, sale and food presentation for consumption. A successful HACCP program requires a big commitment on the part of the management to implement these principles. The commitment makes employees understand the importance of producing safe food.

## **BENEFITS**

Reducing illness caused by food.

Increasing the company's competitiveness in the global market.

Eliminating international trading barriers.

Allowing new technology presentations and products.

Complying with inspection and regulation requirements.

Efficient operations of food companies.

A successful **HACCP** built over a steady commitment on the part of the management and employees, well trained and motivated to be involved in the process. Thanks to HACCP, the responsibility to guarantee food safety is in the hands of the food manufacturer or distributor, as shall be. Adopting the plan to reduce hazard possibilities and guarantees consumers safe products thanks to science and technology.