



HACCP

HACCP Codex Standards CXC 1-1969 Rev. 2020 The basis of food safety systems



MOTIVATION AND BENEFITS

HACCP is a systematic approach with the purpose to identify (micro)biological (including allergens), chemical, physical and radiological hazards for human health that might occur during food production and processing steps. After the conduction of a hazard analysis it is essential to establish suitable measures in order to prevent, eliminate or reduce these hazards to an acceptable level.

The origins of the HACCP concept date back to 1959 to a project, which NASA implemented in co-operation with the Pillsbury Company in the US. At that time the goal was to manufacture food that could be used in outer space and guaranteed that risks due to biological, chemical or physical hazards for human health could be excluded with a certainty of 100 per cent ("zero defects programme").

After being published by FAO/WHO (Food and Agriculture Organization/World Health Organization) and after being taken over by the European food industry and its legislation, HACCP forms the basis of all food safety systems. The most important document is the document "Basic Text on Food Hygiene", which has the title "Hazard Analysis and Critical Control Point (HACCP) System and guidelines for its application, Annex to CAC/RCP 1-1969 (Rev. 2020)". As a basic component of the EU Directive 93/43 (14.07.1993) "Food Hygiene" managed a worldwide breakthrough. Since 2006 HACCP is an elementary part of the current EC Hygiene Package and must absolutely be implemented as a legal requirement in every food company.

The benefits that may be drawn from the HACCP audit offered by Quality Austria are the optimization of the implemented HACCP system and proving compliance with the obligation to exercise due diligence and efficiently monitoring food risks. The main value added is the increased confidence in product safety by industrial and commercial customers.

The HACCP concept can easily be integrated in an existing quality management system.

OBJECTIVES

- identifying, analyzing, assessing and controlling hazards for human health
- increasing food safety and reducing product liability risks

- avoiding customer complaints and product recalls
- enhancing consumer protection and confidence

TARGET GROUP

Organizations throughout the food chain (e.g. agricultural producers, animal feed and food manufacturers, manufacturers of additives and auxiliary materials, sub-suppliers, retailers, catering and logistic companies)

CRITERIA

The HACCP concept is based on **12 steps** and the **7 HACCP principles** according to Codex Alimentarius:

- analyse hazards
- identify critical control points (CCP)
- establish preventive measures with validated critical limits for each control point
- establish procedures to monitor the critical control points





- take corrective actions when monitoring shows that a critical limit has not been met
- validate the HACCP system and apply a verification procedure
- use effective recordkeeping to document the HACCP system

Before applying the principles of HACCP, five tasks will have to be fulfilled:

- establish the HACCP team
- provide product descriptions
- define the purpose
- present the manufacturing process with flowcharts
- verify these processes and conditions within the company or organization

After these tasks have been fulfilled, a **hazard analysis** and assessment of associated risks can be conducted. Hazard analysis and risk assessment include the following steps: identifying hazards for human health and risks that may be connected with each phase, determining the likelihood of their occurrence and estimating their significance for the consumer's health. It makes sense to consider the likelihood of detection prior to delivery to the customer and to incorporate it as a third factor into the evaluation.

After and during implementation of the HACCP plan, **verification** has to be conducted at regular intervals – at least once a year. The application of verification procedures is not only required by Principle 5 of Codex Alimentarius but also an essential requirement of various Food Safety Standards and a legal requirement acc. to Regulation (EC) No 852/2004.

The **Guideline EU 2016/C 278/01** was first published in July 2016. Due to changes in legislation, the revision of the general principles for food hygiene in the Codex Alimentarius, and the revision of international standards, in particular ISO 22000, it was deemed appropriate to update the 2016 notice. The current notice 2022/C355/01 replaces the 2016 notice and aims to facilitate and standardize the implementation of EU regulations with regard to good hygiene practices (GHP) and HACCP-based procedures within the framework of the food safety management system (FSMS). The Guideline is supposed to be an orientation help during the actual implementation and covers flexible regulations for specific companies.

OTHER RELEVANT STANDARDS

ISO 9001, Annex to CAC/RCP 1-1969 (Rev. 2020), Guideline EU 2022/C355/01, ISO 22000, ISO/TS 22002-1/-2/-4/-5 (Prerequisite Programmes on Food Safety - Food Manufacturing/Catering/Food Packaging Manufacturing/Transport and storage), FSSC 22000, IFS Standards, BRCGS Standards

QUALITY AUSTRIA – WHO WE ARE

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Since 1996, the company, in cooperation with the Federal Ministry of Labor and Economy (BMAW), has also awarded the State Prize for Corporate Quality. As the national market leader for the Integrated Management System aimed at ensuring and improving corporate quality, Quality Austria is a driving force for Austria as a business location and stands for „Success with Quality.“

Quality Austria collaborates globally with around 1,000 network partners and more than 20 organizations and is actively involved in standardization committees as well as international networks such as EOQ and IQNET. Since its founding in 2004, Quality Austria has conducted over 185,000 audits, assessments, and inspections, and more than 100,000 individuals have attended the courses and in-house trainings offered by the internationally operating company



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