



The HACCP, or Hazard Analysis and Critical Control Point, is a system designed to prevent food safety issues by avoiding problems before they occur.

THE 7 PRINCIPLES OF HACCP

Here are the seven steps mandated in HACCP guidelines:

- 1** **Conduct a Hazard Analysis** | Identify where problems may occur, assess the risk, and plan for prevention.
- 2** **Determine Critical Control Points (CCPs)** | Determine the key points in the food preparation process where a food hazard can be prevented, eliminated, or reduced to a safe level.
- 3** **Set Critical Limits** | Implement food safety guidelines and establish a measurable or observable parameter that must be achieved to control a hazard.
- 4** **Define Monitoring Procedures** | Assign ownership for tracking compliance metrics and keeping records.
- 5** **Implement Corrective Actions** | Where guidelines are not being observed, take action to correct behaviour.
- 6** **Establish Verification Procedures** | Periodically review the system, guidelines and metrics to ensure that your HACCP plan works.
- 7** **Create Record Keeping Procedures** | Implement procedures for documenting your food safety process, records and performance.