

HACCP, why we have it and what we use it for

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GMP, a retroactive management

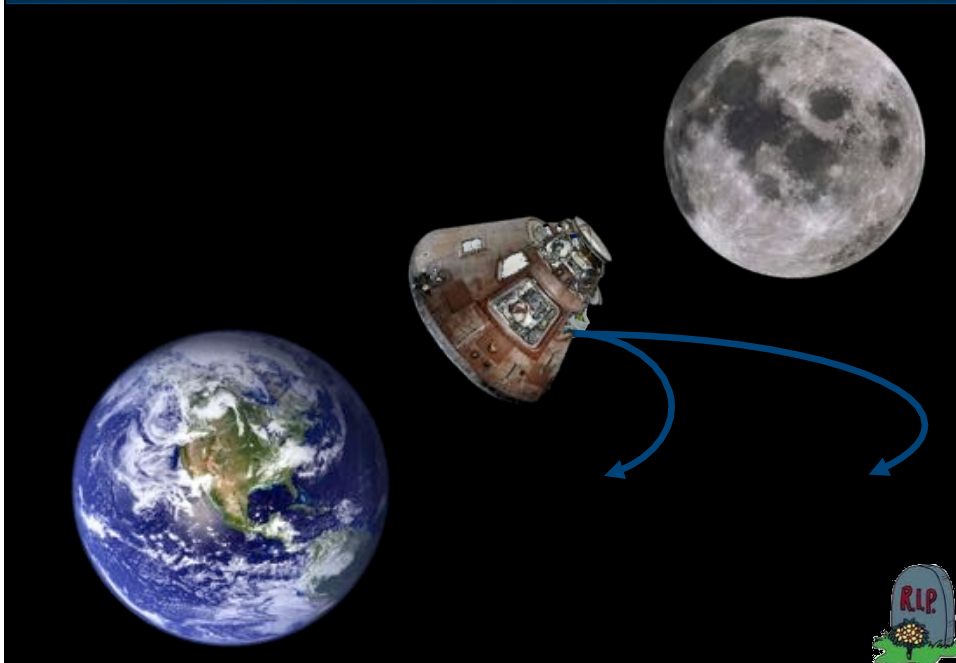
GMP documents

- Product(s) specifications
- Production procedures
- Personnel
- Buildings and areas (spaces)
- Equipment
- Sanitation
- Maintenance
- Pest control
- Water source
- Waste and ABP disposal

§ + manuals + know how =



Need of an preventive system - HACCP



HACCP, a preventive system

Definition

Control Points

The Hazard Analysis and Critical Control Points (HACCP) system is a logical, scientific approach to controlling hazards in food production. HACCP is a **preventive** system assuring the safe production of food products.

FSIS^[1]: HACCP is a scientific system for process control that has long been used in food production to prevent problems by applying controls at points in a food production process where hazards could occur.

FAO^[2]: A system that identifies, evaluates, and controls hazards which are significant for food safety.

^[1] Food Safety and Inspection Service of the United States
^[2] Food and Agriculture Organization

HACCP

Legislative requirements

The Food Code of the Slovak Republic requires full fledged HACCPs for all FBOs.



Odds



Odds and solutions

Analysis **Validation** **Verification** **Recording**

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+ manuals + know how = **GMP** + know how = **HACCP**

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HACCP, interferences

Legislative requirements

The Food Code of the Slovak Republic requires full fledged HACCPs for all FBOs.

Regulation (EC) No 852/2004 of the European parliament and of the Council on the hygiene of foodstuffs:

Preamble

(15) The HACCP requirements should take account of the principles contained in the Codex Alimentarius. They should provide sufficient flexibility to be applicable in all situations, including in small businesses. In particular, it is necessary to recognise that, in certain food businesses, **it is not possible** to identify critical control points and that, in some cases, good hygienic practices can replace the monitoring of critical control points. Similarly, the requirement of establishing "critical limits" does not imply that it is necessary **to fix a numerical limit** in every case. In addition, the requirement of retaining documents needs to be flexible in order to avoid undue burdens for very small businesses.

Interferences

SECTION II: OBJECTIVES OF HACCP-BASED PROCEDURES

1. Food business operators operating slaughterhouses must ensure that the procedures that they have put in place in accordance with the general requirements of Article 5 of Regulation (EC) No 852/2004 meet the requirements that the hazard analysis shows to be necessary and the specific requirements listed in point 2.
2. The procedures must guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises:
 - ☞ (a) is properly identified;
 - ☞ (b) is accompanied by the relevant information from the holding of provenance referred to in Section III;
 - ☞ (c) does not come from a holding or an area subject to a movement prohibition or other restriction for reasons of animal or public health, except when the competent authority so permits;
 - ☞ (d) is clean;
 - ☞ (e) is healthy, as far as the food business operator can judge;

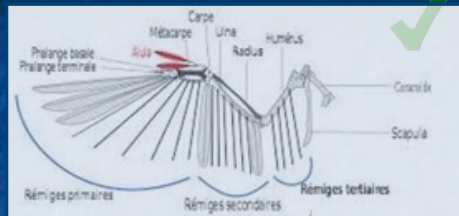
and

- (f) is in a satisfactory state as regards welfare on arrival at the slaughterhouse.

...

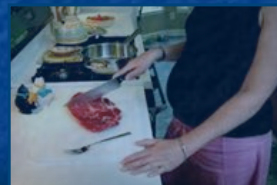
REGULATION (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 laying down specific hygiene rules for food of animal origin

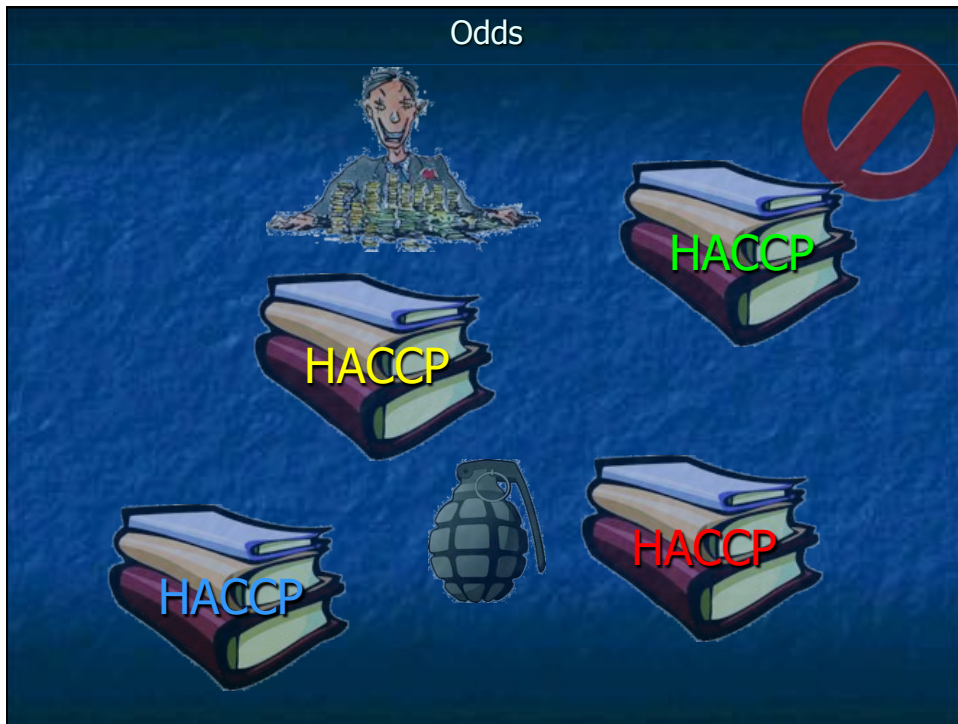
Interferences

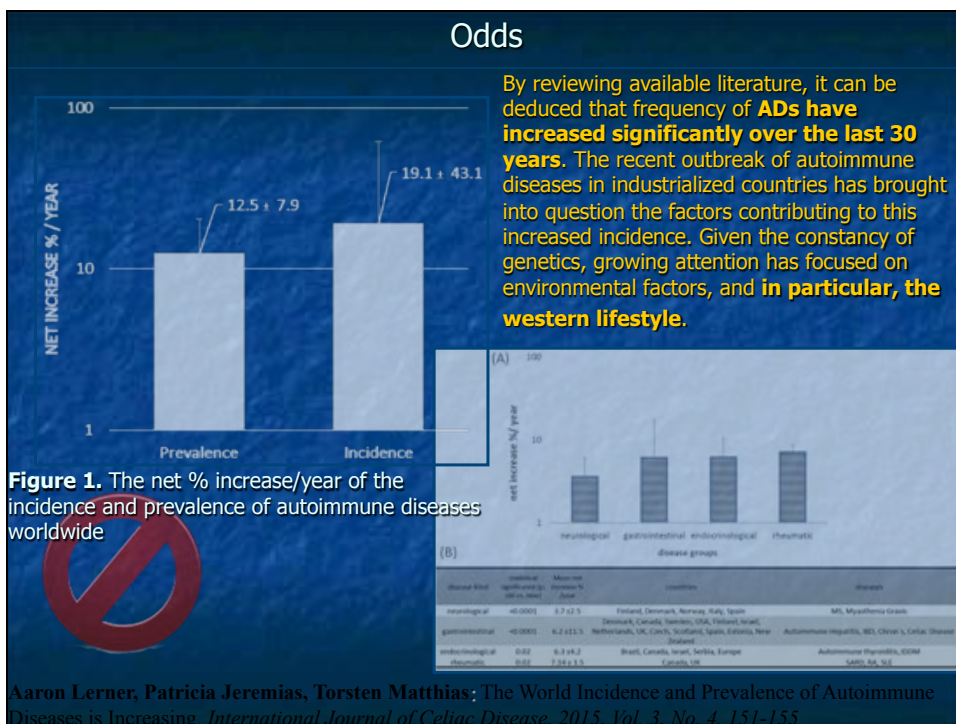


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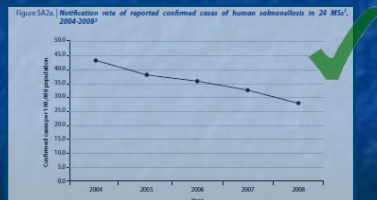
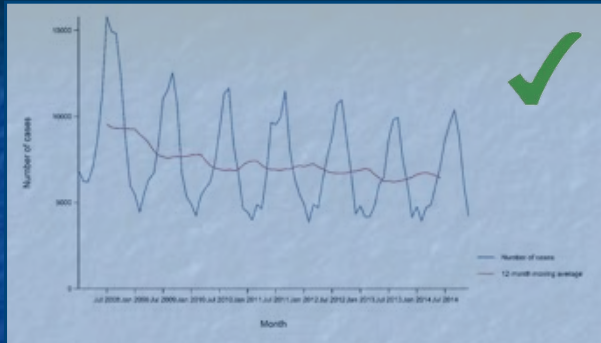
Odds







Benefits



EFSA: The European Union summary reports on trends and sources of zoonoses, zoonotic agents and food-borne outbreaks

Present situation

This collage illustrates the 'Present situation' in food safety. At the top is a map of Europe with a yellow arrow pointing to the Balkan region. Below the map are several images: a stack of books labeled 'HACCP, ISO, ...', a person reading a document with 'HACCP' written in red, a plate of food with 'HACCP, ISO, ...' written above it, and various other food items like a piece of salmon, a sausage on bread, a bowl of soup, a plate of meat and potatoes, and a bowl of rice. Green checkmarks are scattered throughout the collage, indicating positive aspects or compliance.

Future development


The 50 biggest active dumpsites in the world affect the daily lives of 64 million people, ...*

Life expectancy: < 50 years ... ?



* https://www.independent.co.uk/news/long_reads/living-in-landfill-a7632996.html
? <https://www.theguardian.com/cities/2016/oct/24/difficult-breathe-inside-kolkata-india-rubbish-dump-permanently-fire>

Future development



Thank you for your attention



Associated thoughts

