|  |
| --- |
| Hazard Analysis Critical Control Point (HACCP) - Principle 1 - Identify any hazards that must be prevented, eliminated or reduced to acceptable levels. |
| HACCP - Principle 2 -Identify the Critical Control Points (CCPs) at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels. |
| HACCP - Principle 3 - Establish critical limits at CCPs (or legal limits at CPs) which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards. |
| HACCP - Principle 4 -Establish and implement effective monitoring procedures at CCP/CPs. |
| HACCP - Principle 5 - Establish corrective actions when monitoring indicates that a CCP is not under control. |
| HACCP - Principle 6 - Establish procedures that are carried out regularly to verify that principles 1 – 5 are working effectively. |
| HACCP - Principle 7 - Establish documents and records proportionate to the nature and size of the food business to demonstrate the effective application of principles 1 – 6. |
| HACCP – Review - When any modification is made to a product or process to produce it, food business operators shall review the procedure and make necessary changes. |