



Hazard Analysis and Critical Control Points Hazard analysis and critical control points

Why HACCP?

The objective of this concept is to minimize food-related illnesses. Food should be made safer for the consumer.

Which factors promote food-related illnesses?

- Globalization (raw products/import/export)
- Convenience products (semi-cooked products)
- Factory farming (salmonella)
- Mass tourism (unhygienic work, time pressure)
- Fast food, too many "producers" (street food)



In order to identify whether a food may become dangerous, we should ask ourselves the following questions:

- Does the product contain sensitive ingredients?
- Is it intended for sensitive target groups (the aged, the sick, infants etc.)?
- Are preventive programmes or preventive measures provided for in the manufacturing process in order to exclude risks or minimize them?
- Are there potentially toxic basic substances present (fungi, spores, proteins)?





7 principles of the HACCP concept

The Codex Alimentarius is the basis of the HACCP concept. Self-monitoring is a key point in this.

The 7-point program supports effective implementation.

- 1. Determination of the relevant hazards (hazard analysis)
- 2. Identification of critical control points (= CCP)
- 3. Definition of limit values (only for CCPs)
- 4. Definition and implementation of efficient monitoring
- 5. Specification of corrective measures
- 6. Production of documents and records (documentation)
- 7. Definition of regular verification processes (self-monitoring obligation)



The HACCP concept makes a distinction between critical points and critical control points.

Critical points (CP)

= points in the process which do not pose a health risk, but can be regarded as critical in the procedure; e.g. quality parameters, compliance with specifications, identification.

Critical control points (CCP)

= points at which there is, in all probability, a relevant health risk to the consumer as long as this point is not fulfilled (i. e. controlled) e.g. heating steps, sufficient cooling, monitoring of foreign bodies.