

Module 01 - lecture 02

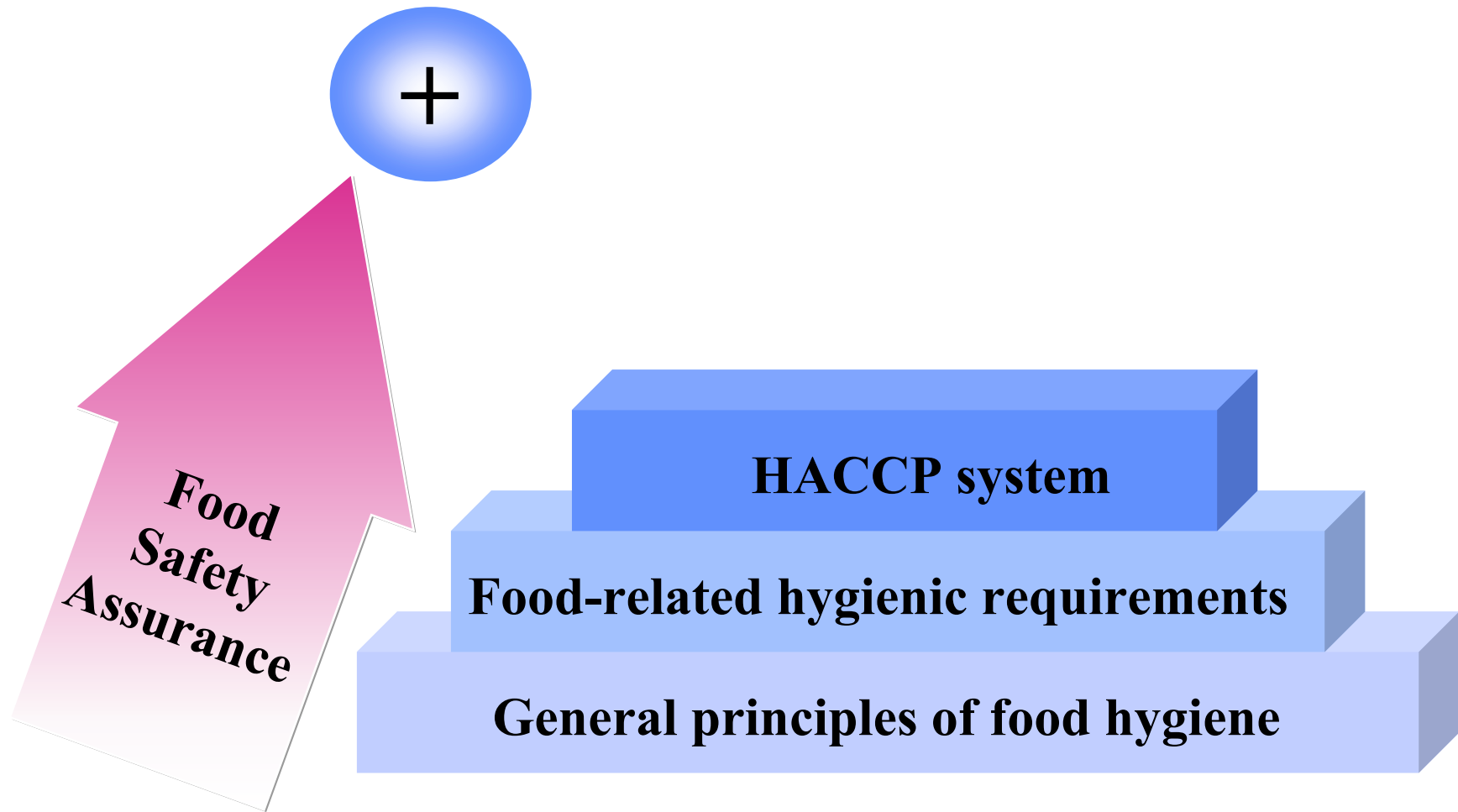
HACCP in food hygiene

Food hygiene

**All conditions and measures
necessary to ensure
the safety and suitability of food
at all stages of the food chain**

Food safety

**Assurance that food will not cause harm
to the consumer when it is
prepared and / or eaten
according to its intended use.**



Food safety assurance

HACCP is a method of food safety assurance

- ◆ it identifies what we need to do to make food safe
- ◆ it makes sure that what is planned is correctly implemented

Quality

Definitions

- Peculiar or essential character
- Inherent feature
- Degree of excellence
(English Oxf. Dict.)
- The totality of features and characteristics of a product or service that bear on its ability to satisfy stated or implied needs
(ISO / UNCTAD / GATT)

Quality

Several types of quality can be distinguished

- ◆ **organoleptic quality**
- ◆ **functional quality**
(e.g. rheologic properties, convenience, shelf-life or “keepability”)
- ◆ **nutritional quality**
- ◆ **hygienic quality (safety)**

Quality

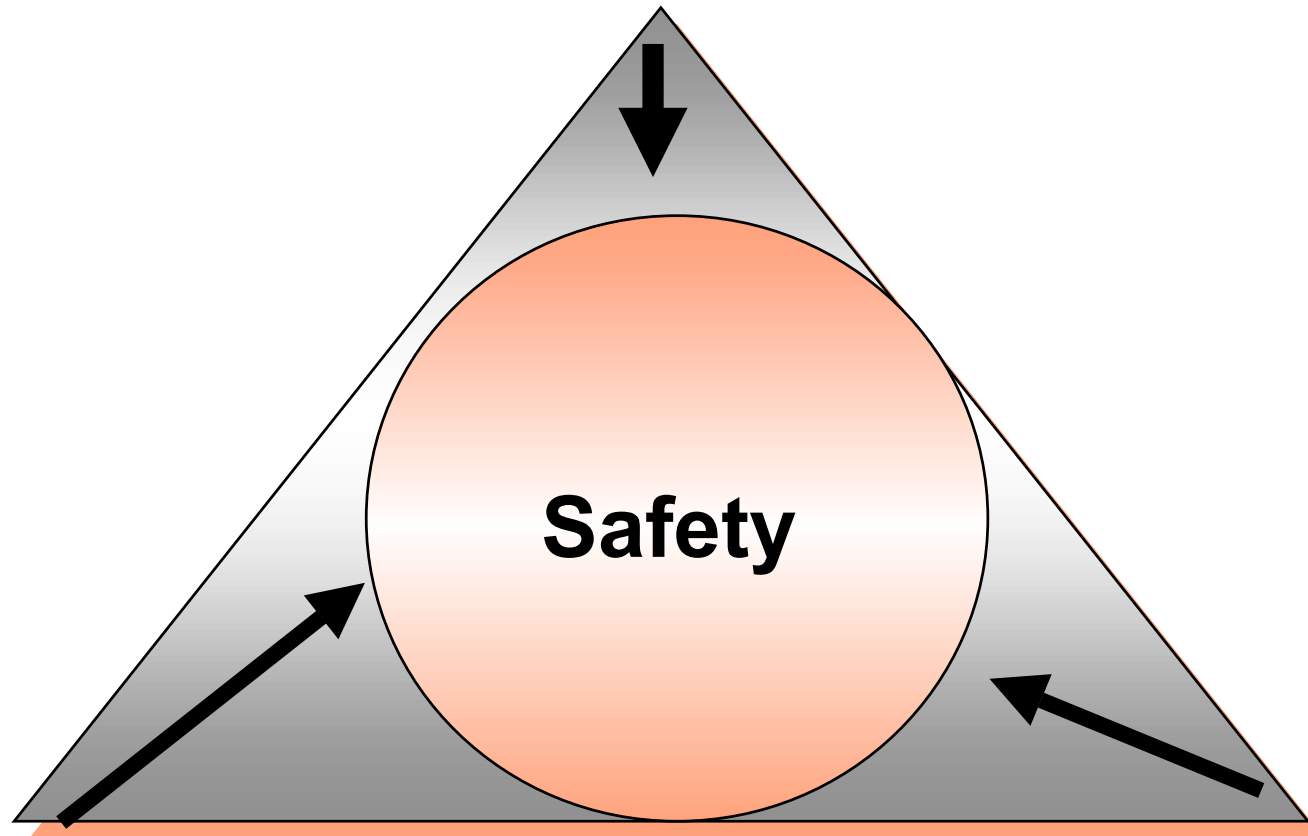
*From a consumer/ industry
point of view:*

- ◆ organoleptic quality
- ◆ functional properties
- ◆ keepability
- ◆ "freshness"
- ◆ nutritional quality
- ◆ safety
- ◆ value for money

*From a public health
point of view*

- ◆ hygienic quality
(safety)
- ◆ nutritional quality
- ◆ compliance with
regulations

Consumer



Public health

Industry

Quality assurance

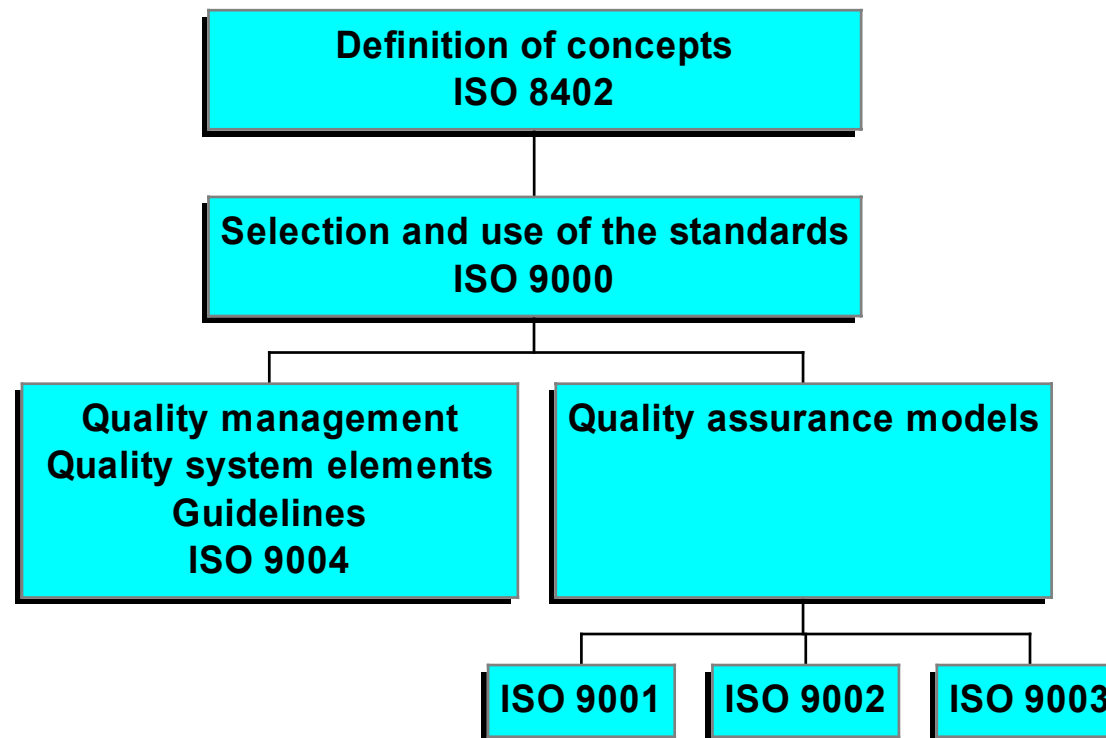
**All planned and systematic actions
necessary to provide
adequate confidence that a
product or service will satisfy
given requirements for quality**

(ISO/UNCTAD/GATT)

Quality management systems

ISO 9000 series - EN 29000

Structure of ISO Quality-system standards



Quality system elements

ISO 9000 series (1)

- ◆ Management responsibility
- ◆ Quality system principles
- ◆ Auditing the quality system (internal)
- ◆ Economics - Quality-related cost considerations
- ◆ Quality in marketing (Contract review)
- ◆ Quality in specification and design (Design control)
- ◆ Quality in procurement (Purchasing)
- ◆ Quality in production (Process control)
- ◆ Control of production
- ◆ Material control and tractability (Product identification and traceability)
- ◆ Control of verification status (Inspection and testing)
- ◆ Product verification (Inspection and testing)

Quality system elements

ISO 9000 series (2)

- ◆ **Control of measuring and test equipment (Inspection, measuring and test equipment)**
- ◆ **Nonconformity (Control of nonconforming product)**
- ◆ **Corrective action**
- ◆ **Handling and post-production functions (handling, storage, packaging and delivery)**
- ◆ **After-sales servicing**
- ◆ **Quality documentation and records (Document control)**

**Total Quality
Management**

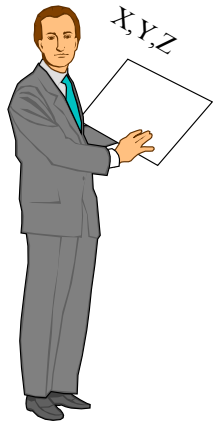
HACCP

**Food Quality
Assurance**

Food Hygiene



Traditional food safety assurance system



GMP / GHP
for safe food production
+
End - product testing
for obtaining assurance of
safety



Traditional food control



**Inspection for
compliance with GHP /
GMP**

+

End - product testing



Food safety assurance

Good Manufacturing Practice (GMP)
and
Good Hygienic Practice (GHP)

necessary
but not always sufficient

