

Module 01 - lecture 05

HACCP system

Benefits and areas of application

Benefits of the HACCP system (1)

The HACCP system overcomes many of the limitations of traditional approaches to food safety control:

- **collecting and examining sufficient number of samples**
- **high cost**
- **time**
- **identification of problems without understanding the causes**
- **limitations of “snap-shot” inspection**

Benefits of the HACCP system (2)

The HACCP system has the potential to identify all conceivable, reasonably expected hazards, even where failures have not previously been experienced. It is therefore particularly useful for new operations

Benefits of the HACCP system (3)

The HACCP system is capable of accommodating changes introduced, such as progress in equipment design, improvements in processing procedures and technological developments related to the product

Benefits of the HACCP system (4)

**The HACCP system will help
to target or manage
resources to the most critical part
of the food operation**

Benefits of the HACCP system (5)

**With the HACCP system one
can expect an improvement in
the relationship between
food processors and food inspectors
& food processors and consumers**

Benefits of the HACCP system (6)

**The available documentation facilitates the
inspection activities
of food inspectors**

Benefits of the HACCP system (7)

Application of HACCP systems can promote international trade by equalizing food safety control systems everywhere in the world, by the resulting decrease in detentions, confiscation and even destruction of contaminated food shipments and by increasing confidence in food safety

Benefits of the HACCP system (8)

The HACCP system is applicable to the whole food chain, from the production of raw materials to the end-product, i.e. growing, harvesting, processing, manufacturing, transport and distribution, preparation and consumption

Benefits of the HACCP system (9)

**The HACCP system can be
easily integrated into quality
management systems,
such as ISO 9000**

Areas of application (1)

In food control

- **as an inspection tool to channel the resources to critical issues**
- **assessment of the HACCP plan and confirmation that it is properly designed and operating effectively**

Areas of application (2)

As method of food safety assurance

**in food production
processing, manufacturing
& preparation**

Areas of application (3)

In education on health interventions

- **to study food preparation practices**
- **to identify and assess hazardous behaviour, which should be the focus of health education**

Areas of application (4)

In the investigation of foodborne disease outbreaks

to identify the cause of the outbreak

Areas of application (5)

In the management of food safety programmes

- **to identify those problems which are of greatest risk to public health**
- **to identify and prioritize interventions which may have the greatest impact on the prevention of the problem**



