

Key Concepts of A BC HACCP Plan

A BC HACCP Plan is based on the following concepts:

- HACCP
- Prerequisite Programs
- Good Manufacturing Practices (GMPs)
- Standard Operating Procedures (SOPs)

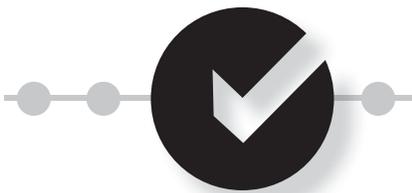
What is HACCP?

HACCP is a **systematic, preventative** approach to food safety. It aims to **prevent** biological, chemical and physical hazards, instead of relying on finished product inspection. HACCP is used in the food industry to identify **potential** food safety **hazards**, so that key actions, known as Critical Control Points (CCPs) can be used to reduce or eliminate the identified hazards.

With HACCP the food processor systematically:

- **Identifies** potential food safety **hazards** (Hazard Analysis).
- **Determines** the key steps in their operation where the hazards can be prevented, eliminated or reduced to an acceptable level. (These key steps are known as **Critical Control Points** or CCPs.)

What are CCPs (Critical Control Points)?



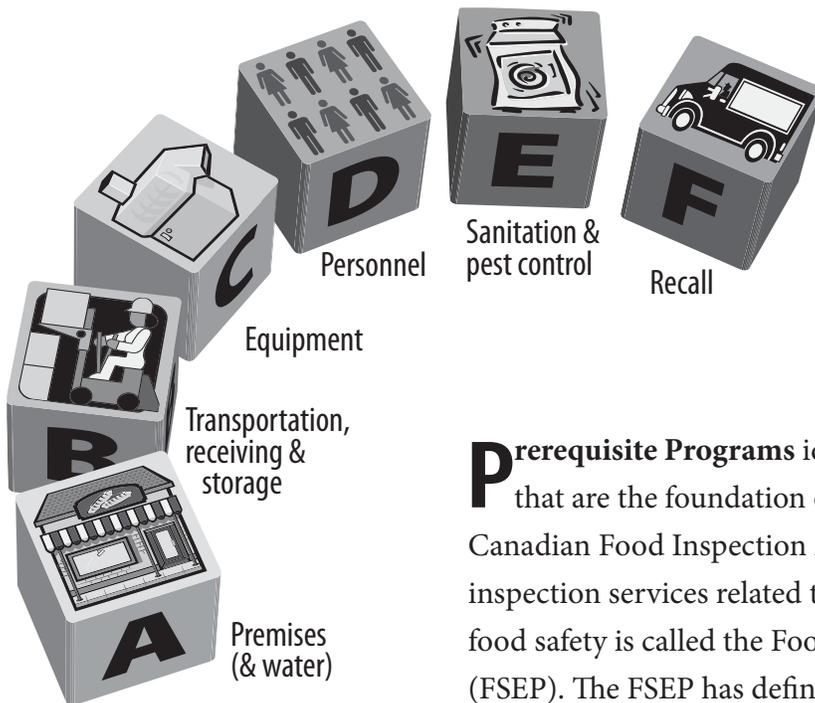
A CCP is a key step where hazards can be prevented, eliminated or reduced to an acceptable level. A good example of a CCP is pasteurization of milk. Pasteurization of milk is a key step that eliminates or reduces a biological hazard in milk, in other words, pasteurization destroys disease causing bacteria that can be present in the raw milk.

The Success of HACCP and the Seven Principles

The HACCP system has proven to be a reliable means of controlling hazards at all stages of food production. This standardized and systematic approach allows processes to be monitored, verified, and documented in a reliable and consistent manner.

Please refer to the list of the 7 principles of HACCP in Section 3, page 43.

Prerequisite Programs



Prequisite Programs identify and document the **procedures** that are the foundation of a HACCP Plan. In Canada, the Canadian Food Inspection Agency (CFIA) provides all federal inspection services related to food. The federal program for food safety is called the Food Safety Enhancement Program (FSEP). The FSEP has defined six Prerequisite Programs:

- A.** Premises (including water supply)
- B.** Transportation, Receiving and Storage
- C.** Equipment Design, Installation and Maintenance
- D.** Personnel Training
- E.** Sanitation & Pest Control
- F.** Recall

The step-be-step **A BC HACCP Plan** has been modeled after the FSEP program and uses the Prerequisite Programs. This approach has also been adopted by many organizations, including many HACCP Plan 3rd party auditors.

Gap Assessment to Assess Your Prerequisite Programs



The Gap Assessment is part of **A BC HACCP Plan**. It is a tool that can be used to assess your Prerequisite Programs. The Gap Assessment is based on the “General Principles of Food Hygiene” from the Codex Alimentarius. (The Gap Assessment is covered in Tab 3 of the manual.)

Good Manufacturing Practices (GMPs)

GMPs



When you do a Hazard Analysis, you will often identify many hazards. You cannot have Critical Control Points to control **all** of these hazards – this would mean that you would have too many CCPs in your plant. Instead, you can control many of the potential hazards in a processing plant by using a **standard set of principles and hygienic practices** for the manufacturing and handling of food. These standard principles and practices are called **Good Manufacturing Practices (GMPs)**.

GMPs are:

- **preventative** measures to ensure food safety
- based on **practical experience** over a long period of time
- the **foundation** on which to build a HACCP program

Traditionally, there has not been a lot of record-keeping of GMPs. But since the introduction of HACCP, GMPs have been structured into Prerequisite Programs. These are more systematic than GMPs.

Standard Operating Procedures (SOPs)

Standard Operating Procedures (SOPs) are descriptions of particular tasks that are done in a food processing plant. A SOP should deal with the following:

- the **purpose** and **frequency** of doing a task
- **who** will do the task
- a **description** of the procedure to be performed
- what paperwork is to be completed (**documentation**)
- the method by which you show the task is satisfactorily **completed**
- and the **corrective actions** to be taken if the task is performed incorrectly.

In short, a SOP allows you to:

1. **Say** what you do
2. **Do** what you say
3. **Prove** it

A BC HACCP Plan includes a generic SOP template, as well as SOP examples. These will help you design your own SOPs. You can find further information in Tab 2, A BC HACCP Plan toolkit.