History of HACCP

In 1959, Pillsbury Company firstly introduce the term HACCP while working on producing foods for NASA (to use in space). There were 02 major concerns remains…

- Crumbs of food that might contaminate the spacecraft's atmosphere or sensitive instrument
- Potential catastrophic disease producing bacteria and toxins.

It was the first to move for HACCP methodology. It was determined that, the only way to succeed was to establish control over the…

- Entire process.
- Raw materials
- Processing environment
- People involved

So, finally Pillsbury Company developed the Hazard Analysis and Critical Control Point (HACCP) concept. HACCP is designed to prevent food safety issues rather than to find out the issue after occurrence.

Chronology:

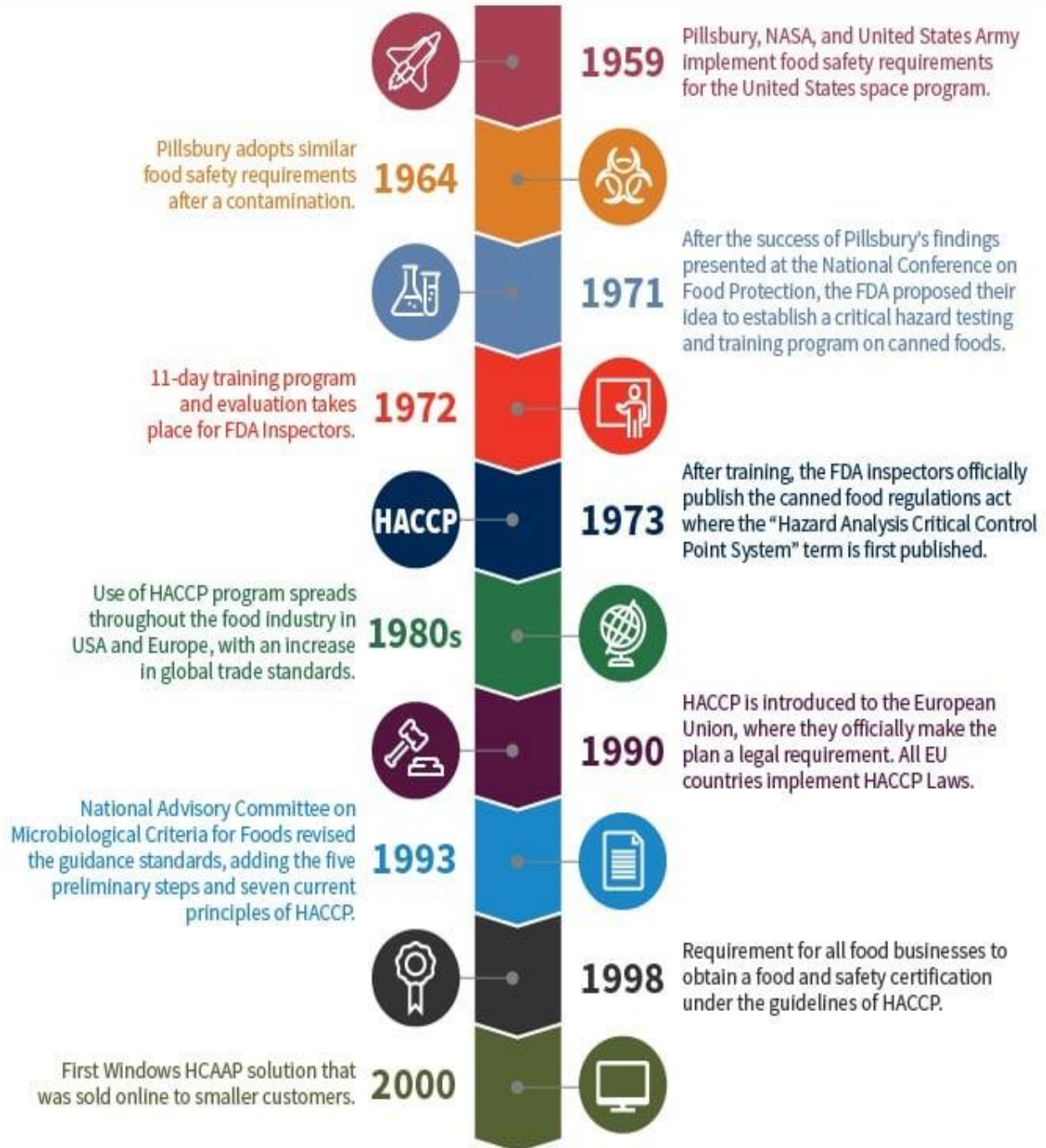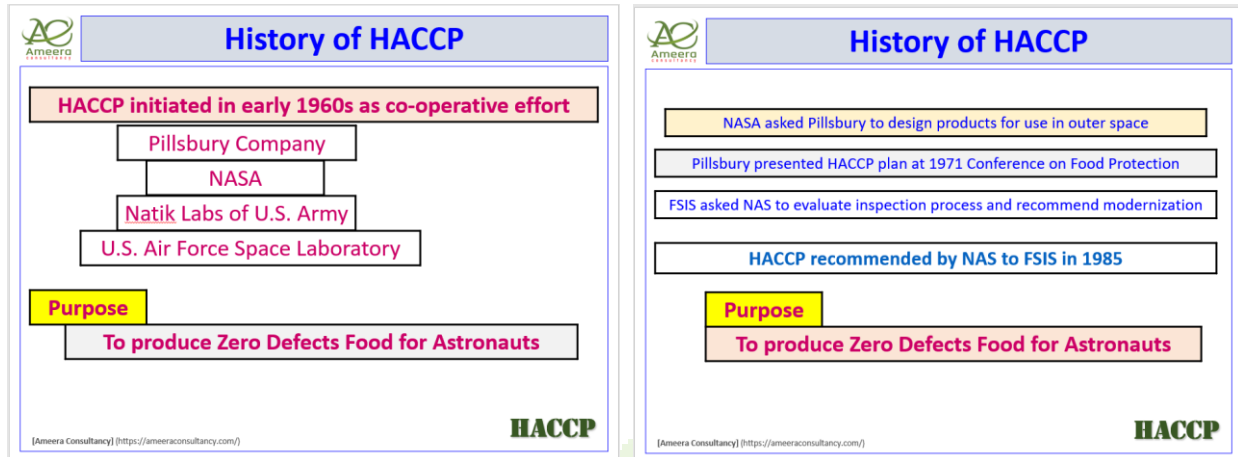| 1971	The Concept of HACCP was first presented to the public on National Conference on Food Protection.
1985	Subcommittee of the Food Protection Committee of NASA issued a report & HACCP interest was renewed.
1992	National Advisory Committee on Microbiological Criteria for Foods was formed & published a report.

Figure: The History of HACCP

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The report was the skeleton of HACCP. National Advisory Committee on Microbiological Criteria for Foods listed 07 principles of HACCP skeleton. They are…

Principle 01	Conduct a Hazard Analysis
Principle 02	Identify Critical Control Points (CCP)
Principle 03	Establish Critical Limits for CCP
Principle 04	Establish Monitoring Procedures
Principle 05	Establish Corrective Actions
Principle 06	Establish Record Keeping Procedures
Principle 07	Establish Verification Procedures

Presently, these seven principles are the skeletal systemic approach for HACCP application.