

05 Preliminary Steps of HACCP

HACCP is an internationally recognized system to reduce or eliminate the risk of food safety. The main requirement is...

- To identify the potential biological, chemical, physical hazards
- Control the identified potential biological, chemical, physical hazards.

Any company (food manufacturing industry/fast food/food hotel etc.) that are involved in manufacturing, processing, transporting and distributing the food products can use the HACCP for the food safety improvement.

To start an effective HACCP system, experts used to go for more 05 steps which are generally known as "05 preliminary steps to conduct HACCP".

The 05 Preliminary steps of HACCP are...

Preliminary Step 01	Assemble HACCP team
Preliminary Step 02	Describe the product OR product description
Preliminary Step 03	Identify the intended use and consumers for the products
Preliminary Step 04	Develop or construct a process flow diagram to describe the process
Preliminary Step 05	On site confirmation or verification of the process flow diagram

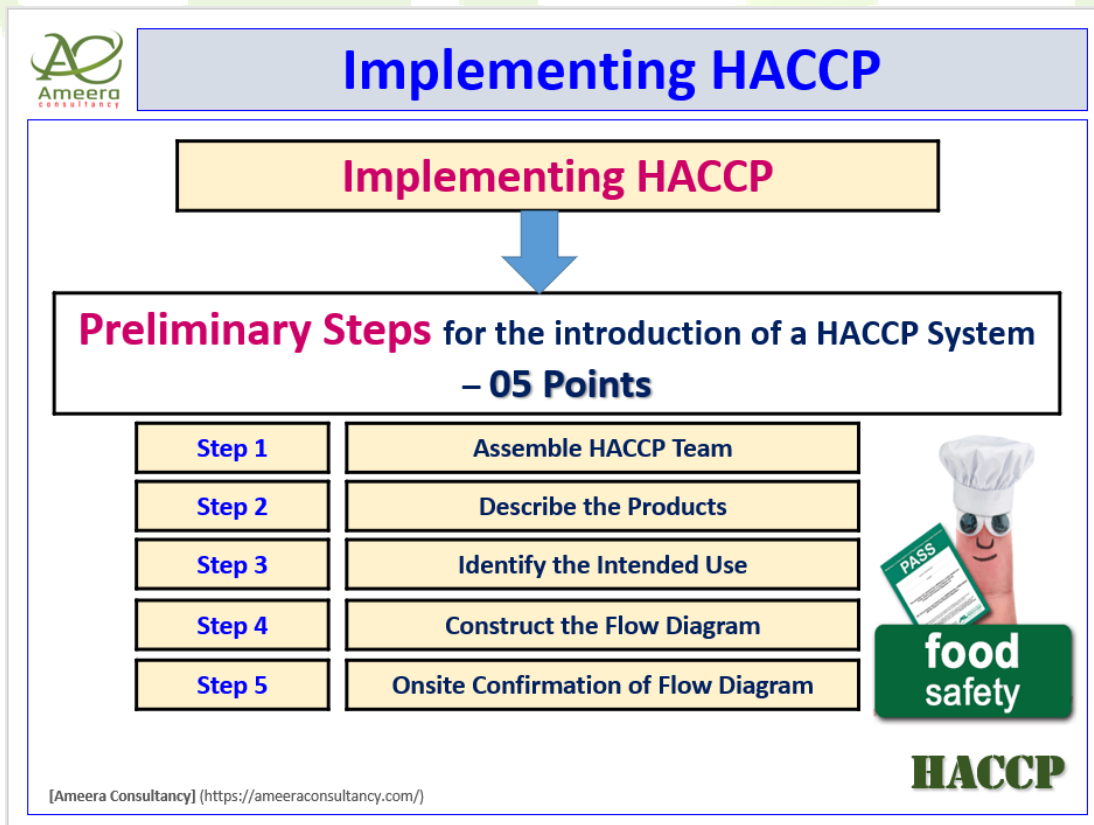


Figure: The 05 Preliminary steps of HACCP