

**The 05 Preliminary steps of HACCP are...**

Preliminary Step 01	Assemble HACCP team
Preliminary Step 02	Describe the product OR product description
<b>Preliminary Step 03</b>	<b>Identify the intended use and consumers for the products</b>
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

**Identify the intended use and consumers for the products**

The intended use of the product refers to its normal use by the end users or consumers. HACCP team must specify...

- Where the product will be sold
- Target group, if it is a minor population (e.g. elderly, pregnant, women and infants, immune suppressed etc.)

HACCP team must have the study regarding...

- The nature of the intended customer
- The extent of any further processing prior to consumption.

**The nature of the intended customer**

HACCP team must consider the customer group if they are vulnerable or not.

Vulnerable group	Consideration
Allergy sufferers	Is there any claiming for allergy content in the product? The claiming are... <ul style="list-style-type: none"> <li>- Free from...</li> <li>- May contain ... (should only be made where a through risk assessment identifies a residual risk of contamination after the control measure is applied)</li> </ul>
Young	HACCP team must think about the additional hazards may be specific to young children and infants. e.g., mineral levels, type of foods, size of foods etc.
Elderly	Older adults are more susceptible to foodborne illness; hence HACCP team must think about the additional hazards.
Pregnant	During pregnancy food habit must have to comply with baby need. In that case, HACCP team must think about the additional hazards
Immune suppressed	Consideration must have to be given for immune system suppressed or deficient person, for instance... <ul style="list-style-type: none"> <li>- Premature infants</li> <li>- Transplant recipients</li> <li>- Those are undergoing chemotherapy</li> <li>- Having AIDS etc.</li> </ul>

Note: This is the list, not the exhaustive.

The extent of any further processing prior to consumption.

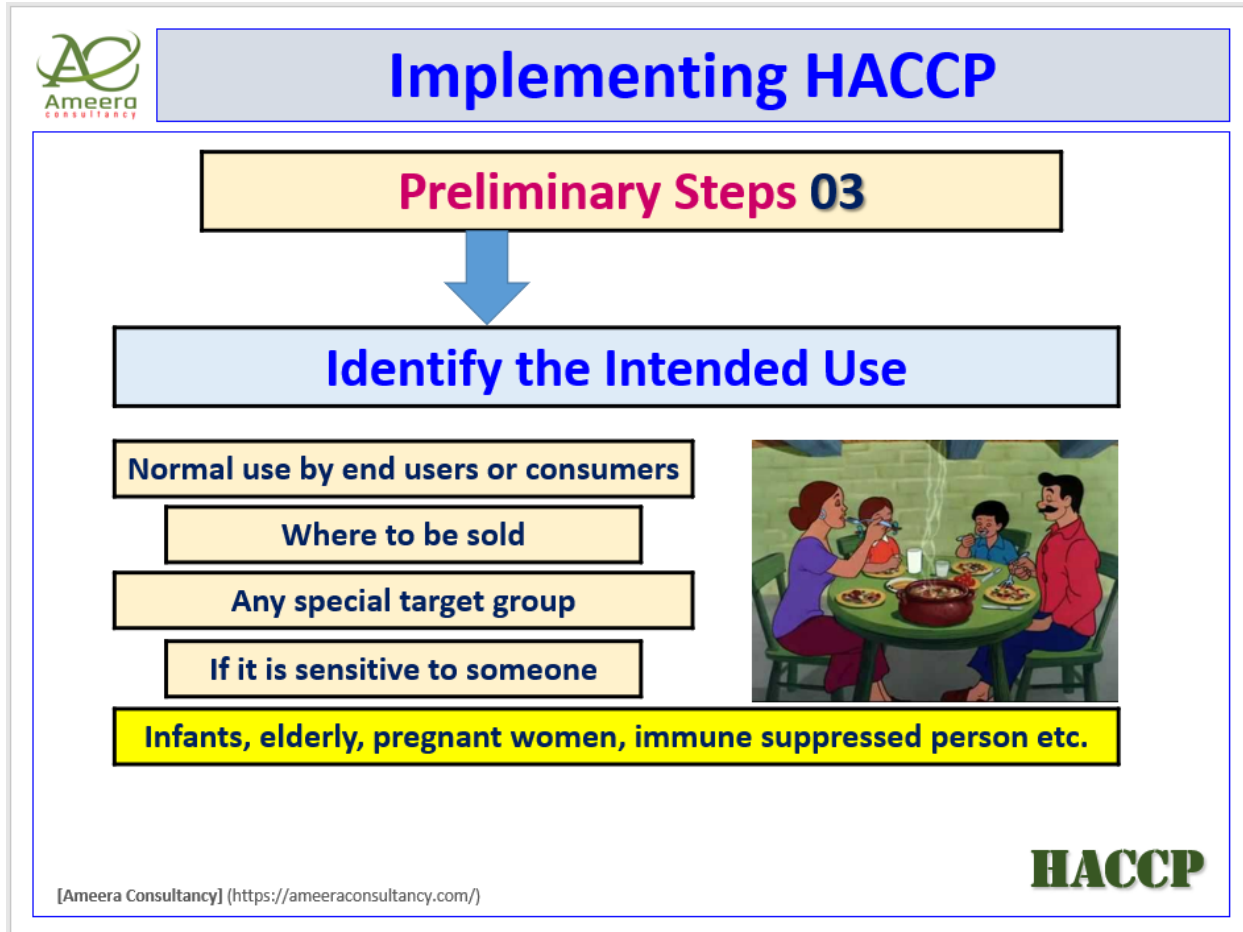


Figure: Preliminary Step 03 – Identify the Intended Use

Raw material, processed or RTD (Ready to eat) product may have different microbiological criteria which must be clearly identified by the HACCP team. If there is any instruction needed for consumer than it must be clearly provided.

Such as, if the supplied product is RTD then it should be clearly stated on label. On the other hand, if the supplied product needs further heat processing or any other processing before consumption, then it also have to be stated clearly on label.