

07 Principles of HACCP

HACCP system depends on process controls to minimize food safety risks in the food processing industry. HACCP works as preventative food safety system rather than a traditional quality control inspection system.

It should have to keep in mind that HACCP is not “Zero Risk” and it does not eliminate the possibility of getting hazard into the food product. Basically, HACCP works on to eliminate or decrease the probability of hazard to an acceptable level.

The 07 principle of HACCP 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

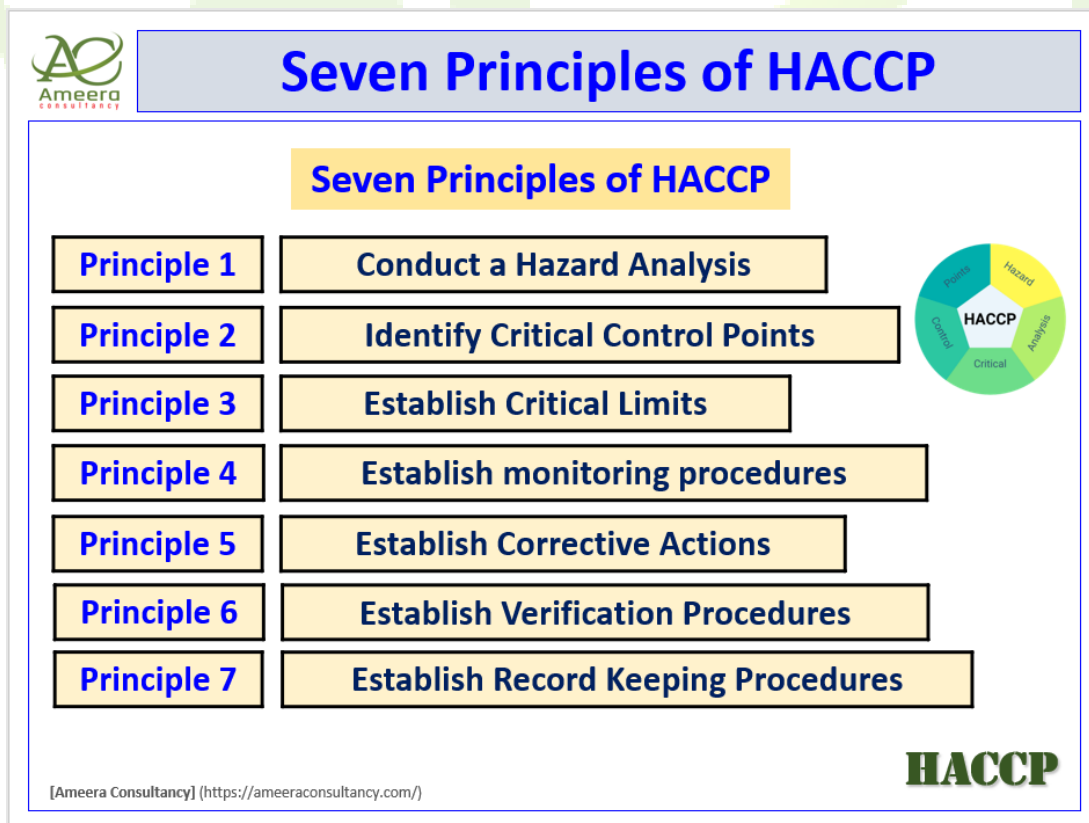


Figure: 07-Principles of HACCP