

Guideline 10

Food safety management in agriculture (Fourth edition)

Chris Knight

2015

© Campden BRI 2015
ISBN: 978 0 907503 84 2

Station Road, Chipping Campden, Gloucestershire, GL55 6LD, UK
Tel: +44(0)1386 842000 Fax: +44(0)1386 842100

www.campdenbri.co.uk

Information emanating from this company is given after the exercise of all reasonable care and skill in its compilation, preparation and issue, but is provided without liability in its application and use.

Legislation changes frequently. It is essential to confirm that legislation cited in this publication and current at the time of printing, is still in force before acting upon it.

The information contained in this publication must not be reproduced without permission from the Publications Manager.

Contents

	Page no.
1. Introduction	1
1.1 Legislation	1
1.2 International standards	2
1.3 Private voluntary standards	3
1.4 Primary production	3
1.5 Food safety management	4
1.6 Definitions	5
2. Good Hygiene Practice systems	8
2.1 Hazards	8
2.2 Hazard analysis	11
2.3 Control measures	17
3. How to set up a Good Hygiene Practice system	20
3.1 Stage 1 Define the scope of the system	21
3.2 Stage 2 Define authority and responsibility	22
3.3 Stage 3 Define the process	24
3.4 Stage 4 Conduct a hazard analysis	25
3.5 Stage 5 Specify the control measures	27
3.6 Stage 6 Establish verification and review activities	28
3.7 Stage 7 Establish documentation and record keeping	33
4. HACCP systems	37
4.1 HACCP and primary production	37
4.2 HACCP principles	38
4.3 How to set up and conduct a HACCP study	39
5. Traceability systems	64
5.1 Introduction	64
5.2 Primary production	65
6. Case studies	66
6.1 Grain storage GHP plan	67
6.2 Grain storage HACCP plan	71
7. Links and resources	76
8. Annexes	78
Annex 1 Crop production flow diagram	78
Annex 2 Egg production flow diagram	79
Annex 3 Livestock production flow diagram	80