

Guideline 64

HACCP in produce and feed: a practical guide (Second edition)

Chris Knight

2015

© Campden BRI 2015
ISBN: 978 0 907503 85 9

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 and background	1
1.1 Introduction	1
1.2 What is HACCP?	2
1.3 Applicability to produce and feed	3
1.4 Definition of terms	4
2 Food safety hazards	6
3 HACCP principles	10
4 Prerequisite programmes	11
5 How to set up and conduct a HACCP study	14
Stage 1: Senior management responsibility	15
Stage 2: Define the scope of the study	16
Stage 3: Select the HACCP team	17
Stage 4: Describe the product and process	19
Stage 5: Identify intended use of the product	20
Stage 6: Construct a process flow diagram	21
Stage 7: On-site confirmation of the process flow diagram	22
Stage 8: Conduct a hazard analysis (Principle 1)	23
8.1 List the potential hazards	23
8.2 Conduct a hazard analysis	23
8.3 Identify appropriate control measures	24
Stage 9: Determine the Critical Control Points (CCP) (Principle 2)	30
Stage 10: Establish critical limits for the control measures at each CCP (Principle 3)	34
Stage 11: Establish a monitoring system for each CCP (Principle 4)	35
Stage 12: Establish a corrective action plan for each CCP (Principle 5)	36
Stage 13: Verification (Principle 6)	38
13.1 Perform validation activities	38
13.2 Perform verification activities	39
13.3 Perform review activities	39
Stage 14: Establish documentation and record keeping (Principle 7)	41

6	Example HACCP plans	45
6.1	Produce marketing: banana ripening and packing	45
6.2	Prepared produce: prepared ready-to-eat fruit	51
6.3	Feed manufacture: blended feed	58
6.4	Feed manufacture: compound pelleted feed	64
6.5	Example verification and review procedures	70
7	Links and resources	71
8	Appendices	73
Appendix 1	Decision tree for the categorisation of prerequisites, operational prerequisites and control measures at CCPs	73
Appendix 2	Example HACCP plans: hazard analysis by hazard	74