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## What is ISO 22000:2005?

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. Preventing problems from occurring is the paramount goal underlying any HACCP system. Benefits, in addition to enhanced assurance of food safety, are better use of resources and timely response to problems.

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## HACCP

HACCP is a systematic approach to the identification, evaluation, and control of food safety hazards based on the following seven principles:

Principle 1: Conduct a hazard analysis.

Principle 2: Determine the critical control points (CCPs).

Principle 3: Establish critical limits.

Principle 4: Establish monitoring procedures.

Principle 5: Establish corrective actions.

Principle 6: Establish verification procedures.

Principle 7: Establish record-keeping and documentation procedures.

HACCP is designed for use in all segments of the food industry from growing, harvesting, processing, manufacturing, distributing, and merchandising to preparing food for consumption. Prerequisite programs such as current Good Manufacturing Practices (cGMPs) are an essential foundation for the development and implementation of successful **HACCP plans**. The principles of HACCP have been universally accepted by government agencies, trade associations and the food industry around the world.

Maintaining an effective HACCP system depends largely on regularly scheduled verification activities. The HACCP plan should be updated and revised as needed.

An important aspect of maintaining the HACCP system is to assure that all individuals involved are properly trained so they understand their role and can effectively fulfill their responsibilities.

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## Objectives of Implementing a Food Safety and Food Quality Program

By implementing a food safety and food quality program, we can eliminate costs that result from poor quality and unsafe food products. Poor quality, for example, can be spotted as defective product, wastage, and product returns.

Besides, there are other costs associated with poor quality control such as:

- a) reduction in shelf life.
- b) loss of customers.
- c) reduction in repeat sales.
- d) production line downtime.
- e) excess inventory.
- f) product liability.

## Benefits of Implementing HACCP

In addition to meeting the legal and moral obligation to produce food that is safe to eat, HACCP offers a variety of other benefits for not only the consumer, but for the food industry and the government. The following are examples of benefits that may be gained by implementing a HACCP program.

HACCP can be applied throughout the food chain from the primary producer to final consumer.

HACCP reduces the need for finished product testing by identifying the hazards associated with the inputs into the process and the product and devising control measures which can be monitored in order to minimize or eliminate the hazards.

A HACCP program, when properly designed and implemented, will significantly reduce the chance of microbiological, chemical, and physical contaminants from reaching the customer.

HACCP can reduce regulatory involvement (and hence costs) by replacing on-line inspection with regular auditing.

HACCP principles can be applied to other aspects of food quality and regulatory requirements.

Since HACCP increases one's ability to detect poor **quality product** during production, such product can be held before further value is added. Resources are saved and faulty product is not produced. Productivity and profitability is improved.

HACCP improves communications between supplier and customer. It encourages businesses to work together more closely and to help them understand each other's capacity and requirements.

HACCP is capable of accommodating changes such as advances in raw materials, equipment and premise design, procedures, and technological developments.

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Communication between the different segments of the food chain improves as HACCP provides a common language and a common focus on quality.

Improved customer confidence leads to increased market share.

## Overview of the standards

ISO 9001:2008 contains five requirements sections, each dealing with one of the fundamental building blocks required by any process. These are:

**Quality management system:** This section details the general and documentation requirements that are the foundation of the management system. The general requirements ask you to look at the processes of the management system, how they interact with each other, what resources you need to run the processes; and how you will measure and monitor the processes. The second part of the section then sets out the requirements for the documentation needed to effectively operate the system and how the documentation should be controlled.

**Management responsibility:** The management of the systems is the responsibility of the “top management” at a strategic level in the organization. The “top management” must know customers’ requirements at a strategic level and make a commitment to meeting these as well as statutory and regulatory requirements. “Top management” must also set policies; and to achieve these policies set objectives through planning how the objectives will be met. “Top management” should also ensure that there are clear internal communications and that the management system is regularly reviewed.

**Resource management:** This covers the people and physical resources needed to carry out the processes. People should be competent to carry out their tasks and the physical resources and work environment need to be capable of ensuring that the customers' requirements are met.

**Product/Service realization:** These are the processes necessary to produce the product or to provide the service. This is the act of converting the input of the process to the output. For a manufacturing organization, this may be the process of converting iron ore to steel via a blast furnace for example. For a service organization, this may be the process of moving a product or person from one place to another, for example, a taxi journey.

**Measurement analysis and improvement:** These are the measurements to enable the systems to be monitored to provide information on how the systems are performing with respect to the customer, the management systems themselves through internal audits, the processes and the product. Analyzing these, including any defect or shortfall in performance, will provide valuable information for use in improving the systems and products where this is required.

Each of these five fundamental building blocks is required for any process because, if one is missing, a controlled process does not occur.