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Collana	A food industry briefing
Classificazione	TEC012000
Disciplina	363.19/2
Soggetti	Hazard Analysis and Critical Control Point (Food safety system) Food adulteration and inspection Food handling - Safety measures
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Livello bibliografico	Monografia
Note generali	Includes index.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	""Title Page""; ""Copyright Page""; ""Contents""; ""Disclaimer""; ""Preface""; ""Section 1 Introduction to HACCP""; ""Frequently asked questions""; ""1.1 What is HACCP?""; ""1.2 Where did it come from?""; ""1.3 How does it work?""; ""1.4 What are the seven HACCP principles?""; ""1.5 Is it difficult to use?""; ""1.6 Why use it?""; ""1.7 What type of company would use HACCP?""; ""1.8 Are there any common misconceptions?""; ""1.9 How do we know HACCP works?""; ""1.10 What actually gets implemented in the workplace?""; ""1.11 How does a HACCP plan get written?"" ""1.12 Who carries out the HACCP study?""""1.13 What is the regulatory position of HACCP?""; ""1.14 Are there other driving forces for the use of HACCP?""; ""1.15 What does it cost?""; ""1.16 What is third-party certification?""; ""1.17 Is there anything more that I should know?""; ""Section 2 The HACCP system explained""; ""2.1 HACCP system overview a€? How does it all fit together?""; ""2.2 HACCP in the context of other management systems a€? What is HACCP and what is not?""; ""2.2.1 Business management practices""; ""2.2.2 Prerequisite programmes"" ""2.2.3 Quality management systems for effective operation and

process control""2.3 How do you get started with HACCP The preparation and planning stage""; ""2.3.1 Management commitment, personnel and training""; ""2.3.2 Baseline audit""; ""2.3.3 Planning the HACCP project""; ""Section 3 HACCP in practice""; ""3.1 Preparation for the HACCP plan development""; ""3.1.1 Terms of reference""; ""3.1.2 Describe the product and intended use""; ""3.1.3 Construction and validation of a process flow diagram""; ""3.2 Applying the principles"" ""3.2.1 Principle 1: Conduct a hazard analysis What can go wrong?"" ""3.2.2 Principle 2: Determine the Critical Control Points (CCPs) At what stage in the process is control essential?""; ""3.2.3 Principle 3: Establish critical limit(s) What criteria must be met to ensure product safety?""; ""3.2.4 Principle 4: Establish a system to monitor control of the CCP What checks will indicate that something is going wrong?"" ""3.2.5 Principle 5: Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control If something does go wrong what action needs to be taken?"" ""3.2.6 Principle 6: Establish procedures for verification to confirm that the HACCP system is working effectively How can you make sure that the system is working in practice?""; ""3.2.7 Principle 7: Establish appropriate documentation concerning all procedures and records appropriate to those principles and their application How can you demonstrate (if challenged) that the system works?"" ""3.3 Implementation of the HACCP plan""

Sommario/riassunto

"Readers of this accessible book - now in a revised and updated new edition - are taken on a conceptual journey which passes every milestone and important feature of the HACCP landscape at a pace which is comfortable and productive. The information and ideas contained in the book will enable food industry managers and executives to take their new-found knowledge into the workplace for use in the development and implementation of HACCP systems appropriate for their products and manufacturing processes. The material is structured so that the reader can quickly assimilate the essentials of the topic. Clearly presented, this HACCP briefing includes checklists, bullet points, flow charts, schematic diagrams for quick reference, and at the start of each section the authors have provided useful key points summary boxes. HACCP: a Food Industry Briefing is an introductory-level text for readers who are unfamiliar with the subject either because they have never come across it or because they need to be reminded. The book will also make a valuable addition to material used in staff training and is an excellent core text for HACCP courses"--
