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Soggetti	Hazard Analysis and Critical Control Point (Food safety system) Food adulteration and inspection Food handling - Safety measures
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	FOOD INDUSTRY BRIEFING SERISE: HACCP; 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 Is there anything more that I should know?; Section 2 The HACCP System Explained; 2.1 HACCP system overview - How does it all fit together?; 2.2 HACCP in the context of other management systems - What is HACCP and what is it not?; 2.2.1 Normal management practices; 2.2.2 Prerequisite programmes; 2.2.3 Quality management systems for effective operation and process control; 2.3 What is involved in getting started - The preparation and planning stage; 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 Construct and validate 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 the HACCP principles and their application - How can you demonstrate (if challenged) that the system works? 3.3 Implementation of the HACCP plan; 3.4 Maintenance of the HACCP system; 3.5 Conclusion; Epilogue; Appendix A: Case study: frozen cheesecake; Appendix B: Acronyms and Glossary; References; HACCP Resources; Index

Sommario/riassunto

The Hazard Analysis and Critical Control Point (HACCP) system is a preventative food safety management system, that can be applied throughout the food supply chain from primary production to the consumer. HACCP is internationally recognised as the most effective way to produce safe food, providing a structure for objective assessment of what can go wrong and requiring controls to be put in place to prevent problems. As part of the Blackwell Food Industry Briefing Series, this important book provides a concise, easy-to-use, quick reference aimed at busy food-industry professionals,
