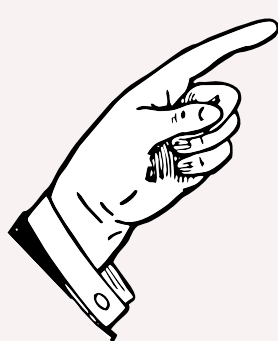# 7 HACCP PRINCIPLES

## Make Food Safety a Priority!

1 **CONDUCT HAZARD ANALYSIS**

The purpose of doing Hazard analysis is to find and develop a list of hazards that will significantly cause injury or illness if it is not in control.

2 **IDENTIFY THE CRITICAL CONTROL POINTS**

Find out the critical control points for each hazard that you found out using the first principle. CCP is the particular point during the food manufacturing process where a hazard is likely to occur, which you can control with certain measurements.
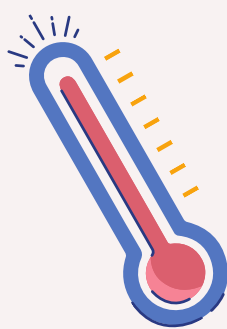
3 **ESTABLISH CRITICAL LIMITS**

A critical limit is an exact value to which a physical, biological, or chemical hazard must be controlled. At a particular CCP, a critical limit is a value that decides if it is safe or unsafe operating conditions for any food.

4 **ESTABLISH A MONITORING SYSTEM**

Through the monitoring, you need to measure and observe the CCP to find out if the food processing team is achieving the critical limit or not. Monitoring is also essential to find out any loss of control and take corrective measures for it.

5 **ESTABLISH CORRECTIVE ACTION**

Hazards can happen willingly or unwillingly. Deviation in food processing can happen with proper measures taken and even after establishing control. Corrective actions are measures taken in case any deviation occurs.

6 **VERIFICATION**

This principle confirms that the HACCP plan will produce safe food for the final consumer if it is followed properly. The process of verification has three main components, which are validation, verification, and review.

7 **DOCUMENTATION**

The last step and HACCP principle are to keep a record of each step of the HACCP program. It acts as proof and also acts as a guideline so that everyone in the business can stay informed of the plan