



Hospitality and Catering

Hospitality and Catering HACCP

Lesson 1

This course explores the HACCP system in hospitality and catering and explains the important role it plays in ensuring food safety.





Learning Objectives

- Recognise the importance of a HACCP system
- State what biological, physical and chemical hazards are
- List the legal defences which can be used against a suspected food safety offence
- Define due diligence





Learning Objectives

- Identify management and staff's role within the HACCP system
- Understand the five preliminary steps in a HACCP system and how to follow them
- Explain the seven HACCP system principles
- Describe how the HACCP principles are implemented





Learning Objectives

- Recognise the pre-requisites required to support a HACCP system
- List the pre-requisites quality policies
- Recognise the specific training required to support the HACCP system
- Identify the pre-requisites which help to monitor the HACCP system





All hospitality and catering businesses should have a system in place which reduces the risk of any food safety hazards. This is known as a HACCP system.





HACCP means Hazard Analysis and Critical Control Points



Any potential biological, physical or chemical hazards to the food or drink are identified and controlled throughout the whole of a food business using a HACCP system.





Biological hazard is when a product is at risk of being contaminated by mould, fungi, bacteria and toxins.

Physical hazard is when a product is at risk of being contaminated by a foreign object e.g. bones and food pests.

Chemical hazards is when a product is at risk of being contaminated by a chemical substance e.g. disinfectants or pesticides.





A HACCP system examines the process flow from ingredient intake to service to the customer and identifies at what stages are critical for the safety of the food.

These stages become critical control points and resources are used to monitor at these points.





A food business needs a HACCP system to:

- Meet legal requirements
- Prove 'due diligence' as a defence case
- Help to decrease any wastage and reworking
- Allow any hazards to be identified and controlled
- Any problems can be identified and dealt with at an early stage
- To adhere to any required standards e.g. Food Safety Act
- To ensure all staff play an active role in maintaining food safety



If a food business is suspected of breaking the law by committing a food safety offence then they can only use two legal defences.

1. Exercised due diligence and have taken all reasonable precautions to avoid committing the offence.
2. The offence was committed by someone else and you couldn't have known.





If a food business does not have a HACCP system or anything equivalent then they are not legally compliant and can be served with an improvement notice or closed down.





**A HACCP
system is
developed,
implemented,
monitored and
reviewed by
management.**



Management also make sure all staff are trained to the appropriate level with regards to HACCP. Staff who form part of the HACCP team will need to receive in-depth HACCP training.





All staff have a responsibility to make sure the HACCP system is followed at all times.



Staff who work at a critical control point will be trained appropriately to make sure food safety is never compromised.





Managements role in a HACCP system:

- Make sure there is adequate appropriate resources available
- Make sure all staff training is performed at the required level
- A HACCP team is set up
- Enough appropriate staff are employed
- Make sure the quality system is compliant
- The HACCP system is audited and validated



The role of all food business staff within a HACCP system:

- Monitor correctly
- Be vigilant at all times
- Complete all documentation correctly
- Non-conformances must be reported immediately
- Follow all quality system requirements



Revision Activity 1

What are the two main ways of proving due diligence in a food business when a food safety law is suspected to have been broken?