



Food Manufacture

# Food Manufacture HACCP

## Lesson 4

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





A HACCP system is supported with pre-requisites also known as a quality management system. The pre-requisites help the HACCP system to function correctly.





**Pre-requisites  
consist of  
quality policies  
and systems  
which underpin  
the HACCP  
system.**



### Pre-requisites quality policies:

- Personal hygiene policy and rules
- General hygiene policy
- Planned preventative maintenance policy
- Allergen policy
- Pest control policy
- Waste management policy
- Foreign body policies including glass, wood and metal.





# Pre-requisites quality systems:

- Visitor procedures
- Good manufacturing practices (GMP)
- Approved suppliers, auditing and questioning of suppliers
- Cleaning procedures and schedules
- Storage control
- Stock control
- Pest control system
- Waste management system
- Building and equipment maintenance procedures and inspections
- Colour coding systems
- Training systems



The training system will ensure all staff undertake personal hygiene and food safety training before handling food.





All staff are trained in the job they are completing especially CCP operatives. CCP operatives must fully understand their CCP, corrective actions and documentation.





**HACCP team members are trained on HACCP systems their preliminary steps, HACCP principles and how to implement a HACCP plan into a factory.**





**Pre-requisites  
which help to  
monitor the  
HACCP system  
are:**

- Auditing of factory systems and checks
- Traceability systems
- Complaints systems (verifying HACCP system success)
- Laboratory testing (determine shelf life and routine sampling)



A product withdrawal/recall procedure and root cause analysis procedure is in place to ensure if there are any failures in the system, they are identified and dealt with appropriately.





All pre-requisites are supported by the management team to ensure the HACCP system doesn't fail.





# Revision Activity 4

**Name two of the pre-requisites quality policies?**