

Principles of HACCP: Introduction

HACCP

science-based, common sense preventative approach to food safety

Hazard

any identifiable cause of illness or injury; hazards can be physical, chemical or biological

Biological Hazards

hazards such as bacteria, viruses, yeast and molds which can cause a foodborne illness

Chemical Hazards

hazards such as pesticide residues, antibiotic residues, allergens or sanitizers which could have adverse effects on consumers

Physical Hazards

items such as metal shavings, glass pieces or other materials which if bitten or swallowed could injure the consumer

Critical Control Point (CCP)

point, step or procedure where a control can be applied and a food safety hazard can be prevented, eliminated or reduced to acceptable levels

SSOP

Sanitation Standard Operating Procedures

GMP

Good Manufacturing Practices