



P-Glossary



Hazard Analysis and Critical Control Point

Hazard analysis and critical control point (HACCP) is a proactive food safety concept. This systematic method serves as the foundation for assuring food safety in an era of globalization and trade liberalization. HACCP is designed to prevent the occurrence of food-borne hazards from production through the processing, storage, and distribution of a food product. The HACCP method involves the identification of specific hazards throughout the entire process and focuses on preventive measures to assure the quality and safety of food. This includes analysis of raw material sources and uses, processing equipment, operating practices, packaging, and storage, together with marketing and conditions for intended use. There is less reliance on the traditional system of end-product testing, and food safety is built into the product from conception through development and distribution. In brief, the purpose of HACCP is to identify potential problems that could occur in an operation, consider each, and establish controls to minimize or prevent their occurrence.

See also: ISO22000
