



BUSINESS IMPROVEMENT SERVICES

HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) & FOOD SAFETY MANAGEMENT SYSTEMS

The management of food processing and handling systems requires an assurance that food is safe for human consumption. In a similar manner to most risk management systems HACCP relies upon an identification of hazards and the measurement of associated risk of an organisation's processes. These items are ranked and those having the most potential for customer impact are controlled. Critical tolerance limits and monitoring activities are established and corrective action procedures implemented when the tolerances are exceeded. HACCP systems are based on an international set of seven (7) guidelines developed by the World Health Organisation (WHO).

Again, the common approach to hazard and risk management facilitates the integration of other management systems such as environment, occupational safety and quality assurance.