

Within a multidisciplinary HACCP-Team the scope of the HACCP-plan should be identified. It should describe the food chain involved , the process of the business and the general classes of hazards to be addressed (biological, chemical and physical). Every step of the food storage and handling has to be documented by a flow diagram.

Points for hazards might be the arrival of raw material, half-processed products or spices , but they might occur also during the own storage or processing , likewise also by a lack of cleaning and disinfection of machines or instruments being used or even by personnel.

At all critical points appropriate control measures have to be designed , implemented and limits of excess to be defined. It has to be made sure that relevant parameters like temperatures, moisture, visual appearance etc. will reflect highest standards to guarantee food security.

All defined hazard-prevention measures have to be controlled to ensure compliance with the specified critical limits. The HACCP-program should describe the methods, the frequency and the recording procedure for each critical point.

In case of deviations from the defined limits corrective actions have to be defined and also to be described in the monitoring report. In such cases also the control frequency should be increased.

Methods for the verification of the efficient / sufficient HACCP-controls may include random sampling and analysis, reinforced analysis or tests at selected critical points or surveys on actual condition during storage, distribution and actual use of the product.