

# Level 3 HACCP for Food Manufacturing PPT

Ed.3 September 2021

Date of update:  
October 2021

The following updates have been made to the 3<sup>rd</sup> edition of this training presentation.

The level 3 HACCP for food manufacturing training presentation has been updated to reflect updates to the CODEX Alimentarius general principles of food hygiene 2020 revision, in relation to HACCP. The Codex Alimentarius is an internationally recognised collection of standards adopted by the Codex Alimentarius Commission which was established by the World Health Organization and the Food and Agricultural Organization of the United States to protect consumer health and fair trade across the world.

Changes include minor alterations to terminology and definitions throughout the product, including where terminology has been updated with new and revised terminology and definitions. There are also updates to the 7 principles and 12 logical steps of HACCP, with regards to Validation and Verification.

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