

Intermediate HACCP handbook

6th Edition August 2018- ISBN 978-1-912633-19-7

Date of update:
November 2018

The following updates have been made to the 6th edition of this handbook.

Page No	Update comments
6	<p>From: Food safety management The application of policies, systems, and processes in a food operation in order to prevent foodborne illness and protect consumer health.</p> <p>To: Food safety management The policies, procedures, controls and documentation that ensure the food sold by a food business is safe to eat and free from contaminants.</p>
7	<p>From: Prerequisite programmes The good hygiene practices and conditions a business must have in place before and during implementation of HACCP, which are essential to food safety and enable the HACCP plan to concentrate on the most significant hazards.</p> <p>To: Prerequisite programmes The good hygiene practices and conditions a business must have in place before and during implementation of HACCP, which are essential to food safety.</p>
8	<p>From: Food safety management is the application of policies, systems and processes in a food operation in order to prevent foodborne illness and protect consumer health.</p> <p>To: Food safety management: The policies, procedures, controls and documentation that ensure the food sold by a food business is safe to eat and free from contaminants.</p>
11	<p>From: Hazard analysis critical control point is a preventive approach to food safety management. It is designed to control significant food safety hazards, i.e. those hazards that are likely to cause an adverse health effect when products are consumed.</p> <p>To: HACCP: A food safety management system which identifies, evaluates and controls hazards which are significant for food safety.</p>

19	<p>From: A hazard is defined by Codex (2009) as: A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.</p> <p>To: A hazard is defined by Codex as: A biological, chemical¹ or physical agent in, or condition of, food with the potential to cause harm (an adverse health effect) to the consumer.</p>
45	<p>From: 6HACCP plan: A document prepared in accordance with the principles of HACCP to ensure control of hazards that are significant for food safety in the segment of the food chain under consideration (Codex 2009). The HACCP plan is simply the documentation produced that shows how significant hazards will be controlled.</p> <p>To: HACCP plan: A document (or set of documents) prepared in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the segment of the food chain under consideration.</p>
74	<p>From: Hazard analysis: The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and therefore, should be addressed in the HACCP plan.</p> <p>To: Hazard analysis (Codex): The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and therefore, should be addressed in the HACCP plan.</p>
81	<p>From: Deviation: Failure to meet a critical limit.</p> <p>To: Deviation: A failure to meet a critical (safe) limit.</p>
82	<p>From: Monitoring: The act of conducting a planned sequence of observations or measurements of control parameters to assess whether a CCP is under control. (Codex 2009).</p> <p>To: Monitoring: The planned observations or measurements of control parameters to confirm that the process is under control, and that critical (safe) limits are not breached. Am I in control?</p>

End of update

Highfield Products Limited

Highfield Place, Shaw Wood Business Park,
Shaw Wood Way, Wheatley Hills,
Doncaster, DN2 5TB UK

Tel: +44 0845 2260350 +44 01302 363277

Fax: +44 0845 2260360 info@highfield.co.uk

