



INTERNATIONAL CERTIFICATION SERVICES

Food Safety - HACCP Hazard Analysis & Critical Control Point:

International Certification Services is provider of Quality System Certification Scheme based on "Hazard Analysis And Critical Control Point" system for food industry. HACCP is a systematic food safety program developed by the food industry which examines every step in a food processing operation identifies specific hazard, implements effective control measures & monitoring procedures. HACCP Certification is an integrated certification system with quality management system if specifically requested by the organization for the food industry which provides manifold benefits as given under.

- a Reduces contaminations
- a Reduces recall / product destruction
- a Provides market protection
- a Provide preferred supplier status
- a Demonstrates greater professionalism
- a Improves marketability
- a Demonstrate conformance to international standards and regulations as per requirements of overseas market
- a Transforms commodities into branded products
- a International acceptance
- a Total customer satisfaction
- a Makes the product much charismatic
- a Enhances customer confidence



HACCP Certification will be based on the international/national recognized standards, Australia / New Zealand standards for food processing industry and criteria & procedure of accreditation body JAS-ANZ the Joint Accreditation System of Australia and New Zealand, Australia.

Seven Principles of HACCP:

- Analyze hazards- Potential hazards associated with a food and measures to control those hazards are identified. The hazard could be biological, such as a microbe; chemical, such as a toxin; or physical, such as ground glass or metal fragments.
- Identify critical control points- These are points in a food's production--from its raw state through processing and shipping to consumption by the consumer--at which the potential hazard can be controlled or eliminated. Examples are cooking, cooling, packaging, and metal detection.
- Establish preventive measures with critical limits for each control point- For a cooked food, for example, this might include setting the minimum cooking temperature and time required to ensure the elimination of any harmful microbes.



- Establish procedures to monitor the critical control points- Such procedures might include determining how and by whom cooking time and temperature should be monitored.
- Establish corrective actions to be taken when monitoring shows that a critical limit has not been met- for example, reprocessing or disposing of food if the minimum cooking temperature is not met.
- Establish procedures to verify that the system is working properly- for example, testing time & temperature recording devices to verify that a cooking unit is working properly.
- Establish effective record keeping to document the HACCP system- This would include records of hazards and their control methods, the monitoring of safety requirements and action taken to correct potential problems. Each of these principles must be backed by sound scientific knowledge: for example, published microbiological studies on time and temperature factors for controlling food borne pathogens.

International Certification Services believes in working in partnership with the organization to ensure smooth and value added certification through well qualified and experienced Auditors, Exporters and Associates.

HACCP Activity Diagram

