

HACCP Principles

1. Conducting an analysis of possible hazards;
2. Determination of critical control points (CCP);
3. Establishing the critical limits for control measures linked to each identified CCP.
4. Establishing the monitoring system to control the CCP;
5. Establishing the corrective actions to be taken in the case when the monitoring results show that a certain CCP is out of control;
6. Establishing the verification procedures to confirm that the HACCP system is operating efficiently;
7. Development of methods for documenting all procedures and record keeping related to the implementation of these principles.