

HACCP

a requirement for many trading partners

HACCP provides greater assurance for safe food as it is preventive and not reactive.

For export of animal products, please contact the **Veterinary Services Division** to find out more about HACCP and other Guidelines and Regulations.

SAFE FOOD **HACCP** *Enabling greater Market Access*



Veterinary Services Division MANDATE

- Keep exotic animals/Zoonotic diseases out of Jamaica.
- Maintain a healthy animal population.
- Facilitate trade of live Animals & products of animal origin.
- Promote Public Health
- Advance Food Safety and Food Security
- Promote Animal Welfare

FOR MORE INFORMATION PLEASE CONTACT US AT:

MINISTRY OF INDUSTRY, COMMERCE
AGRICULTURE AND FISHERIES
VETERINARY SERVICES DIVISION
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Hope Gardens
Kingston 6, Jamaica

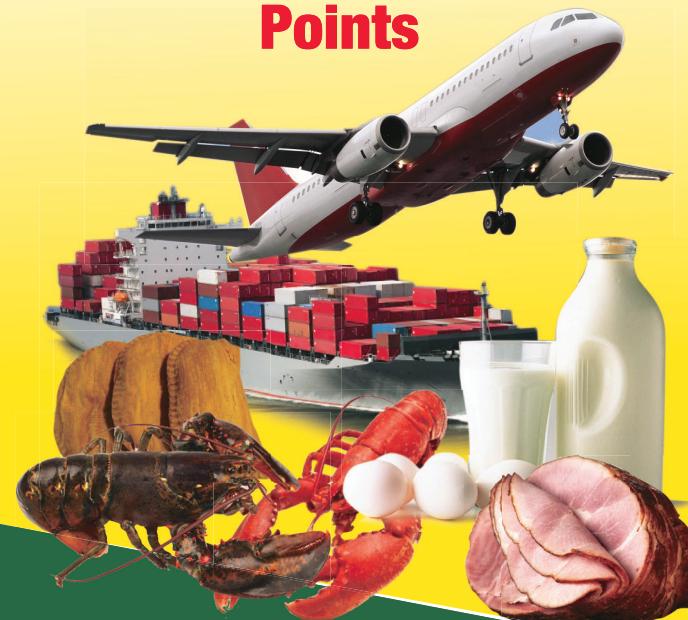
Phone: (876) 977-2489; 977-2492
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Ministry of Agriculture, Fisheries
and Mining

VETERINARY SERVICES DIVISION

HACCP- Hazard Analysis and Critical Control Points



**HACCP-A Food Safety System
Assuring Safe Food for
Consumer Protection**

HACCP

Hazard Analysis and Critical Control Points

What is HACCP?

HACCP, pioneered in the 1960s during an attempt to produce food for the U.S. space programme NASA, is now accepted internationally as the gold standard for food safety control.

It is a system designed to identify food safety hazards (biological, chemical, physical) that may cause food to be unsafe for consumption; establishes control to prevent the hazards and monitors the controls.



Why HACCP?

HACCP is proactive, has a preventive impact and enables the production of safe food. HACCP is recommended as:

- It is internationally accepted as the gold standard for food safety control.

- It is a legal requirement in most countries including the European Union and the USA.
- It helps food companies to become more competitive in the global market.
- It ensures a high level of consumer protection with regards to food safety.
- The system can be applied to any food Business Operation.

HACCP consists of the following seven principles

1. identification of hazards, analysis of risk and establishment of preventive measures necessary to control them. (*hazard analysis*)
2. establishment of critical control points;
3. establishment of critical limits for each critical control points;
4. establishment of effective monitoring procedures at critical control points;
5. establishment of corrective action to be undertaken; when a critical limit deviation occurs;
6. establishment of verification procedures to confirm the HACCP system is working, and
7. establishment of record keeping and documentation procedures

HACCP is not a stand alone system.

It must be built on a foundation of strong Pre-requisite Programme such as Good Manufacturing Practices (**GMPs**); Sanitation Standard Operating Procedures (**SSOPs**), and Standard Operating Procedures (**SOPs**).

Pre-requisite Programmes are measures or procedures that control the environmental and operating conditions necessary for the production of safe and wholesome food.

Pre-requisite Programmes:

GMPs-
is good manufacturing practices

SSOPs-
sanitizing standard operating procedures

SOPs-
standard operating procedures

Safe Food
the **HACCP**
way.