



HACCP

Hazard analysis and critical control points

What is HACCP

HACCP (Hazard analysis and critical control points) is a systematic preventive approach to food and product safety from biological, chemical and physical hazards in any production processes potentially causing the end product to be unsafe. It designs measures to reduce these risks to a safe level.

HACCP attempts to avoid hazards rather than attempting to inspect finished products for the effects of those hazards taking a 'prevention is better than the cure' approach. The **HACCP** system is utilised at all stages of a food chain, from food production and preparation processes including packaging, distribution, etc. Many organisations and local authorities increasingly require mandatory **HACCP** programs as an effective approach to food safety and protecting public health in general.

HACCP today is now internationally recognized and respected as a logical tool for adapting traditional inspection methods to form a modern, science-based, food safety system. Based around risk-assessment, **HACCP plans** allow not only industry but government to allocate resources efficiently in establishing and auditing safe food production practices.

HACCP is now ever increasingly applied to other industries as well as food, such as cosmetics and pharmaceuticals. **HACCP** aims to eliminate unsafe practices by utilising and implementing scientific, systematic planning as opposed to the traditional "produce now and sort after" quality control ethos which does not prevent hazards or risks but tries to identify problems at the end of the process. It is true to say that **HACCP** is focused primarily on the health safety issues of any given product and not the actual quality of the product, however **HACCP** principles are at the heart of almost all food quality and safety assurance systems in effect today.

Benefits of HACCP

By adopting **HACCP** based procedures businesses gain a cost effective system for control of food safety all the way from ingredients right through to production, storage and distribution and on to sale and service of the end consumer. The systematic and preventive approach of **HACCP** based procedures improves overall food safety management. It also combines and indeed complements many other quality management systems.

Main benefits of **HACCP** based procedures include:

- Promotes an improvement in Food Safety Standards
- Saves your business money over time.
- Provides protection your customers
- Promotes an increase in Food Safety Standards
- Ensures you are legally compliant with the law
- Reduces food safety risks.
- Formulates your process to produce safe food.
- Promotes teamwork and efficiency.
- Ensures due diligence defence in legal issues.

Implementing & Achieving HACCP Certification

HACCP became mandatory in the UK for organisations who process food products and **HACCP** is an integral part of International Standards eg: **BRC Global Standards**.

Other businesses in your supply or customer chain may require you have been officially audited for **HACCP** as part of your supplier arrangement

Global QA have qualified consultants who can:-

- > Conduct a hazard analysis.
- > Determine the critical control points (CCPs).
- > Establish critical limits.
- > Establish monitoring procedures.
- > Establish corrective actions.
- > Establish verification procedures.
- > Establish record-keeping & documentation procedures.

Why Choose Global QA Consultants

GQA will help you develop a robust **HACCP system**, so you can ensure you comply with legal requirements, meet customer requirements and help make your Standards certifications and audits run smoothly so you can get back to running your business.



Our Consultancy service

Certification to **HACCP** is optional if you just want to comply with statutory and legal requirements.

In many cases you just need to have implemented the system, be able to demonstrate compliance through documentation and audits.

GQA consultants are fully trained and qualified to do this for you.

KEEP IT SIMPLE - Whilst adding value

In achieving **HACCP** certification, this assures your customers of your professionalism. It improves your business process, helps you monitor and control service and quality standards and demonstrates your 'best practice' acumen to both clients and industry bodies alike.

Global QA Consultants

Our Guarantee:

We work to a **fixed** consultancy fee with a

100% guarantee of success.

So What's involved?

Global QA Consultants will take you through the potentially challenging and involved operation of achieving your required **HACCP** Certification.

You will be guided through the entire process by an experienced consultant who will ensure that you are successful in achieving **HACCP** Certification



Initial meeting with you to understand your organisation and its needs:

We like to meet at your site – no obligation or cost involved. We need to find out what you do, establish the scope of the certification which will then enable us to provide you with a quotation for our services.

Consultant Assigned

A dedicated consultant is assigned to your project. They will: interact with directors, management and personnel. Convert your shared knowledge into a working quality management system. Provide in-house training on all elements of the system. Make regular visits on-site to advise on structured implementation and how to generate evidence that you are working to the system.

Assess the compliance of your existing processes and procedures against the Standard advising accordingly on any changes or additions that need to be made. These are tried and tested, simple and effective management controls avoiding unnecessary systems and paperwork.



HACCP Documentation

Your consultant will work to improve your business and eliminate unnecessary paperwork. They will assist in producing essential documented information in order to provide evidence that you are working to the system for continual improvement, training and assessment purposes.

Your **Global QA Consultant** can also create your own documented **Quality Management System (QMS)** specifically for your business.



Assistance in Application for Certification Body (CB) Assessment.

If you decide you would like to get your **HACCP** system 3rd party audited and certified, we will advise you of the various **UKAS** approved certification bodies competent to audit your system, obtain a quotation from the CB of your choice and arrange dates for assessment.

Its just like learning to drive - we will teach you but you need to have an independent test (audit) to ensure you understand what you are doing and you are doing what you say you are doing!

The assessment process can be daunting to those experiencing it for the first time. Your consultant will attend during the audit and help you to point your assessor in the direction of the evidence they are seeking.



Simply Celebrate

HACCP

You will now be **HACCP** certified, and as such be in a position to enjoy the benefits associated.



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