

HACCP (Hazard Analysis and Critical Point)

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The HACCP (Hazard Analysis and Critical Point) aims to prevent potential hazards that may occur in the manufacturing process. With this, it is possible to focus on risk prevention to avoid contamination in the products. The implementation of HACCP is one of the most effective ways to ensure high quality and safety of food, promotes the improvement of products and prevents the occurrence of foodborne illness. Before starting the study of HACCP, it is necessary to ensure that the program pre-requirements (GMP and POPS) are well implemented, contributing to a good control of the basic principles of food handling. The study must include a HACCP team who will be responsible for conducting the study. This team should have technical training on HACCP to support the study. The study should provide a description of the product (or product group) and the expected use of the product. After this definition, it should prepare the process flow diagram and have the validation of this flowchart field. From then, apply the 7 principles of HACCP (according to the Codex Alimentarius). Those principles include: conduct a hazard analysis and establish preventive measures for each identified hazard, determine the critical control points (CCP), establish critical limits for all CCPs, establish a control system to monitor the CCPs, establish corrective actions to be taken when monitoring - indicating that a CCP is out of control, establish a documentation of all procedures and records required for this system and its application and establish a verification procedure to confirm that the system HACCP is working effectively. This implementation had many challenges into the food business but support the business to supply safety food and avoid bigger costs with quality non conformances.

Biography

Barbara Moreira has completed her MBA in Food Safety at the age of 26 years from SENAI and is also quality system specialist and food engineer, both from UNICAMP. She is the Quality Assurance specialist at Heineken. She had led more than 1000 hours in Quality Assurance trainings over her career in the industry.

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