

The HACCP Team

Implementing the HACCP team

- u Carefully select the team **coordinator**
- u The coordinator, together with the management, should select the other members to form a **multidisciplinary team** that leads the HACCP activities in the plant
- u The management should provide adequate **training** to the team members

The HACCP coordinator

- u QA manager or key employee, or food safety vice president
- u Should have good person-managing skills and experience
- u Should be provided with all resources to achieve his/her objective:
 - *Organize the team and implement the HACCP plan*

The HACCP team

- u **Multidisciplinary team**
- u **Not one more QA unit**
 - Include members from **engineering, maintenance, microbiology, production, QA, regulatory, etc.**
- u **Previous knowledge of HACCP is not necessary**
 - Sometimes even external consultancy will be necessary
- u **Profound knowledge of the process is not necessary**
 - **The knowledge will be obtained during the HACCP plan implementation**

Objective of the HACCP Team

**Devise, develop and implement
a HACCP plan**

Organizing and Managing HACCP Programs

After HACCP is Selected as the Company's Approach to Food Safety, the HACCP Plan becomes Integral Part of the Company's Operations

Areas Where Deficiencies in the HACCP System are Commonly Detected

- u Documentation of the HACCP plan**
 - Insufficient background documentation regarding decision making process
 - Inadequate documentation of actual processes
- u Management of the HACCP program**
 - Failure to ensure that a comprehensive system is being used to yield safe product
 - Inadequate review mechanisms to prove that the HACCP plan is being applied correctly

The management must commit to HACCP

*Involving the upper management with
HACCP and food safety is necessary for the
success of the HACCP system*

Applying successfully the HACCP system depends upon:

- u Management commitment**
- u Detailed planning**
- u Appropriate resources**
- u Participation of employees with the same level of responsibility (and credit)**

Strategies for developing the HACCP plan

u Avoid overloading activities

- Plan carefully
- subgroup meetings
- Assignement of small, short-term tasks

u Develop a “pilot” or “model” plan

- A plan for a specific product
- A source of knowledge and experience for further plans
- Model for developing other plans and organize extra teams

Implementing the HACCP plan

- u Test period
 - Detect weak points
 - Detect important limitations
- u Constant evaluation and modification
- u ***A formal review should be scheduled to evaluate the current system and recommend modifications***

Managing the HACCP plan

- u Coordination of food safety operations
- u Systems for evaluating new product
- u Systems for evaluating process modification
- u “**Daily**” managing and supervising
- u Periodic evaluation and adjustment

HACCP is mandatory!!!

