

# **HACCP Certification**

HACCP stands for Hazard Analysis and Critical Control Point. It is a principal-based guideline for Food Safety Management System. It is a scientific perspective to determine hazards in a food system which helps in reducing or controlling the biological and physical hazards to ensure that the food is safe for the consumers. The principles of HACCP are internationally recognized and aim to emphasize on the process & production steps critical for food safety as well as for consumer protection.

## **Applicability of HACCP Certification:**

HACCP applies to all types of organizations regardless of size, nature, or geography of all Food supply from farming to consumption. It applies to-

- Principal producers,
- Food manufacturers,
- Transport & storage operators and,
- Manufacturer and producer of equipment, packaging, cleaning agents, preservatives, ingredients, and products related to food.

The certification of HACCP demonstrates to consumers your commitment to produce and deal with safe foods. HACCP certification is a part of ISO 22000. The Client may opt for HACCP or ISO 22000-2018 Certification.

## **Objectives of HACCP Certification**

The application of HACCP requires the full dedication and engagement of management and the employees. It requires an interdisciplinary and versatile approach that includes expertise in farming, production, public health, food technology, and environmental health. The objectives of HACCP Certification are as follows:-

- HACCP is a tool to identify hazards and establish control systems that focus on prohibition rather than depending on finish product testing.
- HACCP helps in accommodating change, by providing advanced equipment design, processing procedures, or technological enhancements.

- HACCP can be practiced throughout the food chain from the production level to the consumption and its enactment should be guided by scientific indication of risks to human health.
- It helps in enhancing food safety and other significant benefits i.e. promoting international business by increasing confidence in food safety.
- The application of HACCP systems assists in inspection done by regulatory authorities.

### **Advantages of HACCP Certification:**

HACCP can be applied across the food supply i.e. from the production level to the consumption of food. It helps in enhancing food safety and other advantages including effective use of resources and timely response to food safety issues. Additionally, the HACCP system can help in an inspection by food control regulatory authorities. It increases international trade by enhancing buyer confidence in food safety.

A HACCP plan is implemented for a particular food and processing application. HACCP is capable of considering a change. The application of the HACCP is well-matched with the execution of quality management systems, such as the ISO 9000 series, and is the method of choice in the management of food safety within such a system. The approach of HACCP helps in improving the food management system and enhancing the quality management system. The advantages of HACCP are as follows:

The principles of HACCP are of very diverse, which are as follows:

- **Principle 1**

Conduct a hazard analysis

- **Principle 2**

Determine critical control points.

- **Principle 3**

Establish critical limitations for each control point.

- **Principle 4**

Establish critical control points monitoring requirements.

- **Principle 5**

Establish corrective actions.

- **Principle 6**

Organizing the procedures for ensuring the HACCP system is working as intended.

- **Principle 7**

Establish documentation and record-keeping procedures.

### **Elements and steps Included to get HACCP Certification:**

The proficiencies, elements and steps included to get HACCP Certification are given below for your reference:-

- Analysis of hazards, Food safety policy, and objectives.
- Determining the role and duties of Top management.
- Team details, skills, and experience
- Identify critical control points
- Developing control measures
- Use of external resources
- Imparting training to the staff
- Verification, cleaning, and monitoring procedures
- Packaging and dispatch
- Internal Audit
- Organizing the Management review meeting
- Application to the certification authority
- Final certification

### **Essential documents that are required for HACCP Certification:**

The essential documents required for HACCP Certification are -

- Application in the MFPI prescribed format.
- Detailed Project Report listing the promoters of the organization.
- Background of the applicant organization and activities in which they are dealing with.
- Income Tax Returns of the applicant organization for the previous three years.
- A copy of the FSSAI License issued to the applicant organization.
- Price quotation of certification authority
- Details of proposed plant & machinery.

- An affidavit duly executed on non-judicial stamp paper of Rs.10/- or more duly notarized.
- Documents related to the implementation schedule for implementation of the HACCP/ISO 22000 system.
- Documents related to the Date of commencement of commercial production.

### **Steps are required for HACCP Certification:**

The steps required for HACCP Certifications are given below. Those are as follows:

#### **1) Filing Application**

Filing application is the initial step to obtain the HACCP certification. The application covers basic information about the company. The authority must accept the application and record all the requisite information on the HACCP database.

#### **2) Application Review**

The application received shall be reviewed by the team to ensure that the compliance requirement has been fulfilled.

#### **3) Price Quotation and Gap Analysis**

Once the documentation is reviewed, the consultants provide the price quotation to the prospective client and carry out the Gap Analysis to cover all the sections of the quality standards. Gap Analysis is executed to check the Gap between the planned things and achieved things.

#### **4) Documentation Review**

Documentation is reviewed to ensure that the documents fulfilled the compliance requirement.

#### **5) Audit of documents**

The audit comprises of 2 stages

#### **6) Audit (Stage 1)**

Audit stage 1 implies the organization's documentation procedure and policies in case of the compliance requirement.

- Review the documents of the management system to ensure that the compliance requirement has been maintained.
- Take the Corrective action to deal with the non-conformity.
- Verification of the documentation as per the standard requirements.

## **7) Audit(Stage-2)**

The auditor verifies that the organization is executing as per the documentation and if the auditor of the certification body recognizes the non-conformities then the auditor allows reconciling the non-conformities. Audit stage 2 includes the following elements, those are as follows:-

- Review the process of execution as per the organization's document.
- Corrective action to be taken in case of any non-conformity occurs.
- Verify work instruction and execution processes are being followed by the employees.

## **8) Issue the certificate**

The Certification Body will issue a certificate of compliance, which is valid for three years.

## **9) Re-Certification**

Re-certification is the process, which is done at the end of the 3 years.