

PREFACE

LOG OF CHANGES TO MANUAL

A log of changes to this manual will be maintained (LOG OF CHANGES TO MANUAL).

FOOD HACCP DEFINITIONS

Appropriate level of protection (ALOP): Level of protection deemed appropriate by the member (country) establishing a sanitary or phytosanitary measure to protect human, animal, or plant life or health within its territory.

Control measure: Food safety action or activity that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level. (Cook to 70°C, 1 minute, pH <4.1 throughout food, a_w <0.92 throughout food.)

Control point: Any step at which biological, chemical, or physical factors can be controlled.

Correction: Action to eliminate a detected nonconformity.

Corrective action: Action to eliminate the cause of a detected nonconformity or other undesirable situation.

1. Description of the problem and how it was eliminated.
2. Evidence of control after elimination.
3. Measures to prevent recurrence.
4. Measures to prevent distribution of adulterated product.

Critical control point (CCP): Food safety step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

Critical limit: Criterion that separates acceptability from unacceptability at a CCP. A maximum or minimum value for a biological, chemical, or physical parameter control at a CCP to prevent, eliminate, or reduce the occurrence of a hazard to an acceptable level.

Deviation: Failure to meet a critical limit.

Food safety hazard: Biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.

Food safety objective (FSO): The maximum frequency or concentration of a hazard in a food at the time of consumption that contributes to the ALOP (Appropriate Level Of Protection).
 $FSO = \text{Initial population} - (\text{reduction} + \text{increase})$.

$$FSO = H_0 + \Sigma I - \Sigma R$$

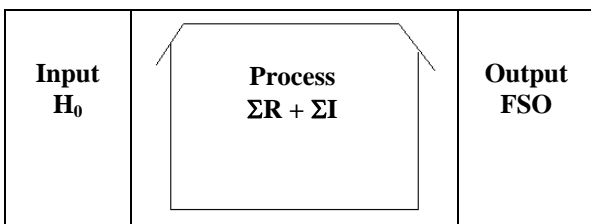
H_0 = Initial level of the hazard (\log_{10})

ΣR = Total cumulative reduction of the hazard (\log_{10})

ΣI = Total cumulative increase of the hazard (\log_{10})

FSO = Food Safety Objective

$$H_0 = \Sigma R + \Sigma I \leq FSO$$



Food safety policy: Overall intentions and direction of an organization related to food safety as formally expressed by top management.

HACCP: A systematic approach to the identification, evaluation, and control of food safety hazards in a food system. Hazards and controls are based on scientific principles to protect public health. It starts with management commitment and then, a HACCP team identifying the prerequisite and HACCP processes and flow charting the processes. Then, the following seven principles (steps) are followed.

1. Conduct a hazard analysis of each process.
2. Determine the critical control points.
3. Establish critical limits.
4. Establish monitoring procedures.
5. Establish corrective action.
6. Establish verification procedures.
7. Establish record keeping and documentation procedure.

HACCP plan: The written document, which is based upon the principles of HACCP and which delineates the procedures to be followed.

HACCP team: The group of people who are responsible for developing, implementing, and maintaining and improving the HACCP program.

Hazard: A biological, chemical, or physical agent that is reasonably likely to cause illness or injury in the absence of its control.

Hazard analysis: The process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant hazards (probable and severe) for food safety and must be included in the HACCP program.

Monitoring: Act of conducting a planned series of observations or measurements of control parameters to assess whether control measures are effective.

Performance objective: The maximum frequency or concentration of a hazard in a food at a specific step in the food (chain) before consumption that contributes to the FSO / ALOP.

Performance standard (performance criterion): The degree to which a step or combination of steps must operate to achieve the required level of control over the hazard and meet a FSO.

Prerequisite programs: Procedures, including Good Manufacturing Practices, supplier certification, cleaning, maintenance, pest control, training, etc., that address operational conditions providing the foundation of the HACCP program.

Process criterion: The control of parameters of a step or combination of steps that can be applied to achieve a performance standard / criterion.

Processing safety objective: The FSO-projected pathogens growth. If there is no projected growth, the PSO = FSO.

Product criterion: A parameter of a food that can be used to access the acceptability of a lot (pH, a_w , salt %).

Severity: The seriousness of the effect(s) of a hazard.

Step: A point, procedure, operation or stage in the food system from primary production to final consumption.

Temperature Control for Safety (TCS): Potentially hazardous food requires temperature / time control for safety.

Tolerable Level of Risk (TLR): The International Commission of Microbiological Specifications for Foods (ICMSF) identifies TLR as the effective absence of a disease / injury, <0.1 to 1.0 cases per 100,000 people.

Validation: Confirmation, through the provision of objective evidence, that the requirements for a specific intended use or application have been fulfilled.

Verification: Confirmation, through the provision of objective evidence that specified requirements have been fulfilled.

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