



**FRIONCON LTD**

**IMPLEMENTING HACCP  
CERTIFYING ACCORDING  
TO ISO 22000**

When cooking in a commercial kitchen it is important to leave your own kitchen habits at home. As a restaurant owner or employee, you have a responsibility to ensure that the food coming off the kitchen line is safe for customers to eat.

HACCP [Hazard Analysis Critical Control Point system] is a systematic preventive approach to food safety and protecting public health from biological, chemical and physical hazards in production processes that can cause the finished product to be unsafe and designs measurements to reduce these risks to a safe level. In this manner, HACCP is referred as the prevention of hazards rather than finished product inspection.

HACCP is important because it prioritizes and controls potential hazards in food production. By controlling major food risks the industry can better assure consumers that its products are as safe as good science and technology allows. By reducing food borne hazards, public health protection is strengthened.

While many public opinion studies report that consumers are concerned primarily about chemical residues, such as from pesticides and antibiotics, these hazards are nearly non-existent. The more significant hazards facing the food industry today are microbiological contaminants, such as *Salmonella*, *E. coli*, *Listeria*, *Campylobacter* and *Clostridium botulinum*. HACCP is designed to focus on and control the most significant hazards.

There are seven principles that serve as the foundation for a HACCP system. They are:

1. **Conduct a hazard analysis** to identify potential hazards that could occur in the food production process. At this stage, a plan is laid out to identify

- all possible food safety hazards that could cause a product to be unsafe for consumption, and
- the measures that can be taken to control those hazards.

For example: at the cooking step of the production process, one of the identified hazards is the survival of pathogens due to inadequate cooking time or temperature.

2. **Identify the critical control points (CCPs)** - These are the points in the production process where an action can be taken to prevent, eliminate, or reduce a food safety hazard to an acceptable level.

For example: the cooking step is considered a “critical control point” because control measures are necessary to deal with the hazard of pathogens surviving the cooking process.

3. **Establish critical limits** for preventive measures associated with each CCP. A critical limit is a criterion that must be met for each CCP. A critical limit is the limit at which a hazard is acceptable without compromising food safety.

For example: critical limits” at the cooking stage include specific time and temperature for cooking the product.

4. **Establish CCP monitoring requirements** to ensure each CCP stays within its limit. Highly detailed monitoring activities are essential to make sure the process continues to operate safely and within the critical limits at each critical control point.

For example: monitoring procedures at a cooking critical control point could include taking the internal temperature of the product with a specialized thermometer.

5. Establish corrective actions if monitoring determines a CCP is not within the established limits. In case a problem occurs, corrective actions must be in place to ensure no public health hazard occurs. These actions must be taken to bring the production process back on track if monitoring indicates that deviation from critical limits has occurred. In food production, correcting problems before end-stage production is far more effective than waiting until a product is finished to test it.

For example: if the required internal temperature has not been reached, a corrective action would require that the product be cooked further. If the cooking temperature cannot be reached, another corrective action would call for the product to be held and destroyed.

6. Establish effective record keeping procedures that document the HACCP system is working properly. Records should document CCP monitoring, verification activities and deviation records. Verification means applying methods, procedures, tests, sampling and other evaluations (in addition to monitoring) to determine whether a control measure at a critical control point is or has been operating as intended. Verification activities also ensure that the monitoring and the corrective actions are done according to a company's written HACCP program.

7. Establish procedures for verifying that the HACCP system is working properly. Records must be kept by the company to:

demonstrate the effective application of the critical control points, and  
assist with official verification (which is done by the Cyprus health services).

Records must be established to document:

the monitoring and verification results, and

all information and actions taken in response to any deviations found through monitoring and verification.

For example: the plant employee responsible for monitoring a cooking critical control point completes a cooking log sheet. This sheet includes the date, the start and finish time, the temperature and the employee's signature. If a deviation has occurred in the production process, the responsible plant employee records the details in a deviation log book.

Regulation 852/2004/EK on the hygiene of foodstuffs, Article 5 - Hazard analysis and critical control points.

1. Food business operators shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.

That means every restaurant should have a proactive Food Safety Management System (FSMS), based on international standard ISO 22000:2005, which includes the HACCP principles. The FSMS must include documented standard operating procedures (SOP's that should meet the requirement of ISO 22000) that address every step of the company's process.

#### The benefits of HACCP – FSMS:

Implement internationally recognized food safety hazard controls,

Conveys a degree of confidence required by consumers, retailers and buyers within the food industry,

Provides buyers, consumers, government enforcement and trade agencies with justified assurance that control systems are in place to assure the safe production of food,

Align HACCP with international standard ISO 22000 to improve FSMS,

Effectively manage food safety risks across the whole supply chain,

Continually review and improve your system so it stays effective,

It is based on the internationally-recognized Codex Alimentarius standards and guidelines and other national standards,

Regular assessments help you to continually monitor your food safety system,

HACCP can add value to your business with improved hazard controls, whatever its size or location.

#### **The Benefits of Food Safety Certification**

Food safety certification has benefits for both the customers and restaurant owners.

**Peace of mind for customers.** Any type of certificate that says "Food Safety Certified" or "HACCP Certified" tells customers that a particular restaurant has gone the extra mile to assure the food they are serving is safe.

**Better record keeping for managers.** During the food safety training and certification process, managers and employees are given stepwise processes for implementing and recording safe food handling practices in the kitchen. The records assure managers that all employees are following the certification guidelines.

**Better health inspection results.** With a restaurant-specific certification program in place, restaurants should be able to score near-perfect on health inspections since any certification puts processes in place that go above and beyond local health codes. The aforementioned records also allow managers to better demonstrate to health inspectors that food safety processes are being followed.

With a team of highly qualified consultants and trainers having vast experience, FRIONCON Ltd can help you to implement and achieve ISO 22000 certification. Our consulting approach is highly professional, time bound and effective resulting in ease of implementation and adds value to the business processes of the client organization.