TÜVNORD

THE 7 PRINCIPLES OF THE HACCP CONCEPT

	1. Carrying out a risk analysis	How are food hazards identified in your company? Is there a plan for this? What countermeasures do you have in place to prevent these hazards? A hazard can be any physical, chemical or biological property that makes food consumption dangerous for humans.
	2. Identification of those responsible for safety of the food critical control points	What critical control points were you able to identify in the risk analysis? A critical control point is a point, step or procedure in the overall food production process where controls are possible to prevent, eliminate or reduce a hazard from the food to a tolerable level.
	3. Definition of intervention limits at the respective critical control points	From which values do you have to act at the respective critical control point? A critical intervention limit is the maximum or minimum value to which physical, chemical or biological hazards must be checked in order to avert, eliminate or reduce a hazard to a tolerable level.
	4. Set up appropriate monitoring procedures at the critical control points	How do you ensure that the intervention limits are recognized reliably and quickly? You must define monitoring at all critical points. This applies to the monitoring procedure and the frequency of checks. Record everything in your HACCP plan.
	5. Setting up corrective measures in the event of deviations	What action must be taken if the specified limit values are are exceeded or undercut? No food that does not comply with the required limits may enter the consumer cycle.
X	6. Setting up evaluation measures to check the efficiency of the HACCP system established	The evaluation measures of the HACCP system serve to guarantee the objectives of safe food production in the long term. The entire HACCP plans, the records of the critical control points, the critical limit values, the random samples and the analyses are evaluated.
	7. Setting up documentation of the measures	The principles of HACCP include ensuring that appropriate archives and documentation of HACCP data are kept in all food production facilities.

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