



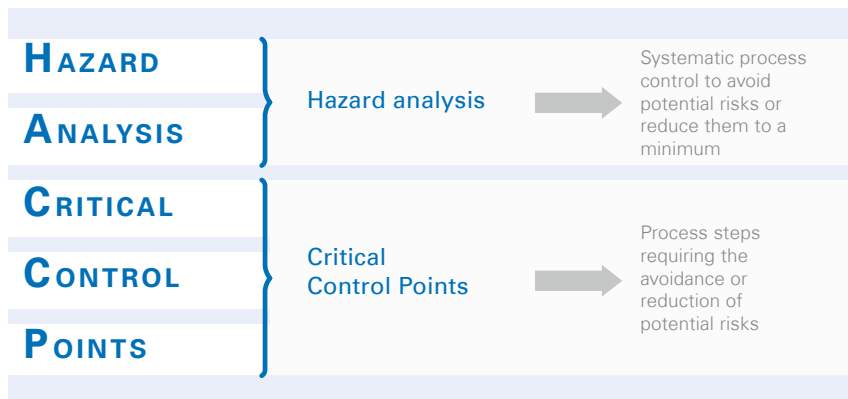
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# FAQ – The HACCP food safety certification

Our experts answer the most important questions about your HACCP certification for food safety. We haven't answered your question here? **Feel free to contact us!**

## 1. WHAT DOES HACCP MEAN?

HACCP stands for Hazard Analysis and Critical Control Points. It is a food certification concept rooted in the principles of the Codex Alimentarius, the global food industry's main code of conduct. This approach combines the fundamental precepts of food hygiene with seven principles specific to the HACCP system.



## 2. WHAT ARE THE REQUIREMENTS FOR HACCP AT MY COMPANY?

To satisfy the HACCP requirements, your company must:

- introduce and maintain the general hygienic principles of food safety (requirements for operating environments, building and facilities, waste handling, water supply, pest control, personal hygiene, sanitary facilities, lighting, etc.);
- assemble an HACCP team;
- describe the product;
- stipulate its intended purpose;
- prepare flow charts depicting the manufacturing processes;
- approve the flow diagrams in-house;
- list all potential risks and their corresponding process steps;
- conduct a hazard analysis;
- specify measured values for the analyzed hazard sources;
- specify Critical Control Points (CCPs);
- specify critical values for each CCP;
- introduce monitoring procedures for each CCP;
- apply regulatory measures;
- define requirements for the verification process; and
- prepare documentation and records.

## 3. WHAT ARE THE PRINCIPLES OF THE HACCP SYSTEM?

The HACCP system consists of the following seven principles:

### **Principle 1:**

List all potential hazards associated with each production step. Conduct a hazard analysis and determine measures to bring identified hazards under control.

### **Principle 2:**

Determine Critical Control Points (CCPs).

### **Principle 3:**

Establish critical limits for each CCP.

### **Principle 4:**

Establish a monitoring system for each CCP.

### **Principle 5:**

Establish corrective actions to be taken when supervision indicates that a particular CCP is not under control.

### **Principle 6:**

Establish a verification procedure to confirm that the HACCP system is working effectively.

### **Principle 7:**

Establish documentation and keep appropriate records.

#### 4. WHICH COMPANIES ARE AFFECTED?

Every food-processing company is required by law to obtain an HACCP certification. This affects:

- companies seeking to verify the conformity of their systems, manufacturing practices and preventive approach to health-risk avoidance (Regulation (EC) No. 852/2004), including food manufacturing suppliers such as packaging producers;
- companies involved in the commercial production, processing or distribution of foodstuffs, such as food manufacturers and distributors, commercial kitchens and catering/restaurant businesses, or suppliers of raw ingredients and unfinished goods.

#### 5. WHAT ARE THE ADVANTAGES OF AN HACCP CERTIFICATION?

- Proof that your company has met its obligations under due diligence.
- Lasting improvements to your food safety and a reduction of product liability risks.
- Ability to identify, control and minimize health risks and hazards.
- International recognition and increased trust from your customers and partners.
- Possibility to expand the existing system by incorporating additional standards such as FSSC 22000, IFS or BRC Global Standard.

#### 6. WHAT IS THE PROCEDURE FOR OBTAINING AN HACCP FOOD SAFETY CERTIFICATION?

##### 1. Pre-audit (optional)

Preliminary audits are the ideal way to prepare for an upcoming HACCP certification audit. By ascertaining your strengths and weaknesses early on, you are able to take targeted steps towards the HACCP certification. Our auditors conduct a preliminary assessment during the pre-audit to determine whether existing processes already satisfy the requirements of the HACCP standard.

##### 2. Certification audit

An audit team checks your documentation for compliance with the HACCP standard. Our auditors further demonstrate the practical applicability of your management system and evaluate the effectiveness of these measures.

##### 3. Issuing the certificate

Once all criteria are met, your company is issued an HACCP certificate, which is valid for one year to certify conformity with GS specifications and a functional management system. In addition, your company gains an entry in Certipedia, the online database of certificates. Learn more about this topic under "Advertising with TÜV Rheinland".

##### 4. Surveillance audit

Our annual surveillance audit supports your organization in the ongoing optimization of processes.

## 5. Re-certification

By renewing your certificate after three years, your organization affirms its commitment to a continuous process of improvement, leaving your customers and partners with a lasting testament to the successful deployment of your management system as per the HACCP system.



YOU STILL HAVE SOME UNANSWERED QUESTIONS? OUR SPECIALISTS ARE AT YOUR SERVICE: FEEL FREE TO CONTACT US!

ONLINE CONTACT