

NAME; SUMMAYA AHMED

BS[FST]/1-17/M009

SEMISTER; 8TH

SUBJECT; FOOD QUALITY MANAGEMENT

ASSIGNMENT;

HACCP plan for any food industry;

HACCP is designed for use in all segments of the food industry from growing, harvesting, processing, manufacturing, distributing, and merchandising to preparing food consumption. Prerequisite programs such as current Good Manufacturing practices [cGMPs] are an essential foundation for development and implantation of successful HACCP plans. Food safety systems based on the HACCP principles have been successfully applied in food processing plants, retail food stores, and food service operations. The seven principles of HACCP have been universally accepted by government agencies, trade associations and the food industry around the world.

Seven principles of HACCP

- **Principle 1; Conduct a hazard analysis.**
- **Principle 2; Determine the critical control points.**
- **Principle 3; Establish critical limits.**
- **Principles 4; Establish monitoring procedures.**
- **Principles 5; Establish corrective actions.**
- **Principles 6; Establish verification procedures.**
- **Principles 7; Establish record- keeping and documentation procedures.**

HACCP is required for processing most foods.

- Juice
- Meat and Poultry
- Seafood

HACCP for processing juices;

The Food and Drug Administration announced a final rule designed to improve

The safety of fruits and vegetable juice and juice products. Under the rule, juice

Processors must use Hazard Analysis and Critical Control Point [HACCP] For juice

Processing, Implementation of a HACCP system will increase the protection of

Consumers from illness- causing microbes and other hazards in juices.

MEAT AND POULTRY;

Hazard Analysis and Critical Control Point System plans for animal and animal

Products for slaughtering, cutting, boning, meat canning, curing, smoking,

Salting, packing, rendering, or similar establishment at which inspection

Is maintained under the regulations.

HACCP for Processing Seafood;

Seven HACCP having been incorporated into regulations; these particular

Regulations address HACCP requirements for fish and fishery products.

