

## Keeping HACCP Going

HACCP is a practical system used all the time we manufacture. Regular reviews and audits are needed.

Most of these will happen within the company but sometimes there may be audits from an external company or an enforcement body. It is essential to ensure the HACCP plan continues to be:

- Valid
- Happening in practice
- Corrected when changes in operation occur (e.g. when a new product is made or piece of equipment is introduced)

## Benefits

- S** Saves time and money in the long run
- A** Avoids harming or injuring the consumer
- F** Food safety standards are improved
- E** Ensures compliance with the law
- D** Develops a focused system
- R** Requires everyone's involvement
- I** Improves teamwork and efficiency
- N** Not a project - an ongoing system
- K** Knowledge of process increases
- S** Supports a Due Diligence defence

## Effective HACCP

For HACCP to be effective everyone must:

- Be involved
- Follow procedures exactly at Critical Control Points
- Receive good instruction and training

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## References / Further Advice

- Codex Alimentarius, HACCP System and Guidelines for its Application ISBN 9251051062
- HACCP - A Practical Guide, Campden BRI ISBN 9780907503828
- HACCP - A Practical Approach, Sarah Mortimer and Carol Wallace ISBN 9781461450276
- Food Standards Agency [www.foodstandards.gov.uk](http://www.foodstandards.gov.uk)
- Training: All levels of training and training resources are available from BSDA



# Hazard Analysis & Critical Control Point System

An Overview

## The soft drinks industry prides itself on producing high quality, safe drinks.

This guidance, produced by the BSDA gives an overview of the Hazard Analysis and Critical Control Point (HACCP) system, a best practice approach to prevent unsafe drinks from reaching the consumer. HACCP is a system that identifies, evaluates and controls hazards, which are significant for food safety.

HACCP will help us comply with Food Legislation, as we need to implement and maintain a Food Safety Management System. For HACCP to be successful we must already operate good standards of hygiene through Good Manufacturing Practice, the pre-requisites of safety support measures.

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## Hazards

A Food Safety Hazard is any contamination which has the potential to cause harm or injury to the consumer. There are four types of hazard:

- **Physical:** foreign bodies such as glass and metal
- **Chemical:** dangerous fluids or residues
- **Biological:** food poisoning micro-organisms
- **Allergenic:** nuts, milk, sulphites

Hazards can occur at any stage in the preparation of drinks from receipt of raw materials through to handling and consumer use.

HACCP requires us to map our individual processes and identify all possible hazards and their cause at every step in the process and decide how to control them.

Process step	Hazard & Cause	Control measure
In-line product filter	Bits of metal from machinery because filter fails	Intact filter

## Action

Some points in the process are essential and are identified as Critical Control Points (CCPs). These are the last points in the process where a particular hazard will be reduced to an acceptable level or eliminated; no subsequent process activity will make the product safe.

Vital actions at CCPs include control by specified procedures and equipment. These controls are supported by the underpinning pre-requisite systems of calibration, training, repairs and maintenance. To ensure the control activities

happen effectively, CCPs must be monitored by either observation or measurement of control parameters such as time, temperature, pressure or chemical concentration, either on a continuous basis or at predetermined intervals.

Planned corrective action needs to be taken at a CCP when it fails to stop unsafe drinks reaching the consumer and to bring the CCP back into control. HACCP requires documented procedures, alongside efficient and accurate records.