

# *Benefits of HACCP*

Although the main goal of HACCP is food protection, there are other benefits acquired through HACCP implementation, such as:

- Increase customer and consumer confidence
- Provides market protection
- reduce costs through reduction of product losses and rework
- reduce risks of recalls and product withdrawals thus reducing costs associated with insurance and business liability protection
- increase focus and ownership of food safety
- simplify inspections primarily because of record keeping and documentation
- Provide consistent quality product
- Demonstrates conformance to the product requirements and regulations

## STEPS TOWARDS SLBS' HACCP RECOGNITION

- \* Application/Indication of Interest
- \* Submissions of HACCP manual
- \* Assessment Audit (s)
- \* Granting of HACCP Recognition Certificate
- \* Surveillance Audits
- \* Renewal /Recertification Audit

# HACCP

## Growing Opportunities in Food Processing



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# WHAT IS HACCP?

HACCP (Hazard Analysis and Critical Control Point) is a risk management system that identifies, evaluates, and controls hazards (biological, chemical and physical) related to food safety throughout the food supply chain.

HACCP is a preventative approach where the focus is placed on the prevention of problems in order to assure the production of food prod-



ucts that are safe to consume.

*HACCP can be implemented in tiny, small, medium and large scale businesses such as :*

- \* *food processing establishments*
- \* *Commercial kitchens for example canteens*
- \* *Hotel kitchens, catering companies*
- \* *Packaging and distribution entities like super-markets*

## What are the requirements for HACCP recognition offered by SLBS

1. Compliance with all regulatory requirements.
2. Implementation of the pre-requisite Programmes/ Good manufacturing practices
3. Implementation of the seven HACCP principles
4. A HACCP Manual (must entail the critical control points and the monitoring system)
5. Record generation– records for minimum of three (3) consecutive months which reflect the implemented HACCP system.

## What are the HACCP Pre-requisite Programmes ?

- ⇒ Premises
- ⇒ Transportation and storage
- ⇒ Equipment performance and maintenance
- ⇒ Personnel training programme
- ⇒ Sanitation and pest control
- ⇒ Health and safety recalls



## HACCP PLANS ARE BASED ON THE 7 HACCP PRINCIPLES

- Conduct a hazard analysis
- Determine the critical control points (CCP)
- Establish critical limits (CL)
- Establish a system to monitor control of the CCP
- Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control
- Establish procedures for verification to confirm that the HACCP system is under control
- Establish documentation concerning all procedures and records appropriate to these principles and their application

