



# Is the Guide in line with the HACCP principles?

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# Yes, the Guide is in line with the HACCP principles

7 HACCP principles	GGHP
1- Identification of any hazards that must be prevented, eliminated or reduced to acceptable levels	. <b>Chapter ‘hazard analysis’</b> . In each HACCP-based plan: <b>column ‘why do we have to be careful?’</b> > type of hazard (M, C, P) and risk at each step
2- Identification of the critical control points CCP at the steps at which control is essential to prevent or eliminate a hazard or to reduce it to an acceptable level	. In each HACCP-based plan: <b>column ‘preventive actions’</b> > specific GHP & GMP at the step concerned > Some of these GHP/GMP are designated as key points (actions crucial to manage the risk at this step) NB: on basis of the experience of technical experts of the sector, our guide doesn't define CCP (except pasteurisation)
3- Establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards	
4- Establishing and implementing effective monitoring procedures at critical control points	. In each HACCP-based plan: <b>column ‘checking/monitoring’</b>



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5- Establishing corrective actions when monitoring indicates that a critical control point is not under control	. In each HACCP-based plan: <b>column 'corrective action'</b>
6- Establishing procedures, which shall be carried out regularly, to verify that the measures outlined in subparagraphs (a) to (e) are working effectively	. <b>Chapter 'self-monitoring plan'</b> > based on both microbiological analysis and on other checks (pH, taste, flavor ...) throughout the production process , with the aim to verify the general effectiveness of the plan
7- Establishing documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the measures outlined in subparagraphs	. <b>Records of non compliances and of corrective actions</b> are recommended > The GGHP doesn't give models or templates for records; it is the responsibility of the producers to adopt records appropriate to their business.