

HACCP FOOD SAFETY ASSURANCE PLAN

GLOBAL STANDARD FOR FOOD SAFETY

Hazard analysis critical control point (HACCP) is internationally accepted as the most cost-effective method of preventing food contamination from chemical, microbiological and physical hazards.



Our services

Intertek has always been at the forefront in the field of food safety. With our extensive and respected expertise on product, process and system compliance, we can help you attain the most cost effective food safety assurance plan (HACCP) to maximise your product safety outputs and ensure you comply with regulatory requirements.

HACCP audits focus on the potential causes of food safety hazards by assessing the entire production process, from the supply chain of raw material to employee training, and then applying monitoring procedures and preventive controls at these critical points.

We will help you initiate the GMP/GHP pre-requisites to HACCP implementation and understand and apply the seven key principles to get you certified:

- Conduct Hazard Analysis
- Identify Critical Control Points
- Establish Critical Limits
- Establish Monitoring Procedures
- Set-up Corrective Action Procedures
- Establish Verification Procedures
- Effective Record-keeping Procedures

Benefiting you

Each HACCP is an integral part of FSMS implementation, is based on sound science and offers the following benefits:

- Focuses on preventing hazards from contaminating food
- Prevents the occurrence of food recalls
- Enhances product quality and shelf-life
- Reduces product liability
- Minimises rejects and production costs
- Eliminates food outbreaks and enables you to respond quickly to food-borne illness complaints
- Allows you to deal effectively with regulatory agencies
- Places responsibility for ensuring food safety directly to food manufacturers or suppliers
- Apply HACCP principles to initiate corrective actions and prevent recurrence

With you all the way

HACCP is just one of a suite of services we provide for ensuring the safety and quality of your products. Intertek is one of the world's leading food safety testing, auditing, inspection and certification bodies.

Our blend of expert analytical and advisory services help our customers to achieve compliance and improve safety, quality and efficiency. Whatever safety or quality issues you face, we have the flexibility and the experience to deliver the right solutions for your business.

FOR MORE INFORMATION

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