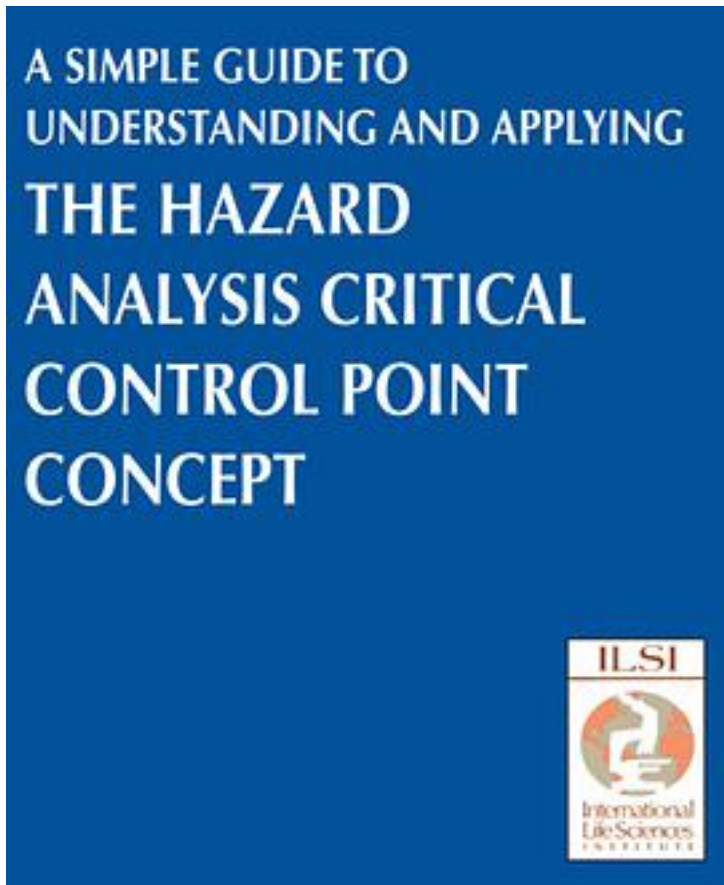


# A Simple Guide to Understanding and Applying the Hazard Analysis Critical Control Point Concept



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The Hazard Analysis Critical Control Point (HACCP)

concept was developed in the early 1970s as a system to assure food safety. The basic principles underlying the concept were not new, but its introduction signalled a shift in emphasis from end-product testing to preventive control of critical aspects of the food chain from “farm to fork” . HACCP is based on the recognition that manufacturers are responsible for determining the critical aspects of producing safe foods. It helps food manufacturers to improve the efficiency of control by providing a disciplined, systematic approach to the procedures for assuring food safety. It offers food inspectors the opportunity to obtain a more complete and accurate picture of a process and its control measures for an extended period of time. As such, it plays an important role in facilitating the international trade in food as governed by the WTO/SPS agreement.

作者介绍:

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