



HACCP Training

Ensuring Food Safety Through Risk Control

Presented by: Priya Consultancy India Pvt Ltd

HAZARD ANALYSIS CRITICAL CONTROL POINT



What is HACCP?

- **HACCP = Hazard Analysis and Critical Control Points**
- **A systematic approach to food safety**
- **Focuses on identifying, evaluating, and controlling food safety hazards**
- **Mandatory in many food processing industries**

Importance & Benefits of HACCP

- Ensures food safety & consumer protection
- Reduces risk of foodborne illness
- Builds trust with customers and regulatory bodies
- Helps in regulatory compliance (FSSAI, ISO 22000)
- Promotes continuous improvement in food handling





Key Principles of HACCP

- 1. Conduct a Hazard Analysis**
- 2. Identify Critical Control Points (CCPs)**
- 3. Establish Critical Limits**
- 4. Monitor CCPs**
- 5. Establish Corrective Actions**
- 6. Verification Procedures**
- 7. Record Keeping and Documentation**

HACCP Implementation Process

- **Step 1: Form a HACCP Team**
- **Step 2: Describe Product and Intended Use**
- **Step 3: Identify Hazards (Biological, Chemical, Physical)**
- **Step 4: Determine CCPs**
- **Step 5: Set Control Measures and Monitoring Systems**
- **Step 6: Train Staff**
- **Step 7: Audit and Maintain System**



Who Should Attend?

- **Food Industry Professionals**
- **QA/QC Officers**
- **Plant Supervisors & Managers**
- **Food Handlers**
- **Certification Aspirants (ISO 22000 / FSSC 22000)**



Contact Us

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THANK YOU

PRIYA GROUP TEAM

