

HACCP



Hazard analysis and critical control points, or HACCP is a systematic preventive approach to food safety from biological, chemical, and physical hazards in production processes that can cause the finished product to be unsafe and designs measures to reduce these risks to a safe level.

HACCP allows food industries to monitor and control the safety of food before it is distributed for consuming.

The HACCP system can be used at all stages of a food chain, from food production and preparation processes including packaging, distribution.

QUIZ

What does HACCP stand for?

H

A

C

C

P

HACCP is an approach to what Hazards ?

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When is the HACCP system used?

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