



DYNAMIC SAFETY
PTE LTD

Hazard Analysis and Critical Control Points (HACCP)

Hazard analysis and critical control points is a management system for food safety from biological, chemical, and physical hazards in production processes that can cause the finished product.

HACCP Principles

HACCP is a systematic approach to the identification, evaluation, and control of food safety hazards. It based on seven Principles:

- *Conduct a hazard analysis.*
- *Find critical control points.*
- *It creates critical limits.*
- *Organize monitoring procedures.*
- *Creates corrective actions.*
- *Organize verification procedures.*
- *Organize record-keeping and documentation procedures.*





Who can use HACCP?

- *Fruits & Vegetables*
- *Meat & Meat Products*
- *Dairy Products*
- *Spices & Condiments*
- *Fish & Fishery Products*
- *Cereals*
- *Nuts & Nut Products*
- *Fast Food Operations*
- *Bakery & Confectionery*
- *Restaurants & Hotels*

Benefits of HACCP

- *Saves your business money*
- *Avoids poisoning your customers*
- *Increase Food safety standards*
- *Ensures you are compliant with the law*
- *Increase Food quality standards*
- *Organizes your process to produce safe food*

How Dynamic Safety can help you?

Dynamic safety experts will help you to give requirements for Hazard Analysis and Critical control point system to ensure food safety and increase quality for your company.

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