

- ✓ pesticides
- ✓ cleaning compounds
- ✓ sanitizing agents
- ✓ metal fragments
- ✓ other contaminants
- ✓ store toxic compounds in a manner that protects against contamination.

6. Labelling, storage and use of toxic compounds

- ✓ Cleaning compounds, sanitizing agents, pesticide and other chemicals used to the plant are properly labeled and are stored outside processing and packaging areas. Food-grade chemicals are separated from non-food grade chemicals.

7. Employee health condition

- ✓ Anyone who has or may have by medical examination or QC observation, an illness, infected wound, an open lesion such as boil or sore, or any other problem that might contaminate food, food-contact surfaces or packaging materials shall be excluded from any operations until the condition is corrected.

8. Exclusion of pests the plant

- ✓ No rodents, insects, bird or other pests are allowed in the plant.



HACCP



**FOOD
SAFETY
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Fisheries Post Harvest and Marketing Division
Bureau of Fisheries and Aquatic Resources No. 7
Arellano Blvd., Cebu City

Hazard Analysis Critical Control Point (HACCP)

- Is a system of quality control management placing responsibility for the grower, handler and processor.
- A system which identifies, evaluates and control hazards which are significant for food safety.

HAZARD

- ✓ Used to describe a potentially harmful situation.
- ✓ A situation which possess a level of threat to life, health, property or environment.

Critical Control Point

- ✓ A point, step or procedure in a process at which control can be applied; and a food safety hazard can be as a result be prevented, eliminated or reduced to acceptable levels.

Sanitation Standard Operating Procedure (SSOP)

1. WATER SUPPLY

- ✓ Derives from safe and sanitary source.
- ✓ Treated to make it safe.

2. Condition And Cleanliness Of Food Contact Surfaces

- e.g. equipment/utensils used to include ice, production/storage:
 - ✓ smooth
 - ✓ non-corrosive
 - ✓ non-absorbent
 - ✓ non-toxic
 - ✓ free from pitting, cracks or crevices
 - ✓ can withstand repeated cleaning and sanitation

- All utensils and surfaces of equipment are cleaned and sanitized in the ff. frequencies:
 - ✓ Before processing
 - ✓ At the midday break
 - ✓ After processing

3. Prevention of cross-contamination from unsanitary objects to food, food packaging material & other food contact surfaces

- ✓ Gloves and outer garments that contact food or food contact surfaces are kept clean and sanitary.
- ✓ Employees' hands, gloves and outer garments, utensils, food contact surfaces of equipment that come in contact with waste, floor or other unsanitary objects do not touch food products without being first adequately cleaned and sanitized.

4. Maintenance of hand washing, hand sanitizing, and toilet facilities.

- ✓ Located in all areas that require workers to wash and sanitize their hands.
- ✓ Equipped with hand-cleaning and sanitizing preparations as well as disposable towels.
- ✓ Adequate, accessible toilet facilities shall be available, maintained in a sanitary condition and in good repair.

5. Protection of food, food packaging materials, and food contact surfaces from adulteration with chemical and physical contaminants

- ✓ lubricants
- ✓ fuel