

Food Safety

Food Safety is a term which encompasses methods used to minimise the risk to the safety and integrity of food. The food business in Australia now focuses more than ever before on issues associated with food safety, particularly the demand for food free from microbiological hazards.

Food Standards Australia and New Zealand (FSANZ) develops food standards in Australia and New Zealand to cover the whole of the food supply chain from paddock to plate to maintain a safe food supply in both food manufacturing industry and primary producers.

For further information on FSANZ visit their web-site: www.anzfa.gov.au



The following Information is a guide to Food Safety practices in the Australian Meat Industry

What is HACCP?

HACCP stands for Hazard Analysis Critical Control Point analysis.

HACCP is a risk management tool used by food companies globally for identifying where things can go wrong, and to prevent problems from occurring.



THERE ARE SEVEN KEY STEPS TO THE SYSTEM:

1. Conduct a hazard analysis to identify potential hazards which could occur in the food production process.
2. Identify the critical control points. These are points in the process where potential hazards can be controlled and monitored.
3. Establish the critical limits for the process at each critical control point.
4. Establish ways to monitor the critical control points. This is to ensure targets are being met.
5. Determine corrective action to be taken if monitoring indicates a critical control point is not within its established limits.
6. Establish record keeping procedures to demonstrate that the process is working properly. Records should document critical control point monitoring, verification activities, and deviation records.
7. Establish procedures for verifying the HACCP system is working properly. Verification procedures may include reviewing the HACCP plan, critical control point records, as well as microbiological testing.