



SS 444:1998 HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM

Introduction

SS 444:1998 Hazard Analysis and Critical Control Point (HACCP) system was prepared by the Technical Committee on HACCP under the direction of the Food Standards Committee.

Recent outbreaks of serious food-borne illnesses in many parts of the world have highlighted the need for a more effective food safety assurance system. The Hazard Analysis and Critical Control Point (HACCP) system has gained national and international endorsement as a cost effective means for ensuring food safety.

The HACCP concept was first developed in the 1960s at the National Aeronautics and Space Administration (NASA) in the US to ensure safe food for its astronauts. HACCP is a preventive system of control, which provides a framework for carrying out a scientific and risk-based strategy to improve food safety. It enables food establishments and authorities to identify; prevent and reduce food-borne hazards in the food chain with the practice of the HACCP system.

In order to apply HACCP successfully, a strong management commitment to food safety and personnel training is essential. Understanding the reasons for performing an action or a procedure is an important and integral part of an effective HACCP program.

HACCP SS 444:1998 CONSULTANCY SERVICE

With the development of world market place, customers are increasingly looking for suppliers who have successfully implemented HACCP SS 444:1998 system or Certified with a recognized certification bodies.

Crucial to the successful implementation of HACCP SS 444:1998 is a systematic and proven approach, which will help any organisation to do it right the first time. Now SIC is pleased to offer such a consultancy methodology that will guide the organisation to certification by an external certification body.



CONSULTANCY METHODOLOGY

There are 5 phases in order to prepare the organization for certification:

1. Documentation of Product and Processing
2. Identification of Hazards and Critical Control Points (CCP)
3. Setting up Control Parameters and Preventive Measures
4. Recommend proper sanitation program, warehousing and personnel hygiene practices
5. Follow-up of the HACCP system

Each module may be implemented separately but clients are advised to implement them as a total consultancy package, which is more cost effective.

PRELIMINARY VISIT

Objectives

- To understand the potential client's products and processing, especially those that are related to HACCP implementation and certification.
- To familiarise with the management, business operations and technical processes of the client.
- To obtain first hand knowledge of the client's food safety system to help us in the preparation of a proposal for a identification of Hazards and Critical Control Points according to the appropriate HACCP standard.

Phase 1 : Documentation of product and processing

Task 1 : Study the basic characteristics of the raw materials and finished products.

Task 2 : Prepare a flow chart of the entire process.

Task 3 : Carry out and microbiological testing of raw materials and finished products, as needed, at various points of the process.

Task 4 : Study cleaning and sanitation practices of factory floor and equipment as well as workers' handling and hygiene practices.

Phase 2 : Identification of Hazards and Critical Control Points (CCP)

Task 1 : Determine potential risk of any hazard based on the characteristics of processing, storage, packaging, distribution and consumer practices.

Task 2 : Identify CCP at each stage of operation.



Phase 3 : **Setting Up Control Parameters and Preventive Measures**

Task 1 : Determine control parameters and preventive measures in order to ensure each CCP is under control.

Task 2 : Establish corrective actions when the monitoring indicates that the process is out of control.

Phase 4 : **Recommend proper sanitation program, warehousing and personnel hygiene practices**

Task 1 : Recommend appropriate code of practices in sanitation, warehousing and personnel hygiene.

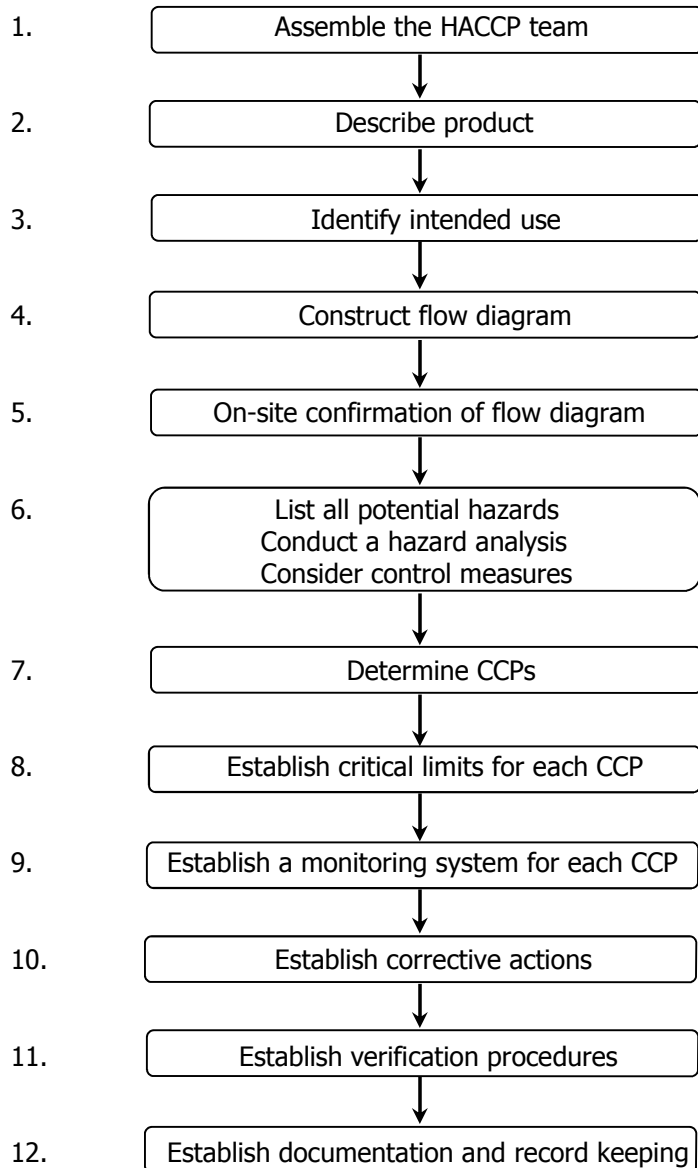
Task 2 : Assist the company to set up a sanitation and hygiene program for the factory.

Phase 5 : **Follow-up of the HACCP system**

Task 1 : SIC will observe the implementation of the HACCP plan after submitting to the client. If no feedback is received from the client within 30 days, the HACCP plan presented shall be deemed to be accepted by the client. SIC will then proceed to the report write-up stage.



Logic sequence for the application of HACCP



See Diagram 2



**HACCP
SS 444:1998
Awareness Training for Management (1 day)**

This course is designed for management who want to find out more about the Hazard and Critical Control Point (HACCP) SS 444:1998 and what it takes to get the organisation certified.

This course is also designed for management as part of the consultancy package to educate the management staff on the HACCP SS 444:1998 project phases that will lead the organisation to certification.

Objectives

- To raise levels of awareness and understanding of the HACCP SS 444:1998 system requirements
- To provide an understanding of the key factors associated with the successful implementation of the HACCP SS 444:1998 system
- To provide an understanding of the methodology for implementing the HACCP SS 444:1998 system

Course Outline

- What is HACCP
- Origin and International Development of HACCP
- HACCP implementation in Singapore
- Benefits of HACCP implementation
- Principles of HACCP
- HACCP SS 444:1998 system requirements
- Guidelines for implementing HACCP SS 444:1998 system
- HACCP SS 444:1998 implementation methodology
- Role of Management

Who should attend

This course is designed for management who want to have an understanding of the HACCP 444:1998 system and how to implement the system for certification purpose.

Course fee

S\$490 per participant
In-house training is available
Please contact us at Tel: 8429895
or email: os@strategicinnovation.com.sg



Course Award

Certificate of Successful Completion: given to participants who attended the full duration of the course.

HACCP

SS 444:1998

Design, Development and Implementation Workshop (2 day)

Objectives

To give guidance and practical advice in interpreting, establishing and implementing a HACCP system according to HACCP SS 444:1998 standard.

Course Outline

- What is HACCP
- Why HACCP
- Definition of terms
- HACCP principles
- How to set up and conduct a HACCP study
- How to identify various types of hazards
 - Biological
 - Chemical
 - Physical
- Documenting the HACCP manual, Good Manufacturing practices (GMP), Good Personal Hygiene (GPH) and cleaning maintenance schedule.

Who should attend

This course is designed for food and beverage manufacturers or management staff who are likely or currently involved in implementing and maintaining a HACCP system to meet the HACCP SS 444:1998 standard.

Course fee

S\$880 per participant

In-house training is available

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or email: os@strategicinnovation.com.sg



Course Award

Certificate of Successful Completion: given to participants who attended at least 90% of the class.

HACCP SS 444:1998 Internal Auditor Training (2 day)

Objectives

The objective of this training course is to enable participant to understand, develop and implement an in-house HACCP audit programme which fulfils the requirements for Internal Audit.

Programme Content

- Introduction of HACCP SS 444:1998
- Types of audits
- Objectives of Internal Auditor Training Programme
- Responsibility and Authority of the Audit Team
- Planning, Preparing and Performing an Audit
- Auditing Skills and Documenting Non-conformities
- Corrective Actions and Follow-up
- Audit Reporting
- Training and Qualifying Quality Auditors
- Case Studies and Exercises

Who should attend

This course is designed for company personnel who are responsible for conducting Internal Audit of their company's HACCP system, either individually or as a member of the company audit team. Managers and other personnel who are responsible for establishing the Internal HACCP Audit function will also benefit from this course.

**Course fee**

S\$880 per participant
In-house training is available
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or email: os@strategicinnovation.com.sg

Course Award

Certificate of Successful Completion: given to participants who attended the full duration of the course.