



EPIA PRESENTATION ON HACCP


- **EPIA has invited SGS to conduct a workshop to discuss:**
 - Why Quality Standards
 - How to Develop an HACCP Plan for your Company
- **Why SGS has been invited to conduct this workshop:**
 - World's leading inspection, verification, testing and certification company
 - Experts at:
 - Providing competitive advantage
 - Driving sustainability
 - Delivering trust
 - 67,000 employees, including:
 - Scientists, engineers, doctors, chemists, auditors and inspectors
 - 1,250 offices and laboratories globally
 - Our core competencies in **inspection, verification, testing** and **certification** are being continuously improved to be **best-in-class**. They are at the heart of what we are.

Agenda for Why Quality Standards?

- **Quality – What and Why?**
- **Is there a multinational Organization for Food Quality?**
- **Is there a recommended process for meeting World Quality Standards?**

QUALITY – WHAT AND WHY?

Packaged Ice
Quality is:

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- **Uniformity of product**
 - **Reliable service**
 - **Reliable health safety**

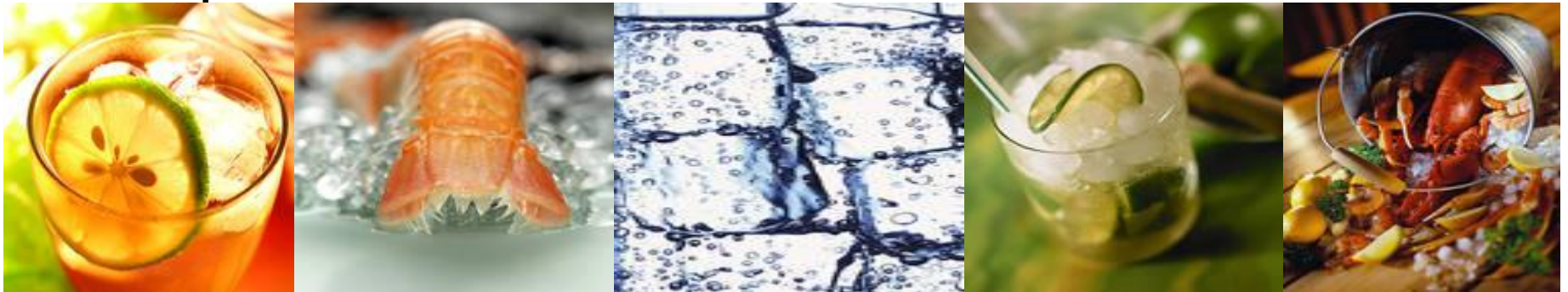
WHY WORRY ABOUT IT?

- It is your ethical responsibility to your customers
- It contributes to your reputation
- It contributes to your customer's reputation
- It affects your end user's health and satisfaction
- It affects your customer's reliability upon you and your product

It affects your sales volume and profit!

HOW TO ENSURE QUALITY

- Develop a method of operations
 - Provide ***your*** level of quality to meet your customers' needs
 - Provide ***your*** level of quality that represents you
 - Provide the level of quality ***you*** want to be known to provide



Establish your level of quality and always deliver the same quality!

How To Maintain Quality

- Once you are satisfied with the production and distribution process
 - Document the process
 - Identify critical steps that can affect the end product
 - Provide a method to monitor these critical steps to mitigate problems
 - Keep records of process and equipment maintenance
 - Have a reliable third party* audit your operation annually

* EPIA approved and recommended such as SGS

Make your process repeatable and consistent day after day!

WHO SETS THE STANDARDS

- The Codex Alimentarius Commission (CAC) was established in 1963 to protect the health of consumers and ensure fair practices in food trade.
- Founding organizations:
 - The Food and Agricultural Organization of the United Nations (FAO)
 - The World Health Organisation (WHO)
- Codex is funded by the FAO and the WHO along with the 180 member governments, including the European Community as a member organization.
- Has established food quality standards for in country and international trade.

Standards are world standards, not just local regulations

Codex Alimentarius Commission (CAC)

- EU countries use Codex Alimentarius guidelines as the “gold standard” for food safety legislation
- YouTube clip (8 min 55 sec) shows a very clear explanation of Codex Alimentarius Activities

http://www.youtube.com/CodexAlim#p/u/4/aVbHj97_pMo

- YouTube loop (2 min 57 sec) provides further visuals:

<http://www.youtube.com/CodexAlim#p/u/6/WfEU-K4TIOM>

How does HACCP play in this?

Basic overview:

- Conduct and formalize a Hazard (**H**) Analysis (**A**) of Critical (**C**) Control (**C**) Points (**P**) Evaluation of your Production and Distribution Operation



» thus **HACCP**

HACCP OVERVIEW

- **Personnel**

- Follow good manufacturing practices to establish quality control standards for your product.
- Train yourselves and your personnel on these practices and standards

- **Production Facilities**

- Follow good manufacturing practices to establish quality control standards for facilities management.

- **Sanitary Operations**

- Follow good manufacturing practices to establish quality control standards for your operational activities.
- Establish and follow pest control procedures
- Store and maintain raw materials and supplies within sanitary guidelines
- Establish and follow master cleaning and sanitizing plans





EPIA
EUROPEAN PACKAGED ICE ASSOCIATION



How to Develop an HACCP Plan for Your Company

- Commitment to the HACCP Concept
- How to Organize and Manage your HACCP Plan
- What Activity Processes Must be Included in the HACCP Plan

Commitment to the HACCP Concept

- Must establish an ongoing personal and corporate commitment for an effective HACCP Plan
- Must establish a formal process change procedure for identifying, documenting, and remediating weaknesses
- Must ensure that each change is appended to the HACCP Plan (document)

The HACCP Plan is a roadmap to attain your promised quality!

How to Organize Your HACCP Plan

- **Designate a senior manager as the HACCP Point of Contact (POC).**
 - Assigned by the company Owner/Managing Partner/President
 - Coordinates all HACCP efforts including documentation of the HACCP Plan.
 - Is trained in HACCP techniques and has completed an EPIA-approved HACCP Workshop.
 - Assembles an HACCP Team comprised of members trained in HACCP techniques as provided by the HACCP POC and/or have completed an EPIA-approved HACCP Workshop
- **HACCP POC manages the HACCP Team that is responsible for:**
 - Initial development and implementation of the plan
 - Daily execution and monitoring of the plan
 - Documenting formalized changes to the plan
- **The HACCP Plan is a “work in progress,” which incorporates changes in the production, storage, and distribution processes.**

How to Manage Your HACCP Plan

- **The HACCP POC and Team meets periodically to discuss:**
 - Proposed production, storage, and distribution changes,
 - Problems that have been encountered with current processes and procedures,
 - Corrective actions to be taken
 - Required updates to the HACCP plan.
- **The HACCP POC meets on a regular basis with the company Owner/Managing Partner/President to:**
 - Communicate the actual performance relative to the production, storage, and distribution processes
 - Discuss how the actual performance complies with the HACCP Plan documented procedures.

HACCP Plan compliance ensures your product quality!

Six Processes to be included in the HACCP Plan

- **N° 1:** Identify any potential and existing hazards that can contaminate the end product that will be delivered to your customer.
- **N° 2:** Analyze your current production, training, maintenance, storage, and distribution processes.
 - Develop a flow chart of all steps taken to produce and deliver the product.
 - Include how all personnel are trained
 - How and when equipment is maintained
 - How and where supplies are stored
 - How and where product is stored prior to delivery
 - Identify Critical Control Points.

Six Processes to be included in the HACCP Plan

- **N° 3:** Analyze each Critical Control Point
 - Establish testing triggers—time, temperature, odor, visual clues, etc.
 - Determine acceptable limits of contaminants at each step
 - Determine preventative measures
- **N° 4:** Establish Monitoring Procedures
 - Daily walk-throughs
 - Periodic testing between scheduled cleaning and maintenance
- **N° 5:** Establish remedial actions if acceptable limits are exceeded
- **N° 6:** Establish and maintain current documentation
 - HACCP Plan and formal updates
 - Scheduled maintenance activities documentation
 - Unscheduled monitoring documentation

Pay attention to the details!

Real World Considerations

- **What must be considered when developing and maintaining the HACCP related plan processes**
 - What HACCP processes affect profitability during production and distribution?
 - Can the process be changed to be more cost efficient and still provide the level of food safety needed?
 - Can increased monitoring prevent more serious remedial actions that might be needed—i.e. destruction of contaminated product, etc.?
 - How can training procedures be developed to prevent accidental or careless production and potential contaminated product?

HACCP compliance should not be a hardship or reduce profits!

Any Questions?

**David Glenister,
International Sales Manager**

**SGS United Kingdom Ltd
SGS House
217-221 London Road
Camberley
Surrey
GU15 3EY
United Kingdom**

**Tel: +44 (0) 7889 939814
david.glenister@sgs.com**



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