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**INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

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**Hazard analysis and critical control point (HACCP) system and
guidelines for its application**

危害分析及关键控制点(HACCP)体系及其应用指南
(English Translation)

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Foreword

This standard refers to CAC/RCP1-1969, Rev. 3 (1997), Amd. (1999) Appendix "Hazard Analysis and Critical Control Points (HAC-CP) System and its Application Guidelines, refer to the American Society for Microbiological Standards (NACMCF) "Hazard Analysis and Critical Control Point Principles and Their Applications Guideline (August 14, 1997), combined with the practical application of HACCP in the Chinese food industry.

Appendix A, Appendix B, Appendix C, Appendix D, and Appendix E of this standard are informative annexes.

This standard is proposed and managed by the National Certification and Accreditation Administration.

This standard is mainly drafted by. National Certification and Accreditation Administration Committee Registration Department, Zhejiang Entry-Exit Inspection and Quarantine Bureau, Hebei Entry-Exit Inspection and Quarantine Bureau and Shandong Entry-Exit Inspection and Quarantine Bureau.

Introduction

The HACCP system is a scientific management system that identifies, evaluates, and controls food safety hazards. HACCP is a comment A tool for assessing hazards and establishing control systems that emphasizes the prevention of hazards rather than relying primarily on testing of the final product.

The HACCP system has the ability to adapt to changes, including equipment updates, improvements in processing methods, or technological developments.

The HACCP system has been accepted by government agencies, industry associations and food companies in many countries around the world. Application of HACCP system Helping regulatory agencies implement inspections and promote international trade by increasing the credibility of food safety.

The HACCP principle can be applied to all food processing processes, from primary production to final consumption, including seeding and/or farming, harvesting or Picking, processing, production, shipping, storage and sales, to the entire process of consumer consumption, to ensure the health of consumers.

The effective establishment and implementation of the HACCP system requires basic conditions, such as those established in accordance with national food hygiene requirements.

Health Standard Operating Procedures (SSOP); requires the commitment and involvement of management and staff. At the same time, the establishment of HACCP requires multidisciplinary knowledge Support, generally including agronomy, veterinary hygiene, food processing, microbiology, preventive medicine, public health, food engineering, environmental health Expertise in subjects such as life sciences, chemistry and systems engineering.

The application of the HACCP system is compatible with the implementation of quality management systems (eg ISO 9000 series), and in these management systems Among them, the application of HACCP is mainly for food safety management.

HACCP should be applied independently to each specific operation. The determination of key control points can refer to existing standard modes and examples.

However, the actual situation of the specific application should be considered. HACCP applications should be verified when there is a change in product, processing or any step, and Make the necessary changes. The application of HACCP has the appropriate flexibility and should take into account the nature and scale of the production operations.

HACCP is primarily aimed at the safety of food, and its principles can be applied to other aspects of food quality.

Hazard Analysis and Critical Control Point (HACCP) System and its application guide

1 Scope

This standard gives the principle of Hazard Analysis and Critical Control Point (hereinafter referred to as HACCP) system, and determines related terms and definitions.

A corresponding application guide is available.

This standard is applicable to the establishment of HACCP system for export food production enterprises and the guidance of its application, and is also available to other food enterprises.

reference.

2 Normative references

The terms in the following documents become the terms of this standard by reference to this standard. All dated references, followed by Modifications (not including errata content) or revisions do not apply to this standard, however, parties to agreements based on this standard are encouraged to Whether the latest version of these documents is available. For undated references, the latest edition applies to this standard.

GB/T 19000-2000 Quality Management System Foundation and Terminology (idt ISO 9000:2000) CAC/RCP1-1969, Rev. 3 (1997), Amd. (1999) General Principles of Food Hygiene

3 Terms and definitions

The following terms and definitions given in GB/T 19000-2000 apply to this standard.

Take all necessary actions to ensure and maintain compliance with the targets set by the HACCP plan.

Follow the correct method and the state when the safety indicator is reached.

Any action or activity taken to prevent or eliminate food safety hazards or to reduce them to acceptable levels.

When the critical control point (CCP) is monitored and the activity is found to deviate from the set critical limits.

Controlling the food production process necessary to prevent or eliminate a food safety hazard or reduce it to an acceptable level a certain step.

An indicator associated with a critical control point that distinguishes between acceptable or unacceptable levels.