

## TEN THINGS EVERY FOOD BUSINESS SHOULD KNOW ABOUT HACCP



### FOOD HYGIENE REGULATIONS:

- **All Food Businesses** are legally obliged to put into place a Food Safety Management system, based on HACCP.
- **The FSAI** is responsible for enforcing Food Hygiene regulations. 2010 has been a very busy year for Environmental Health Officers, or EHO's. Food Safety Authority of Ireland website: <http://www.fsai.ie>
- **The responsibility for legal compliance** lies solely with the Proprietor of any food business.

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**SAFEHANDS IS A COMPLETE FOOD HYGIENE TRAINING AND SOLUTIONS PROVIDER...**

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### 1. What is HACCP?

HACCP stands for 'Hazard Analysis and Critical Control Point'. It is a systematic approach to food safety management system based on identifying and controlling hazards, whether microbiological, chemical or physical that could pose a threat to the production of safe food – in simple terms, it involves identifying what could go wrong in a food system, planning how to prevent it and making sure that you adhere to the system.

HACCP provides businesses with a cost effective system for control of food safety, from ingredients right through to production, storage and distribution to sale and service of the final consumer. The preventive approach of HACCP not only improves food safety management but also complements other quality management systems.

### 2. Is HACCP a legal requirement?

Yes. Since 1998 it has been a legal requirement for all food businesses to have a food safety management system based on the principles of HACCP. The controlling body for that legislation in Ireland is the Food Safety Authority of Ireland, [www.fsai.ie](http://www.fsai.ie). The FSAI have an active inspectorate of Environmental Health Officers (EHOs) and the first thing they will want to see is that the records you keep for your HACCP system are up to date and accurate. If they're not, that's the first sign of trouble. The EHO's are very active at the moment and closed down a record 13 food businesses in July 2010.

### 3. Do all Food Businesses require a HACCP system?

Yes, all businesses that handle food require a HACCP System. Under current legislation, a "food business" is defined as

*"...any undertaking, whether for profit or not and whether public or private, carrying out any or all of the following: preparation, processing, manufacturing, packaging, storing, transportation, distribution, handling or offering for sale or supply of foodstuffs".*

That includes market stalls, take-aways, restaurants, bars, hotels, cinemas and so on. In order to comply with the HACCP system, you will need to keep records of cleaning schedules,

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fridge temperatures and random temperature checks of fresh meats – chickens etc. when they are delivered to your premises, to mention just a few of the documented checks required in the HACCP System.

### **4. Food Safety Training is a Legal Requirement for Everyone in the Food Industry**

It is a legal requirement that staff involved in a food environment are trained commensurate with their work activity. The responsibility for the supervision and training of staff lies with the Proprietor of the food business.

From 1st January 2006, staff responsible for the development and maintenance of the food businesses' HACCP system must have training in the application of the HACCP principles.

SafeHands runs both public and inhouse Food Hygiene courses that have been developed with the assistance of FSAI in compliance with Regulation (EC) 852/2004 (Hygiene of Foodstuffs). On successful completion of a 1 day course, staff certification is valid for 3 years.

For training details, please see <http://www.safehands.ie/haccp.htm>

### **5. Have you had a visit from the Environmental Health Officer (EHO)?**

If you have been issued with an IMPROVEMENT NOTICE you must act quickly to comply with the issues raised in that notice or you risk being served with a CLOSURE ORDER.

If you have been issued with a Closure Notice, SafeHands can act swiftly to advise you how best deal with this.

You can call SafeHands for free advice on 01 797 9836.

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### 6. What is an Improvement Notice/Improvement Order?

An Improvement Notice is issued, following consultation with a 'designated' officer, when an Authorised Officer is of the opinion that a premises or practice is of such a nature that if it persists, it will or is likely to pose a risk to public health.

An Improvement Notice is issued where in the opinion of the authorised officer:

*"any activity involving the handling, preparation etc of food, or the condition of a premises (or part thereof) where this activity takes place is such that if it persists, it will or is likely to pose a risk to public health. "*

#### Improvement Order

An Improvement Order is issued by the District Court if an Improvement Notice is not complied with. Improvement orders remain on the FSAI website for a period of three months from the date the order was lifted.

### 7. What is a Closure Order?

A Closure Order is issued if in the opinion of the authorised officer, there is or there is likely to be a grave and immediate danger to public health at/or in the food premises. Closures Orders can refer to the immediate closure of all or part of the food premises, or all or some of its activities. The Orders may be lifted when the premises has improved to the satisfaction of the authorised officer. Failure to comply with an Improvement Order may also result in the issuing of a Closure Order.

Closure orders remain on the FSAI website for a period of three months from the date the order was lifted.

### 8. What is a Prohibition Order?

A Prohibition Order is issued if the activities (handling, processing, disposal, manufacturing, storage, distribution or selling food) involve or are likely to involve a serious risk to public health from a particular product, class, batch or item of food.

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The effect is to prohibit the sale of the product, either temporarily or permanently.

Prohibition orders remain on the FSAI website for a period of one month from the date the order was lifted.

### 9. Do you need to review your HACCP policies?

Has your HACCP plan ever been reviewed and updated to comply with current legislation?

Since 2007, many changes have come about in the law regarding Food Safety. If you haven't reviewed your plan in the last 3 years, you may discover that you are out of date. SafeHands can review your procedures and advise you on the necessary changes.

### 10. Is it expensive to have SafeHands help your Food Business?

No, we are a fast and cost-efficient service with a great reputation. We will visit your premises free of charge to discuss and advise you of the most cost-effective way to manage your food safety. We will give you a fast, fair and competitive no obligation quote. Our service is fully comprehensive from designing and implementing HACCP systems to providing staff training. We've been in the business for over 10 years and are happy to show you our customer testimonials.



[HACCP Management](#)



[Staff Training](#)



[Customer Testimonials](#)