

FOOD TECHNICAL SERVICES

TECHNICAL SUPPORT AND TRAINING FOR THE FOOD INDUSTRY

HACCP Guidance and Mentoring

a) HACCP - A legal requirement

EC Regulation 852/2004 which came into operation in 2006 ([link](#)):

- Article 5 states “ food businesses shall put in place implement and maintain a permanent procedure or procedures based on the principles of HACCP” (Hazard Analysis Critical Control points).
- Annex 2 chapter 12 states that ...those responsible for the development or maintenance of procedures relating to food safety must have received adequate training in the application of.... HACCP.

UK governments are tasked with ensuring that businesses comply with such requirements.

b) HACCP Guidance, Mentoring and HACCP writing services

Our services are flexible and can be adapted to suit the needs of the client (their skills and their budget)

- HACCP Teams can come in all shapes and sizes from: large multidisciplinary teams, to one man “teams”
- Some businesses wish for: support or advice only, others require someone to write the whole system.
- Thus we discuss first and take a flexible approach – as such we might:
 - Sit on the HACCP Team as an independent resource or
 - Sit on the HACCP Team as a Team leader or team adviser or
 - Sit on the team as a Food Technologist or food safety specialist or
 - Carry out staff training – provide a template and let the team develop the HACCP or
 - Write the HACCP whilst consulting with other members of the business.

c) Our HACCP Library

Over the years we have written and assisted with many a HACCP and have formats that can be used as a baseline for others. Some examples:

- Drink: Beer, Cider, Fruit juices, Spirits,
- Seafood: Cooked/Raw/ Ready to Eat/ Ready to Cook/Scombroid/Smoked/ Cured/Dried/ Marinated/Sulphited/Shucked etc include Depuration of live mollusc.
- Meat: Cooked/Raw/ Ready to Eat/ Ready to Cook/Cultured /Smoked/ Cured/Dried /Marinated Sausages/Burgers/offal/puddings/whole cuts/pies
- Dairy: Milk, Cheese (hard, soft fresh, soft and semi hard blue mould ripened , soft white mould ripened, rind washed), (Cows, Goats, Ewes, Buffalo), Butter, Smoked Cheeses, Ice cream.
- Bakery: Pies, breads, cakes, biscuits.
- Fruit/Veg: Spices, herbs, Pickled vegetable, Pickled and dried seaweed, Vegetable oils, Soups,

All our HACCP formats suit UK & EU/US Export and BRC/SALSA certification stds, they can be given the appropriate level of Scope/detail to suit the intended markets and intended product use.

We occasionally assist Caterers too.

d) HACCP Training

Although the type/level of training isn't defined by regulation, “appropriate” training is required, courses with appropriate content/presentation/practical exercises undoubtedly help. Refer to <https://www.foodtechnicalservices.com/training-services/>

e) Contact

To discuss - call Ian @ 01463 229593 or 07780 965049 or email ian@foodtechnicalservices.com

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