MAURITIAN STANDARD
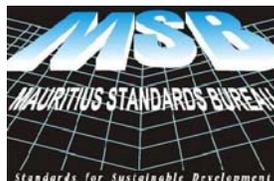
MS 133:2010

Hazard Analysis and Critical Control Point (HACCP) system

ICS : 67.020, 35.040

**Mauritius Standards Bureau
Moka**

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Contents

Foreword

This Mauritian Standard was drawn up by the Foods and Agricultural Standards Committee through its Subcommittee on HACCP/ Food Hygiene and approved by the Standards Council on 19 February 2010. It was notified in the Government Gazette on 03 April 2010.*

In preparing this standard, assistance has been derived from the following:

CAC/RCP 1-1969 Rev. 4 (2003)	*Recommended International Code of Practice General Principles of Food Hygiene*
South African National Standard, SANS 10330: 2007	*Requirements for a Hazard Analysis and Critical Control Point (HACCP) system*

Acknowledgement is made for the use of information from the above publications.

This second edition cancels and replaces the first edition, MS 133:2003 which has technically been revised.

*****General Notice No. 634 of 2010**

INTRODUCTION

People have the right to expect that the food they eat is safe. Food safety is related to the presence and levels of food-borne hazards in food at the point of consumption.

The requirement for food safety for all food handling organizations, which produce, manufacture, handle or supply food, is paramount. Food safety should be supported by all types of organizations, regardless of type, size and product provided within the food chain, together with interrelated organizations to the food handling organization. This includes organizations directly involved (for example, but not limited to feed producers, farmers, producers of ingredients, food producers, retailers, food services, catering services, organizations providing cleaning, transportation, storage and distribution services) and other organizations indirectly involved (such as suppliers of equipment, cleaning agents and packaging material and other food material) in one or more steps of the food chain.

This standard describes the principles of control needed to ensure the supply of safe food to the consumer. The principles described in this standard are internationally recognized as essential to ensure safe food products for the consumer and to provide a generic base-line structure for other specific requirements applicable to a particular food chain sector. The principles described in this standard should be considered in all food chain sectors (from farm to fork) to ensure food safety.

The most effective food safety systems are designed, operated and updated within a framework of a structured management system and incorporated into the overall management activities of the organization. The first section (clauses 4 to 8) of this standard sets out the minimum management system requirements and prerequisite programmes (PRPs) needed to support the management of the critical control points (CCPs) during the day-to-day operations of a food handling organization.

The second section (clause 9) of this standard sets out the twelve stages of the Hazard Analysis and Critical Control Point (HACCP) study leading to the establishment of the HACCP plan as an outcome of the study. The food handling organization's management system becomes a fundamental part of the management of their food safety hazards.

The successful application of the principles (management system, PRPs and study stages) described in this standard requires the full commitment and involvement of management and the work force, in order to provide maximum benefit for the organization.

The HACCP principles

A HACCP study consists of seven principles which identify specific food safety hazards (biological, chemical, physical or allergens) that can adversely affect the safety of food and specific preventative measures for their control. The HACCP principles have international acceptance, and the details of this approach have been published by the Codex Alimentarius Commission (1993) and the National Advisory Committee on Microbiological Criteria for Foods (NACMCF, 1992).

HACCP consists of the following seven principles:

- **Principle 1: Conduct a hazard analysis**. The principle describes where the HACCP team should start. This means the selection of the team members, description of the product and uses of the product. A process flow diagram is put together detailing all the steps in the food handling process. Identification of the food safety hazards take place and a description of the preventative measures for their control follows.

- **Principle 2: Determine critical control points (CCPs).** When all food safety hazards and preventative measures have been described, the HACCP team establishes the points where control is critical for managing the safety of the product. These are called the critical control points.

- **Principle 3: Establish critical limits to ensure that each CCP is under control.** The critical limits describe the difference between safe and unsafe product at the CCP. These involve measurable parameters and are also known as the absolute tolerance for the CCP.

- **Principle 4: Establish a monitoring system to ensure control over each CCP by scheduled testing or observation.** The HACCP team specifies monitoring requirements for management of the CCP within its critical limits. This involves specifying monitoring actions in terms of frequency and responsibility.

- **Principle 5: Establish the corrective action to be taken when monitoring indicates that a particular CCP is moving out of control.** Corrective action procedures and responsibilities for their implementation need to be specified here. Actins to bring the food handling process back under control and actions to deal with product produced while the food handling process was out of control are included here.

- **Principle 6: Establish validation and verification procedures and conduct a review to confirm that the HACCP system is working effectively**. Validation and verification procedures could include supplementary tests and procedures to confirm that the HACCP plan and system are working effectively. The HACCP plan and system also need to be reviewed as soon as any changes are brought about within the food handling organization and the food handling process.

- **Principle 7: Establish documentation on the procedures and records appropriate to these seven principles and their application**. Developing and keeping of documentation are crucial to demonstrate that the HACCP plan and system are operating under control and that appropriate corrective action has been taken for any deviations from critical limits.

HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM

1 SCOPE

This standard contains the requirements for the development, implementation and maintenance of a HACCP system as a preventative system to enhance the safety of food.

2 NORMATIVE REFERENCES

The following documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest document (including any amendments) applies.

CAC/RCP 1-1969 Rev. 4 (2003)	*Recommended International Code of Practice General Principles of Food Hygiene*
SANS 10049	*Food hygiene management*
MS 30	*Labelling of prepackaged food*
Food Act 1998 and Food Regulations 1999	

3 DEFINITIONS

3.1
acceptable
acceptable to the authority administering this standard, or to the parties concluding the purchase contract, as relevant.

3.2
audit
systematic, independent and documented process for obtaining objective evidence and evaluating it to determine the extent to which requirements are fulfilled.

3.3
control (verb)
to take all the actions necessary to ensure and maintain compliance with the requirements defined in the HACCP Plan.

3.4
control (noun)
the state wherein correct procedures are being followed and criteria are being met

3.5
control measure
action that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

3.6
correction
action to eliminate a detected non-conformity.

3.7
corrective action
action to be taken when results of monitoring at the CCP indicates a loss of control.