



Manage your way to food safety

HACCP

HACCP (Hazard Analysis & Critical Control Points) is the internationally recognised operating method that helps companies in the food and beverage industry identify their food safety risks, preventing food safety hazards and addressing legal compliance.

The HACCP methodology is a structured, preventive approach to food safety that optimises efforts to provide the consumer with safe food. It is mandatory in several countries, including the US and within the EU. An efficient food safety management system tailored to your processes will support you in your efforts to prevent food safety failures and associated costs, and ensure legal compliance. Independent certification demonstrates your commitment to food safety.

What is the HACCP method?

Risk management is a fundamental step in the framework of “risk analysis”. This is the process of weighing policy alternatives to select appropriate prevention and control options. HACCP is a risk management tool specifically designed for the food sector by the Codex Alimentarius Commission, jointly established by the Food and Agriculture Organization (FAO) and the World Health Organization (WHO).

The risk management activities include:

- Risk evaluation
- Risk management option assessment
- Implementation of management decisions
- Monitoring and review

In the context of the food sector, HACCP can be:

- **Corrective:** When objectives for food safety have been established by Codex or national risk managers, these can be adopted by the industry. By applying HACCP the industry can assure that these objectives are met.
- **Preventive:** A hazard analysis identifies potential hazards that need to be controlled to prevent potential harm to the consumer.

Why is certification good for my business?

The potential benefits of HACCP are numerous, but the most significant are tangible and demonstrable improvements in food safety performance and a greater level of assurance in the area of legal compliance. The ultimate objective of the system is to assure food safety by means of food safety hazards identification and management instead of low-efficiency, retroactive quality control.

HACCP system certification enables your organisation to:

- Communicate confidence to the customers, demonstrating that the food is produced by means of safe processes
- Prove that it has taken all reasonable precautions to guarantee the production of safe food
- Allow customers to demand that suppliers are assessed and certified, if they operate in a country with a strong food safety legislative framework
- Reduce the number of audits carried out by customers and, consequently, save management time spent and related costs
- Reduce product waste and product recall.
- Improve relations with food safety authorities
- Improve efficiency

Certification to the HACCP standard provides an effective means of communicating with stakeholders and other interested parties. It is an important element in demonstrating food safety commitments under Corporate Governance, Corporate Responsibility, and financial reporting requirements.

How can I prepare for certification?

A preventive way of thinking is the main attitude that enables you to achieve significant results.

The process includes:

- Identification of the food safety hazards and significant risks
- Identification of the control measures capable of eliminating the relevant food safety hazards or reducing them to an acceptable level
- Definition of the operation parameters needed to ensure the control measures effectiveness, including monitoring procedures and corrective action in case of failure.
- Validation of the control measures
- Documentation of the HACCP system, including the HACCP plan
- Implementation, verification, and improvement of the HACCP system

One of the most important things to remember is that development, implementation, and certification of an HACCP system is a continuous journey, with the independent audit representing one element of the total assessment process.

Risk Based Certification™ – tailored to your company's needs

DNV's Risk Based Certification methodology aims to provide more value to you and your company through focused audits. We start by asking you what your most significant food safety management issues are. Then, after discussions to agree on certain focus areas, we tailor the audit to address especially these identified processes. This is vital in assisting your company to identify key improvement areas. By providing focused and structured information to top management on the organisation's ability to meet objectives, we offer more value than any other certification body.

Why partner with DNV?

DNV is a leading provider of services for managing risk, combining in-depth technical expertise and industry knowledge to help organisations along the food supply chain enhance their performance responsibly. As an independent foundation with the objective of safeguarding life, property and the environment, we believe in a partnership approach toward sustainable business.

Offering a comprehensive range of advisory, certification, training and technical services, DNV helps businesses manage the risks in their own operations and along the supply chain. Pro-actively managing your risks will effectively protect and build your brand, while demonstrating to stakeholders that you are committed to quality, safety and sustainability.

DNV is a market leader with a global reputation for excellence. We operate from more than 300 offices worldwide; our employees speak your language and know your local needs, customs and market.

DNV offers competence and expertise in all sectors and can therefore satisfy sector-specific requirements relevant for all food producers and operators.

DNV's extensive local presence, consolidated experience and acknowledged competence in the field of risk management make us an ideal partner for companies in the food and beverage industry.