



The **Hazard Analysis and Critical Control Point (HACCP) system** is a scientific and systematic approach to identify, assess and control hazards in the food production process. Food safety control is integrated into the design of the process, focusing on active prevention rather than relying mainly on end-product testing.

The HACCP system involves 7 principles:

1 Conduct Hazard Analysis

Identify all possible biological, chemical, or physical hazards in the food production process and assess their likelihood of occurrence.

2 Determine Critical Control Points (CCPs)

A critical control point is a step or a procedure in the food production process at which control is applied to prevent, eliminate, or reduce a food safety hazard to an acceptable level. Common CCPs in food production include cooking, cold holding and hot holding of food etc.

3 Establish Limits for CCPs

Limit is the criterion to determine whether a hazard is acceptable without compromising food safety. Limits should be measurable. Examples include time, temperature, humidity, water activity and pH value etc.

4 Establish Monitoring Procedures for CCPs

Monitoring is a planned sequence of observations or measurements to assess whether a CCP is under control. Visual inspections and measurement of temperature are some of the examples.

Core temperature at **75°C** or above



5 Establish Corrective Actions

Corrective action is an action taken to bring the production process back into control when deviation from critical limit is detected. Determine corrective actions in advance so as to correct problems quickly.

6 Establish Verification Procedures

Verification is the application of methods, procedures, tests, sampling etc. to ensure that the HACCP system is working effectively.

7 Establish a Record System

Maintaining proper HACCP records is an essential part of the HACCP system. They include HACCP plan, records for CCPs, establishment of limits, corrective actions and results of verification activities etc.

Implementing HACCP system brings benefits for consumers, food industry and the Government. Besides enhancing food safety, applying HACCP in the food production process can:

- utilise the resources more effectively;
- respond to food safety problems more timely;
- improve public health by reducing the risks of foodborne diseases.

To learn more about the HACCP system, please visit the website of the Centre for Food Safety www.cfs.gov.hk.

食物安全重點控制系統

食物安全重點控制系統通過科學和有系統的方法，識別、評估及控制食物製造過程中各種可能產生的危害。根據這個系統，食物安全管制融合在食物製造過程的每個環節中，著重積極預防，而不是單靠對製成品的檢測來保證食物安全。

「食物安全重點控制」系統 共有七項原則：

1 分析危害

找出食物製造過程中所有潛在的生物性、化學性或物理性危害，並評估這些危害出現的可能性。

2 確定控制重點

控制重點是食物製造過程中的一個步驟或程序，予以監控來防止、消除或把危害降低到可接受的水平。常見的控制重點包括烹煮、冷存和熱存食物等。

3 訂定控制重點 的監控標準

監控標準是一項準則，用來界定危害是否可以接受而不影響食物安全。監控標準必須是可以量度的，例子有時間、溫度、濕度、水分活性和酸鹼值等。

4 設立控制重點 的監察程序

監察是已擬定的觀察或量度工作，以評估控制重點是否受到控制。目視檢查和量度溫度是其中一些例子。

中心溫度達
75°C
或以上

5 制定矯正程序

矯正行動是在控制重點的監控結果顯示未能達標或失控時所採取的行動。預先訂立矯正行動，以便問題得以迅速解決。

6 制定確認程序

確認是採用各種方法、程序、測試或採樣等評估方式，以確定「食物安全重點控制」系統運作良好。

7 設立記錄系統

存備妥善的記錄是實施「食物安全重點控制」系統非常重要的一環。記錄應包括「食物安全重點控制」計劃書、控制重點的監察記錄、監控標準的釐訂、矯正程序及確認工作的結果等。

推行「食物安全重點控制」系統對消費者、食物業界和政府三方均有好處。除了提升食物安全水平外，在食物製造過程中應用「食物安全重點控制」能：

- 更有效地使用資源；
- 更適時地應對食物安全問題；
- 令市民患上食源性疾病的風險降低，公眾的健康便更有保障。

如欲了解有關「食物安全重點控制」系統的資料，請瀏覽食物安全中心網頁 www.cfs.gov.hk。