

An FSP is designed to identify and prevent possible food safety problems (hazards) in order to enhance food safety. The problems may relate to the purchase, receiving, storage, preparation, cooking, packaging, transport or display of food.

There are six elements in an FSP:

1. List food safety problems (hazards) at each step of the food processing (e.g. purchase and receiving of food)
2. Identify preventive measures and their control limits
3. Establish monitoring procedures
4. Establish corrective actions
5. Keep records
6. Check and review

Appropriate implementation of the above elements, together with the application of some basic practices (e.g. cleaning and sanitation, personal hygiene, pest control, waste disposal and staff training), will certainly prevent food safety problems during the food production.

