

# HACCP Implementation in Food Business Operations

## Food Safety Management System



**Pre-requisite Programmes (PRPs)**



**HACCP Principles**



**Documentation**

This is an A5 77 page well written and illustrated guide book explaining in simple ways how to implement the HACCP food safety management approach in different categories of food operations. The beauty of this guide book is that it simplifies the otherwise perceived difficult principles of HACCP and demonstrates how easy it is to implement HACCP in food business enterprises in developing countries. It clarifies areas in HACCP implementation which make many to believe that HACCP is unattainable to most SMEs especially those in developing countries and especially Uganda. It suggests the easy approaches that enterprises of any scale of operation whether large, medium, small or micro, can take to implement and accrue the benefits from HACCP using whatever resources available to them.

This guide book uses local examples and home-grown knowledge to give a step by step coverage of HACCP system development, illustrations to help explain HACCP, explanation and demonstration of HACCP methodology, decision trees provided for the identification of significant food hazards and determination of Critical Control Points (CCPs), risk assessment and analysis methods which are reviewed and illustrated,

practical information to assist the HACCP team, additional discussion and illustrated guidance on the use of HACCP applied to industry.

This makes the book relevant to small and medium sized food operations in developing countries especially common in Sub-Saharan Africa and Uganda in particular. It uses firsthand experience and demonstrates using local examples how practical HACCP can be applied and benefit small and medium enterprises in improving the general scenario in food safety management. The guide book demystifies in a dedicated section, the concept of HACCP prerequisite programs that have to be in place before HACCP kicks off and how HACCP is not a “one off activity” or a “BUY FROM SHOP” item but a process that can progressively be installed in gradual manner depending on the resources available to the food business operations. The guide book explains why it is important for all food operations, whether commercial or otherwise, to introduce HACCP principles as the only tested approach to address food safety and how it can be integrated into the total quality management system to improve integrity of food and profitability for the case of commercial operations.

The guide book has specific sections dedicated to assist operators of Hotels/Restaurants, food factories, milk handling centres and processing establishments, farms, kitchens, meat centers and any other food industry player at any level of production, handling, processing, preparation and service. It is a vital resource to quality control personnel, production managers, hygiene officers, cleaners, food store managers, food preparation and service supervisors, food engineers and managers/supervisors of all categories of food processing establishments and factories, butcheries and meat packers and all other food businesses operating at different levels of food value chain. The management and staff of these food operations should acquire copies of the guide book to provide their own training to their staff. Other professionals and specialists working in various fields of food safety and hygiene control and management, training, research, extension and advisory services will find this book an invaluable reference material. It is also recommended for them

In addition to the guide book, a Tailor Made Training Course in HACCP for all categories of food business operations is offered by the Food Safety Academy of Food Safety Associates Ltd. Please check the **Food Safety Academy prospectus** under “Food Safety Academy” section on our website for details on how you can receive/participate in the training.

Please look out in book stores for a copy of the book, or send an email to [foodsafety@foodsafetyltd.com](mailto:foodsafety@foodsafetyltd.com), or call +256 393 100 655 to order for your copy of this important guide book.