



Better Training for Safer Food BTSF

Section 4 HACCP Principle 6 Validation, Verification and Review

HACCP Principles

1. Identify potential hazards and measures for their control
2. Determine critical control points (CCPs)
3. Establish critical limits which must be met to ensure each CCP is under control
4. Establish a monitoring system
5. Establish the corrective action to be taken when monitoring indicates that a CCP is not under control
6. Establish verification procedures to confirm that the HACCP system is working effectively
7. Establish documentation for procedures and records

Principle 6: Verification procedures

The HACCP team should specify the methods and procedures to be used for determining if the HACCP is working correctly.

- Validation
- Verification
- Review

(EC DG SANCO HACCP Guidance Document)

Key Terms

VALIDATION

Where possible, validation activities should include actions to confirm the efficacy of all the elements of the HACCP plan

VERIFICATION

The application of methods or tests to determine if the HACCP is working correctly.

(Based on EC DG SANCO HACCP Guidance Document)

Codex Key Terms

Validation:

Obtaining evidence that a control measure or combination of control measures, if properly implemented, is capable of controlling the hazard to the specified level

Verification:

The application of methods, procedures, tests and other evaluations, additional to monitoring, to determine whether a control measure is or has been operating as intended

(Based on the definition in CAC/GL 69 – 2008)

Roles and Responsibilities

Industry:

- Responsible for validation of control measures

Competent authority:

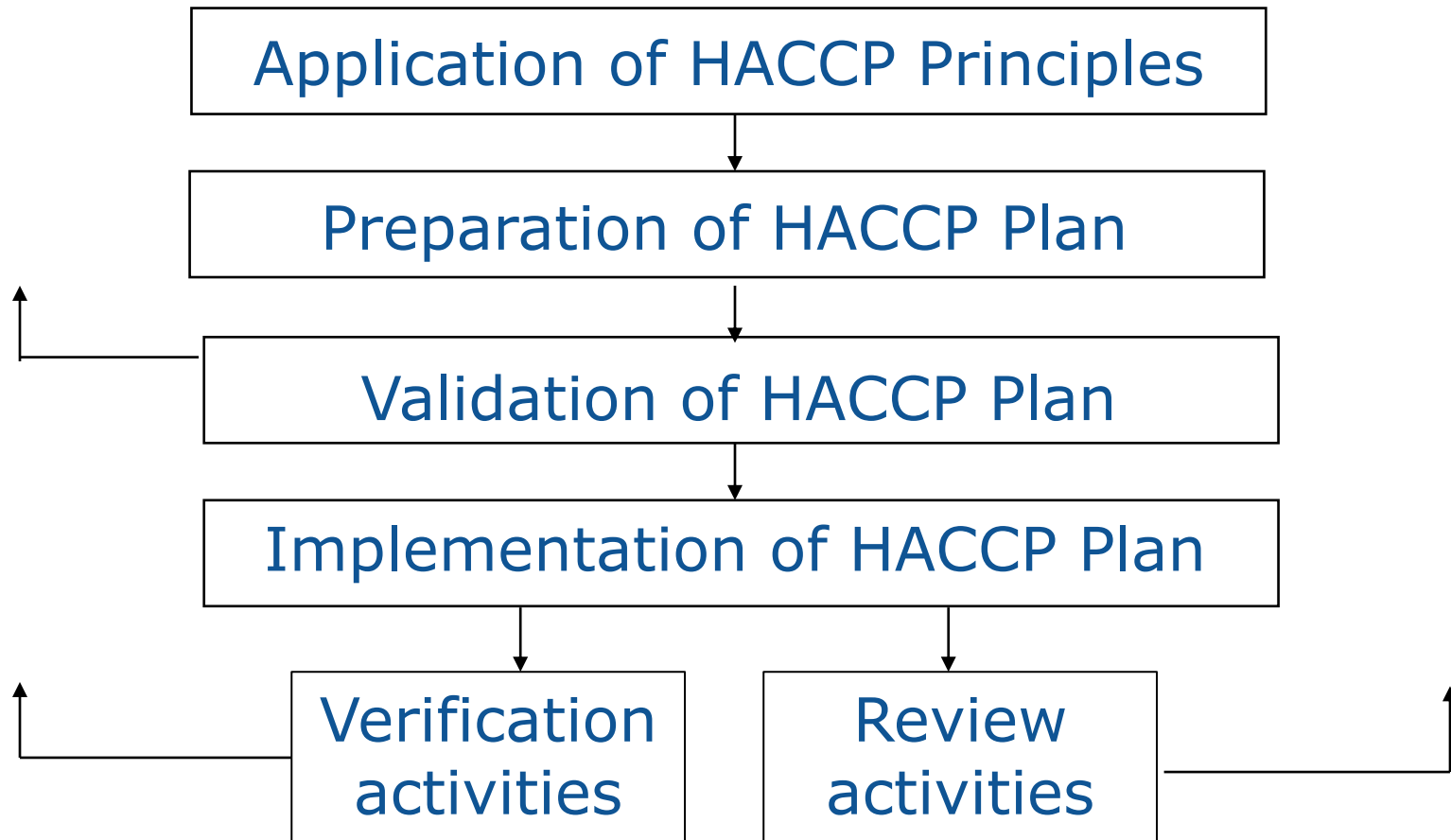
- Ensures industry has effective validation systems and that controls are appropriately validated

Government:

- Provide guidance to industry on how to conduct validation studies

(Based on CAC/GL 69 – 2008)

HACCP Validation and Verification



Validation

- Responsibility of the FBO
- Validation team
- Documented
- HACCP plan signed-off
- Assessing Validation:
 - Are identified hazards complete and correct?
 - Will the hazards be effectively controlled?
 - Are the critical limits correct?
 - Is the HACCP Plan realistic and achievable?

Methods of Validation

May include:

- Document review
- Challenge testing
- Thermal evaluation tests
- Product testing including microbiological testing
- Swabbing of food contact surfaces and analysis.

Verification (1)

- Responsibility of the FBO
- Scheduled
- Appropriate frequency
- Could also be initiated by change or other findings
- Appropriately skilled staff
- Documented
- Role of Government / Competent Authority
- Role of third party auditors

Verification (2)

Demonstrating conformance with the HACCP plan

Gathering information of effectiveness of the HACCP system

Methods of Verification (1)

Demonstrating conformance with the HACCP plan:

- Internal audits of CCPs/prerequisites
- External audits of suppliers
- Use of external or third party audit results
- Review of executed corrective actions.

Methods of Verification (2)

Gathering information of effectiveness of the HACCP system:

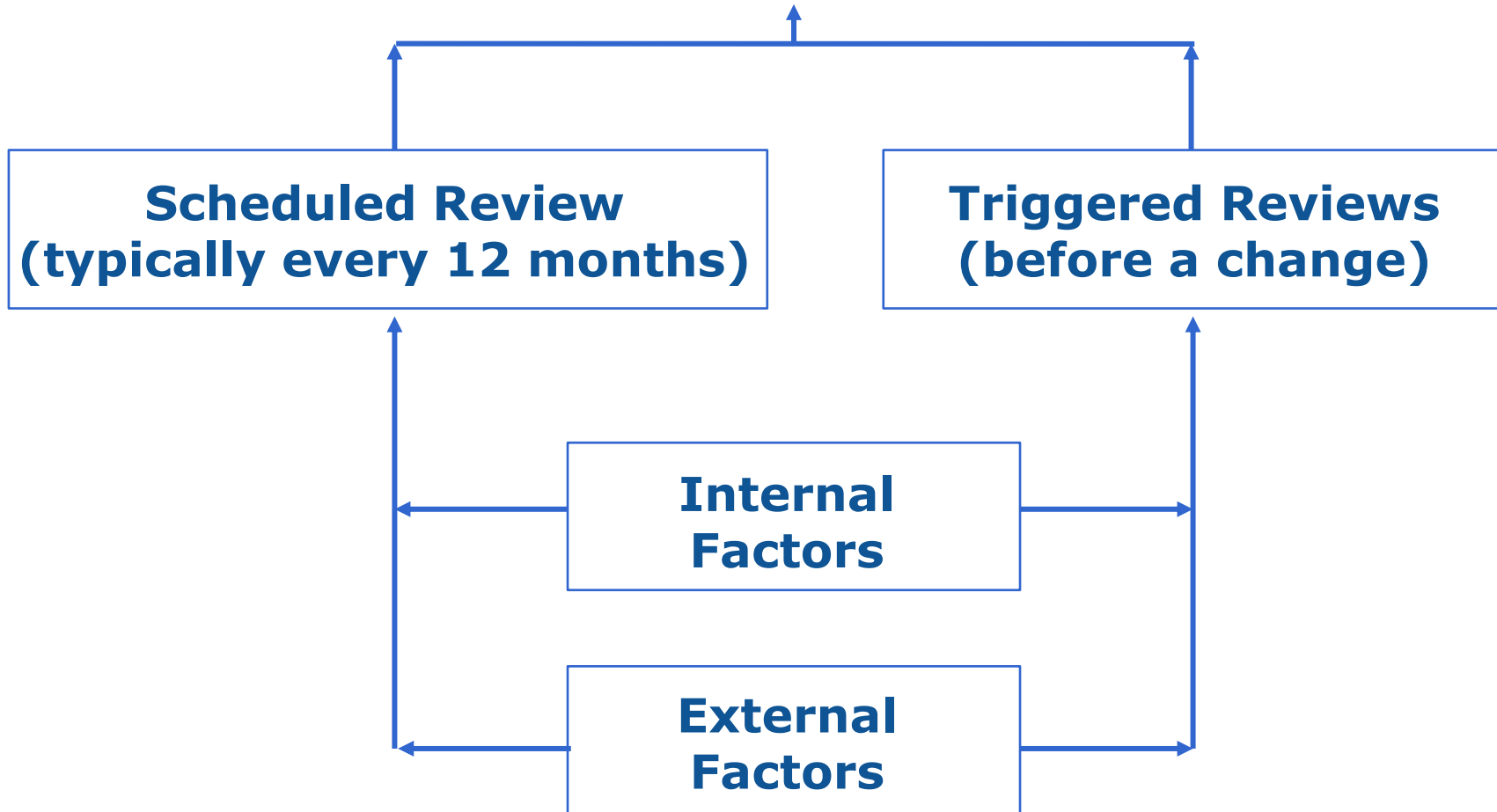
- Monitoring results
- Customer complaints analysis
- Product disposal
- End-product testing
- Hygiene swabs
- Trend analysis
- Random sampling.

Microbiological Criteria for Foodstuffs Regulation (2073/2005/EC)

To protect public health and provide harmonised reference points for Food Business Operators Recital 5 of MCR states:

“The safety of foodstuffs is mainly ensured by a preventative approach such as implementation of GHP and HACCP principles. Microbiological criteria can be used in *validation and verification* of HACCP procedures and other hygiene control measures.”

Review



Internal Factors

- Raw materials/product formulation
- Process system
- Factory layout and environment
- Process equipment
- Cleaning and disinfection programme
- Staff levels and/or responsibilities
- Results of verification activities.

External Factors

- Emerging pathogens
- Changes to legislation
- Information arising from industry problems
- New scientific/technological knowledge
- Changes in the environment.

HACCP Plan Maintenance

Update and amend due to:

- Operational changes
- New knowledge
- Changes to legislation
- The result of verification activities (including review)

Controlled amendment

Food Safety Objectives (FSO)

- Maximum level of a hazard, that should not be exceeded at the time of consumption
- Determined by government, food industry, consumers and other relevant organisations
- Enables the conversion of public health goals into quantitative values
- Assessment of the capability of HACCP and prerequisite programmes to meet the FSO (validation)
- Topic under international discussion