FDE 418
FOOD QUALITY CONTROL
LESSON-4

Prof. Dr. Kezban Candoğan

E-mail: candogan@eng.ankara.edu.tr,
kcandog@hotmail.com

Phone: 2033300 (3647 ext.)

Food Quality Control Regulations

✓ Food safety requirements and several food safety and food quality control regulations

✓ HACCP - the most common quality standard

✓ In global trade :

  ➢ British Retail Consortium (BRC)

  ➢ International Featured Standards (IFS)

  ➢ Global Food Safety Initiative (GFSI)

  ➢ European Food Safety Inspection Service (EFSIS)

Hazard Analysis Critical Control Points

✓ The quality of food is dependent on the product safety

    ✓ The guarantee the producer gives to the consumer that the food is safe and will not cause any sickness or other harm

✓ To ensure this, producers have to work according to the HACCP-system (Hazard Analysis Critical Control Point)
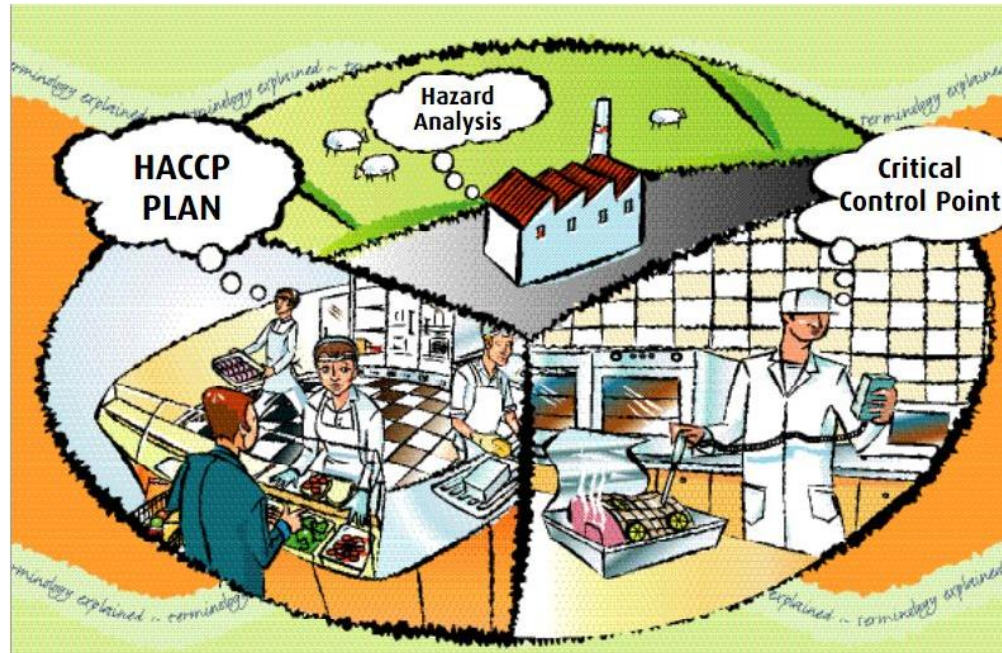
Hazard Analysis Critical Control Points

✓ HACCP is an internationally recognized control system developed by NASA

✓ HACCP is firmly established and incorporated in food safety legislation

✓ A system of food safety management that is

➢ **Science-based and systematic**; **Preventative**; **Applicable throughout the food chain**

✓ Well established GMP programs before applying HACCP

HACCP Concept

Assuring Food Safety

Emphasizing from end-product testing to preventive control of critical aspects of producing safe foods

- ✓ Identifying potential food safety problems

- ✓ Determining how and where these can be controlled or prevented

- ✓ Describing what to do and training the personnel

- ✓ Implementation and recording

Stakeholders involved in HACCP

Farmers

Government

Manufacturers

Consumers

Hazard Analysis Critical Control Points

✓ *Seven HACCP Principles:*

1. Conduct hazard analysis
2. Determine critical control points (CCP)
3. Establish critical limits
4. Establish system to monitor control of CCP
5. Establish corrective action
6. Establish verification procedures
7. Establish documentation

Hazard Analysis Critical Control Points

✓ HACCP-based systems must apply all 7 principles

✓ HACCP is product and process specific

✓ Government and industry organizations have an important role to play in supporting SLBDs (Small and Less Developed Businesses) to apply HACCP-based systems

CODEX HACCP 2020-Major Revisions in HACCP

✓ Codex Alimentarius Commission adopted the revised Code of Practice (General Principles of Food Hygiene (CXC 1-1969) and its HACCP annex) on September 25, 2020.

✓ In the revised document, the focus is on *management's responsibilities* for creating a *positive food safety culture* for all employees in the organization.

✓ The revision can be summarized as follows:

➢ A new look
➢ A reformatting of the clauses within the text
➢ Expansion of some existing guidance
➢ Several new clauses

Source: Codex Principles of Food Hygiene 3.0. Food Safety Magazine

Comparison of 2003 and 2020 Versions of HACCP from the Principles of HACCP

2003	2020
Principle 1: Conduct a hazard analysis	Principle 1: Conduct a hazard analysis and identify control measures
Principle 2: Determine the critical control points (CCPs)	Principle 2: Determine the critical control points (CCPs)
Principle 3: Establish critical limit(s)	Principle 3: Establish validated critical limits
Principle 4: Establish a system to monitor the CCPs	Principle 4: Establish a system to monitor control of CCPs
Principle 5: Establish the corrective actions to be taken when monitoring indicates that a particular CCP is not under control	Principle 5: Establish the corrective actions to be taken when monitoring indicates that a deviation from a critical limit at a CCP has occurred
Principle 6: Establish procedures for verification to confirm that the HACCP system is working effectively	Principle 6: Validate the HACCP plan and then establish procedures for verification to confirm that the HACCP system is working as intended
Principle 7: Establish documentation concerning all procedures and records appropriate to these principles and their applications	Principle 7: Establish documentation concerning all procedures and records appropriate to these principles and their applications

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ISO standards and food

✓ ISO (International Organization for Standardization) provide a platform for developing practical tools through common understanding and cooperation with all stakeholders on board

ISO standards and food

ISO Standards in Action

ISO International Standards provide practical tools for tackling many of today's global challenges, from managing global water resources to improving the safety of the food we eat.

In this section you can learn about how International Standards work in the real world, and the benefits they bring to business, society and the environment. Each page contains topical information, news articles and other resources on the topic.

Sustainable Development

Food

Water

ISO Standards in Action

ISO Standards in action | ISO Magazines | Events | Media kit

Cars

With more than a billion estimated road
use worldwide, the potential impact of st
global sustainable development is enorm

Climate change

Climate change is the major environmental challer
of our time.

...rds help tackle climate chang

Accessibility

With more than a billion people globally affected by
some kind of disability, combined with an ageing
population, accessibility to products and services has
never been more important.

But accessible solutions are not just for the disabled
or elderly – they make products more appealing to a
wide range of audiences. ISO has standards that
help everyone from manufacturers to policy makers
improve accessibility for all.

Services

Services represent more than two t
Gross Domestic Product (GDP), ac
World Trade Organization. They are
activity, contributing more to GDP th
and agriculture combined.

ISO develops International Standard
ensure that services are of a consis

Health

Access to health services, quality care, and safe
medical practices and equipment is a basic human
right.

ISO has more than 1200 standards that help to
improve health-related products and services,
ranging from **dentistry** to **medical devices**, and
health informatics to **traditional medicines**.

Energy and renewables

Reducing energy consumption and the dependancy
on fossil fuels is a major challenge.

ISO International Standards can help solve the
energy challenge by increasing energy efficiency,
and promoting the development of renewable energy
technologies.

ISO standards and food

- The world's largest developer of voluntary International Standards

- ISO is a network comprising the national standards institutes of 167 (As of March 2022) countries

- ISO standards facilitate trade, spread knowledge, and share technological advances and good management practices
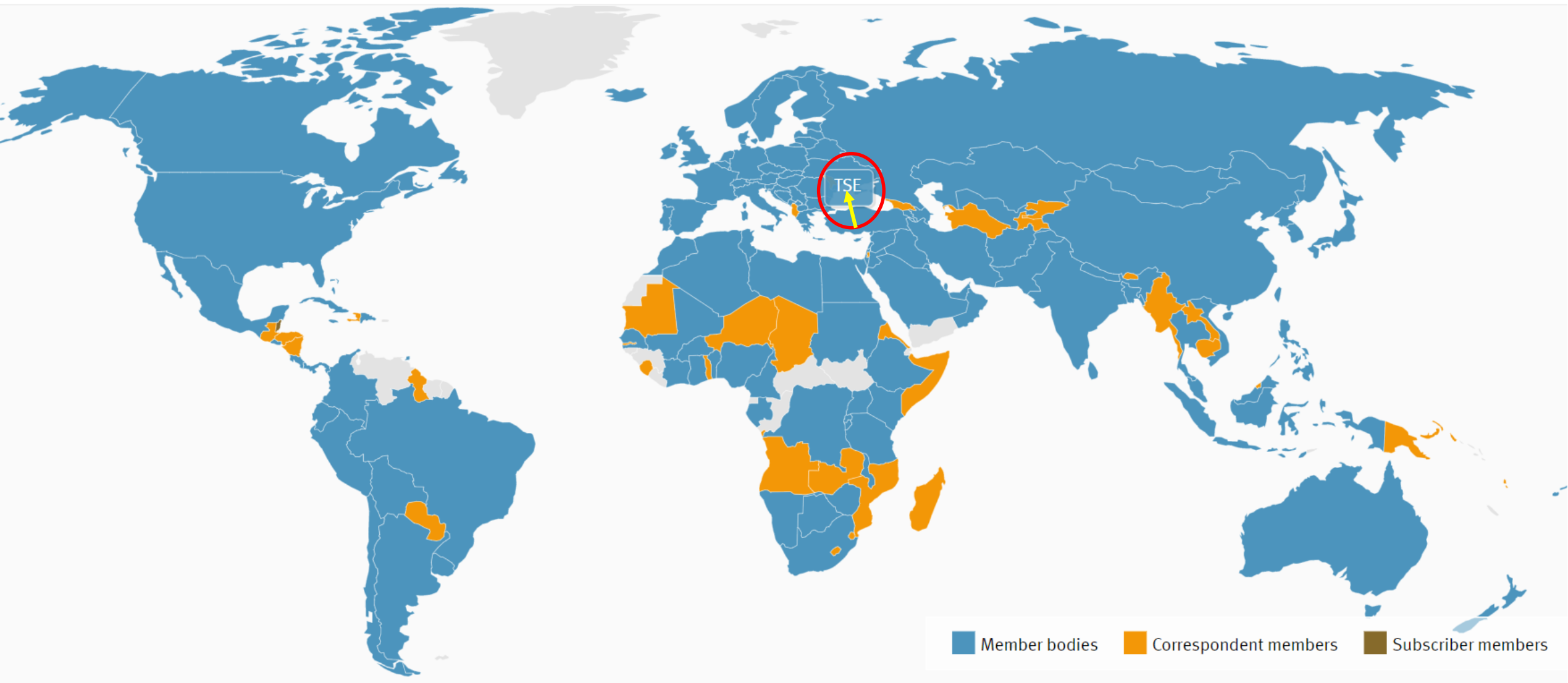
ISO members are the foremost standards organizations in their countries and there is only one member per country. Each member represents ISO in its country.

https://www.iso.org/members.html