

Consultation and preparation for the implementation of a HACCP plan for a contractor of thermal processing of products in the food production industry.



Task

A contractor primarily in the chemical industry now offers the thermal processing of substances in the food production industry.

This new business requires the contractor to both design and install a basic hygiene concept and institute a HACCP concept.

Objective

To advise and prepare the company so that implementation of a HACCP concept could occur.

Prepare and install a basic hygiene plan along with all necessary measures for the future implementation and certification of a HACCP concept (also with regard to IFS-standards).

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Methods

- ◆ Upgrade and refurbish the area intended for the processing of food.
- ◆ Re-inventory of the premises and prepare the installation
- ◆ Set up transport routes
- ◆ Set up a project plan with guidelines for structural, spatial and technical changes
- ◆ Create a basic hygiene plan to prepare the implementation of a HACCP concept for later IFS certification
- ◆ Monitor and supervise the project keeping to the original plan
- ◆ Prepare for approval to the veterinary authority

Result

Conducted a structural refurbishment of premises as well as technical and hygienic refurbishment of the system resulting in approval as a food processing operator.

Set up a hygiene concept and gathered all the necessary documents for the implementation of the HACCP concept. Met all legal requirements for operation of the thermal treatment of substances used in food production.