

HACCP Regulatory Hazards Management

Identifying and Controlling Potential Regulatory Hazards

Development

To define detail, scope and purpose.

Development

This information can be used to develop food safety and quality programs that meet the requirements of modern Regulatory, Customer and Industry Standards:

- We take the time to explain the expectations and requirements of food safety and quality compliance as these relate to your food safety and quality programs.
- You may choose to use our Premium Resources to build, enhance or upgrade your food safety and quality program.
- We encourage you to share this webpage with any food compliance associates and peers you believe may benefit from our commitment to providing our users with user-friendly information and resources to achieve a superior Food Compliance Culture.
- We welcome your suggestions for additions of general or specific content through the haccp.com Contact Page.

Key Definitions for HACCP: Regulatory Hazards Management

- Hazard Analysis Critical Control Point or HACCP: HACCP is a food safety methodology that relies on the identification of Critical Control Points in all stages of food business processes.
- Label Claim: A label claim is any statement, image, or symbol on a label or in related marketing that states, suggests, or implies that a food has particular characteristics, such as nutritional, health, origin, or production attributes.
- Regulatory Control Point or RCP: A Regulatory Control Point, commonly known as an RCP, is a point, step, or procedure at which controls can be applied and a food regulatory hazard can be prevented, eliminated, or reduced to acceptable levels.
- Regulatory Hazard: A regulatory hazard is any failure to meet a legal requirement that applies to a food, its labelling, packaging, or marketing, or to the way it is made and sold, that could result in enforcement action, loss of market access, or harm to consumers.
- Specification: A specification is an explicit set of requirements to be satisfied by a material, product, or service. Should a material, product, or service fail to meet one or more of the applicable specifications, it may be referred to as being out of specification.

HACCP: Regulatory Hazards Management Development

When considering the development, documentation, and implementation of HACCP: Regulatory Hazards Management within food safety and quality management systems, the following information should be considered to ensure effective outcomes:

About HACCP: Regulatory Hazards Management

When considering the hazards associated with the process steps in the HACCP plans, the three traditional groupings of hazards to consider include biological, chemical, and physical hazards. As HACCP plans evolve and customer standards and regulatory requirements become more stringent, allergens, regulatory hazards, quality hazards, and engineering hazards are also commonly considered in HACCP Plans.

About Regulatory Hazards



Regulatory checks start with knowing what the product contains and how it is made.

Breaches of regulations in the country of manufacture or the country of sale could result in fines, closure of the business and, in extreme cases, criminal prosecution of owners and other responsible parties.

Examples of Regulatory hazards may include:

- Underweight, short count, or other net quantity errors;
- Illegal or deceptive packaging;
- Illegal label claims;
- Illegal marketing or advertising claims;
- Incorrect, illegible, or altered Use By date nominations;
- False nutritional claims or nutritional claims made but no supporting nutritional table on the label;
- False or non-declared ingredients;
- Missing or incorrect allergen declarations;
- Use of unapproved additives, or additives above permitted levels;
- Product composition that does not meet a mandatory product standard;
- Missing, expired, or incorrect licences, registrations, approvals, or permits;
- Non-compliant import or export documentation, or product supplied to markets where it is not permitted;
- False or non-declared country of origin statements;
- Failure to meet mandatory recall, notification, or reporting obligations.

Contemporary food safety and quality programs and some legislative systems include general and specific requirements for the identification and proactive control of potential Food Fraud and Food Defence Hazards.

You can find further specific relevant information within the Food Fraud Risk Management (VACCP) and Site and Supply Chain Security (Food Defence / TACCP) elements of haccp.com.

Key Considerations for Potential Regulatory Hazards

The following section covers key considerations for potential Food Regulatory Hazards within a documented HACCP Plan based on common process steps:

Procurement of Raw Materials

- Have all Raw Materials (including Packaging and other materials) been assessed for key Regulatory Compliance Criteria before Procurement?
- Do Procurement processes (and related records) identify and manage any potential Regulatory non-compliance?
- Are Food Fraud Vulnerabilities identified and proactively managed as part of Procurement processes?
- Are Food Defence Vulnerabilities identified and proactively managed as part of Procurement processes?
- Are all Procurement related staff appropriately Trained in the assessment and management of Raw Material Regulatory Compliance?

Receival of Raw Materials

- Has Regulatory Compliance Criteria been defined as part of Receival activities?
- Do Receival processes (and related records) identify and manage any potential Regulatory non-compliance?
- Are Food Fraud Vulnerabilities identified and proactively managed as part of Receival processes?
- Are Food Defence Vulnerabilities identified and proactively managed as part of Receival processes?
- Are all Receival staff appropriately Trained in the assessment and management of Raw Material Regulatory Compliance?

Storage and Handling

- Has Regulatory Compliance Criteria been defined as part of Raw Material Batching activities?
- Do Raw Material Batching processes (and related records) identify and manage any potential Regulatory non-compliance?
- Are Food Fraud Vulnerabilities identified and proactively managed as part of Raw Material Batching processes?
- Are Food Defence Vulnerabilities identified and proactively managed as part of Raw Material Batching processes?
- Are all Raw Material Batching staff appropriately Trained in the assessment and management of Raw Material and Finished Product Regulatory Compliance?

Processing and Manufacturing

- Has Regulatory Compliance Criteria been defined as part of Processing and Manufacturing activities?
- Do Processing and Manufacturing processes (and related records) identify and manage any potential Regulatory non-compliance?
- Is Work in Progress managed to ensure the identification and management of any potential Regulatory Hazards?
- Are any Rework / Recoup activities managed to ensure the identification and management of any potential Regulatory Hazards?
- Are Food Fraud Vulnerabilities identified and proactively managed as part of Processing and Manufacturing processes?
- Are Food Defence Vulnerabilities identified and proactively managed as part of Processing and Manufacturing processes?
- Are any Regulatory Hazards from Contract Processing or Manufacturing activities identified and managed through your HACCP Plans?
- Are all Processing and Manufacturing staff appropriately Trained in the assessment and management of Raw Material and Finished Product Regulatory Compliance?

Packaging and Labelling



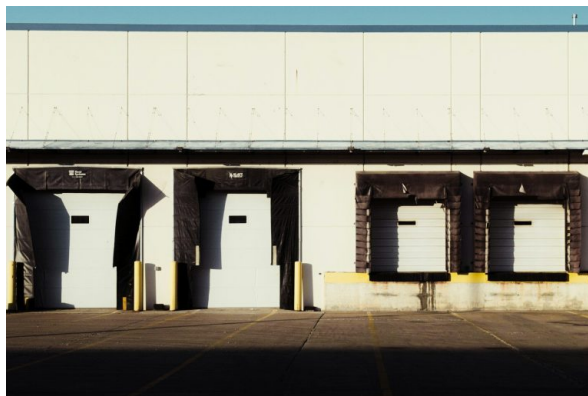
Packaging and labelling steps are common points for regulatory errors.

- Has Regulatory Compliance Criteria been defined as part of Packaging and Labelling activities?
- Do Packaging and Labelling processes (and related records) identify and manage any potential Regulatory non-compliance?
- Do the regulatory parameters of the packaging and labelling used match the item being packed and labelled?
- Is Work in Progress managed to ensure the identification and management of any potential Regulatory Hazards?
- Are any Rework / Recoup / Repacking activities managed to ensure the identification and management of any potential Regulatory Hazards?
- Are any Regulatory Hazards from Contract Packing and Labelling activities identified and managed through your HACCP Plans?
- Are Food Fraud Vulnerabilities identified and proactively managed as part of Packaging and Labelling processes?
- Are Food Defence Vulnerabilities identified and proactively managed as part of Packaging and Labelling processes?
- Are all Packaging and Labelling staff appropriately Trained in the assessment and management of Product Regulatory Compliance?

Order Picking

- Has Regulatory Compliance Criteria been defined as part of Order Picking activities?
- Do Order Picking processes (and related records) identify and manage any potential Regulatory non-compliance?
- Are Food Fraud Vulnerabilities identified and proactively managed as part of Order Picking processes?
- Are Food Defence Vulnerabilities identified and proactively managed as part of Order Picking processes?
- Are all Order Picking staff appropriately Trained in the assessment and management of Product Regulatory Compliance?

Dispatch and Distribution



Dispatch is the last point to confirm product meets regulatory requirements.

- Has Regulatory Compliance Criteria been defined as part of Dispatch and Distribution activities?
- Do Dispatch and Distribution processes (and related records) identify and manage any potential Regulatory non-compliance?
- Are Food Fraud Vulnerabilities identified and proactively managed as part of Dispatch and Distribution processes?
- Are Food Defence Vulnerabilities identified and proactively managed as part of Dispatch and Distribution processes?
- Are all Dispatch and Distribution staff (including Contracted Transport Service Providers) appropriately Trained in Regulatory Hazard Awareness and related requirements for their positional roles?

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific HACCP: Regulatory Hazards Management Development requirements in relation to their items.

References

The following official sources support the information on this page:

- ISO 22000:2018, Food safety management systems: Requirements for any organization in the food chain;
- Codex Alimentarius, Codes of Practice;
- World Health Organization, Food safety fact sheet.

HACCP: Regulatory Hazards Management Development Key Points

- HACCP: Regulatory Hazards Management programs must be developed to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The Senior Management of your business facilitate a commitment to ensuring adequate resources to the development of your HACCP: Regulatory Hazards Management program;
- Should you require additional resources for the development of HACCP: Regulatory Hazards Management program elements, please discuss this with the relevant Senior Management representative;
- A properly developed HACCP: Regulatory Hazards Management program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly-developed HACCP: Regulatory Hazards Management program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Documentation

To establish the developed detail in a viewable format to facilitate information.

Documentation

Document: A document provides guidance and/or direction for performing work, making decisions, or rendering judgments that affect the safety or quality of the products or services that customers receive.

Documented policies, procedures, work instructions, and schedules form the basis of any food safety and quality management system. The following documentation formats may be considered to ensure ongoing compliance with specified requirements for HACCP: Regulatory Hazards Management:

- HACCP: Regulatory Hazards Management policy;
- HACCP: Regulatory Hazards Management development procedures;
- HACCP: Regulatory Hazards Management implementation procedures and work instructions;
- HACCP: Regulatory Hazards Management monitoring procedures;
- HACCP: Regulatory Hazards Management corrective and preventative action procedures;
- HACCP: Regulatory Hazards Management verification schedule;
- HACCP: Regulatory Hazards Management verification procedures;
- HACCP: Regulatory Hazards Management validation schedule;
- HACCP: Regulatory Hazards Management validation procedures;
- HACCP: Regulatory Hazards Management training procedures.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific HACCP: Regulatory Hazards Management Documentation requirements in relation to their items.

You may wish to visit the HACCP: Regulatory Hazards Management Templates section of haccp.com for examples of HACCP: Regulatory Hazards Management documentation, record, and resource formats commonly applied within food safety and quality systems.

HACCP: Regulatory Hazards Management Documentation Key Points

- HACCP: Regulatory Hazards Management programs must be documented to meet relevant Regulatory, Industry, and Customer standards and requirements;
- All documented HACCP: Regulatory Hazards Management program elements must be controlled to ensure compliance;
- Key documented HACCP: Regulatory Hazards Management program elements should be available to your business team at all times to ensure they can facilitate required tasks;
- A properly documented HACCP: Regulatory Hazards Management program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly documented HACCP: Regulatory Hazards Management program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Implementation

To facilitate the application of the documentation.

Implementation

Implementation: Implementation is the application of documented food safety and quality system elements into the actual business operation.

The implementation of HACCP: Regulatory Hazards Management within any food business requires genuine commitment from senior management, staff, and visitors to ensure the nominated goals of implementation are

achievable on an ongoing basis. It is a step that requires significant planning and consideration of general and specific food business circumstances to ensure the outcomes of HACCP: Regulatory Hazards Management do not negatively impact the safety and quality of the food items dispatched from the business.

Implementation of HACCP: Regulatory Hazards Management must include a clear definition of responsibilities and authorities for all levels of participation by senior management, staff, and visitors to the site.

When implementing HACCP: Regulatory Hazards Management within food safety and quality system, you may wish to consider the following requirements before completion:

- Communication and display of the HACCP: Regulatory Hazards Management policy;
- Completion of Verification and Validation of HACCP: Regulatory Hazards Management development procedures;
- Availability of HACCP: Regulatory Hazards Management implementation procedures and work instructions;
- Availability of HACCP: Regulatory Hazards Management monitoring procedures and record templates where applicable;
- Availability of HACCP: Regulatory Hazards Management corrective and preventative action procedures and record templates where applicable;
- Availability of the HACCP: Regulatory Hazards Management verification schedule;
- Availability of HACCP: Regulatory Hazards Management verification procedures;
- Availability of the HACCP: Regulatory Hazards Management validation schedule;
- Availability of HACCP: Regulatory Hazards Management validation procedures;
- Completion of HACCP: Regulatory Hazards Management training procedures;
- Completion of product design and development requirements related to HACCP: Regulatory Hazards Management;
- Completion of process design and development requirements related to HACCP: Regulatory Hazards Management;
- Completion of training for team members who have responsibilities and involvement within HACCP: Regulatory Hazards Management;
- Completion of competency approval for team members who have responsibilities and involvement within HACCP: Regulatory Hazards Management.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific HACCP: Regulatory Hazards Management Implementation requirements in relation to their items.

HACCP: Regulatory Hazards Management Implementation Key Points

- HACCP: Regulatory Hazards Management programs must be Implemented to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Your HACCP: Regulatory Hazards Management program must be fully implemented as per relevant documented Policies, Procedures, and Work Instructions;
- The implementation of HACCP: Regulatory Hazards Management requires a commitment to the provision of resources by the Senior Management of your business;
- A properly implemented HACCP: Regulatory Hazards Management program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly implemented HACCP: Regulatory Hazards Management program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Monitoring

To review, confirm and document evidence of the implementation against documented limits.

Monitoring



Routine weight checks help confirm net quantity requirements are met.

Monitoring: Monitoring is the act of reviewing and confirming measurable parameters of a defined process or product status.

Monitoring requirements within food industry sectors are generally identified against limits of acceptability defined within HACCP plans, implementation procedures, and work instructions. Monitoring usually includes some element of record-keeping, which may be maintained manually or through digital systems. It is important to consider that advancements in technology have spawned many systems and processes which are self-monitored or self-adjusted when variances are identified. Regardless of the system used, the goal of any monitoring activity is to provide sufficient evidence that any limit of acceptability has been met.

Traditional HACCP: Regulatory Hazards Management monitoring requirements include manual recording and the application of corrective actions when the results of monitoring are found to be outside acceptable limits. Corrective Actions should also generally be strongly linked to the monitoring process where applied to ensure full traceability of the applied actions.

Common monitoring activities and record formats may apply to HACCP: Regulatory Hazards Management:

- HACCP Monitoring Records: The monitoring activities for HACCP Control Points, Critical Control Points, Quality Points, and Critical Quality Points are in their intent, designed to provide evidence of meeting the nominated Critical Limits;
- Label and date code checks: verification at line start-up and changeovers that the correct label, ingredient list, allergen declaration, and date code match the product;
- Net quantity checks: weight or count checks against the declared quantity and permitted tolerances;
- Claim substantiation records: evidence supporting nutrition, health, origin, and production claims;
- Licence and registration registers: current licences, registrations, approvals, and permits, with expiry dates;
- Regulatory change records: review of new or amended food regulations and their impact on products and processes.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific HACCP: Regulatory Hazards Management Monitoring requirements in relation to their items.

You may wish to visit the HACCP: Regulatory Hazards Management Templates section of haccp.com for examples of HACCP: Regulatory Hazards Management documentation, record, and resource formats commonly applied within food safety and quality systems.

HACCP: Regulatory Hazards Management Monitoring Key Points

- Monitoring provides real-time confirmation and evidence that your risk-based FS&Q Controls are effectively implemented;
- HACCP: Regulatory Hazards Management programs must be monitored to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Monitoring of HACCP: Regulatory Hazards Management must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Nominated monitoring records for HACCP: Regulatory Hazards Management must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- A properly monitored HACCP: Regulatory Hazards Management program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly monitored HACCP: Regulatory Hazards Management program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Corrective Action and Preventative Action

To apply “real time” interventions to documented monitoring limits.

Corrective Action and Preventative Action

Corrective Action: Corrective action is mandatory action to be taken when a deviation to the Quality System occurs, particularly to a Critical Control Point.

Preventative Action: At any step in the process where a hazard has been identified, preventative action must be put into place to prevent re-occurrence

Corrective Action and Preventative Action are implemented to ensure that any identified non-conformance issues are documented, investigated, and rectified within appropriate time frames. Corrective action is any action applied to regain control over a product, process, policy, or procedure that has been identified as being non-conforming or outside nominated limits of acceptability. Preventative action is any action applied to prevent any identified non-conformance from reoccurring.

The outcomes of corrective and preventative actions should result in regained process control after effective application. Specified corrective actions are commonly linked to the HACCP Plans and the food business certification process.

Below are Corrective Action and Preventative Action examples which may be associated with HACCP: Regulatory Hazards Management related non-conformance:

- Review of the HACCP: Regulatory Hazards Management policy;
- Review of HACCP: Regulatory Hazards Management development procedures;
- Review of HACCP: Regulatory Hazards Management implementation procedures and work instructions;
- Review of HACCP: Regulatory Hazards Management monitoring procedures;
- Review of HACCP: Regulatory Hazards Management corrective and preventative action procedures;
- Review of the HACCP: Regulatory Hazards Management verification schedule;
- Review of HACCP: Regulatory Hazards Management verification procedures;
- Review of the HACCP: Regulatory Hazards Management validation schedule;
- Review of HACCP: Regulatory Hazards Management validation procedures;
- Review of HACCP: Regulatory Hazards Management training procedures;
- Re-training in HACCP: Regulatory Hazards Management;
- Review of management review activities to include HACCP: Regulatory Hazards Management as an agenda item;
- Initiation of product hold procedures where safety or quality may be compromised;

- Initiation of a product recall or product recall procedures where investigations show that there is a substantial safety or quality risk to the released product;
- Contacting stakeholders including customers regarding any confirmed or potential HACCP: Regulatory Hazards Management concerns involving their product.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific HACCP: Regulatory Hazards Management Corrective Action requirements in relation to their items.

You may wish to visit the Corrective Action and Preventative Action section of haccp.com for examples of best practice applications for this food safety and quality system element.

HACCP: Regulatory Hazards Management Corrective Action and Preventative Action Key Points

- The implementation of Corrective Action and Preventative Action provides confidence that your FS&Q Program is effectively implemented and that FS&Q criteria are being met;
- Where deviations or variations are observed, Corrective Action and Preventative Actions must be facilitated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Corrective Action and Preventative Action of HACCP: Regulatory Hazards Management must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Records of Corrective Action and Preventative Action for HACCP: Regulatory Hazards Management must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- Proper application of Corrective Action and Preventative Action for your HACCP: Regulatory Hazards Management program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- Poor application of Corrective Action and Preventative Action for your HACCP: Regulatory Hazards Management program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Verification

To review and confirm documented monitoring and corrective actions against documented parameters.

Verification

Verification: The act of reviewing, inspecting, testing, checking, auditing, or otherwise establishing and documenting whether items, processes, services, or documents conform to specified requirements.

Verification is the detailed review of all food safety and quality system elements to confirm that they are effectively developed, documented, implemented, monitored, and reviewed. All food safety and quality system elements, including documented policies, procedures, training, HACCP plans, and their operational applications must be verified on an ongoing scheduled basis. The verification process commonly includes a defined schedule for which verification activities are required, how often they are conducted, who is responsible, and detailed documented procedures for each nominated verification activity.

The general goal of an established verification process is to ensure any systemic non-conformance issues are identified and rectified within an appropriate time frame. When non-conformance issues are identified through the verification process, Corrective Actions and Preventative Actions should be implemented to ensure they do not impact the effectiveness of the food safety and quality system.

The following examples of verification activities may apply to HACCP: Regulatory Hazards Management:

- Review of the HACCP: Regulatory Hazards Management policy;
- Review of HACCP: Regulatory Hazards Management development procedures;
- Review of HACCP: Regulatory Hazards Management implementation procedures and work instructions;
- Review of HACCP: Regulatory Hazards Management monitoring procedures;
- Review of HACCP: Regulatory Hazards Management monitoring records;
- Review of HACCP: Regulatory Hazards Management corrective and preventative action procedures;

- Review of the HACCP: Regulatory Hazards Management verification schedule;
- Review of HACCP: Regulatory Hazards Management verification procedures;
- Review of the HACCP: Regulatory Hazards Management validation schedule;
- Review of HACCP: Regulatory Hazards Management validation procedures;
- Review of HACCP: Regulatory Hazards Management training procedures;
- Review of HACCP: Regulatory Hazards Management performance since the last review and historically;
- Analytical testing of product or process to ensure the effectiveness of HACCP: Regulatory Hazards Management;
- Inclusion of HACCP: Regulatory Hazards Management as an agenda item within the Management Review Process.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific HACCP: Regulatory Hazards Management Verification requirements in relation to their items.

You may wish to visit the Verification Activities section of haccp.com for examples of best practice applications for this food safety and quality system element.

HACCP: Regulatory Hazards Management Verification Key Points

- Your verification program provides evidence that your FS&Q Controls have worked;
- HACCP: Regulatory Hazards Management programs must be verified to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The verification of HACCP: Regulatory Hazards Management must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Nominated verification records for HACCP: Regulatory Hazards Management must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- A properly verified HACCP: Regulatory Hazards Management program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly verified HACCP: Regulatory Hazards Management program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Validation

To confirm the documented monitoring or procedural limits.

Validation

Validation: The process of gathering evidence to provide a scientific basis for the documented act of demonstrating that a procedure, process, and activity will consistently lead to the expected results. It often includes the qualification of systems and equipment.

Validation is the provision of evidence to support the limits of control or acceptability for food safety or quality parameters nominated within systemic elements. Limits of control or acceptability are commonly included within documented food safety and quality systems elements such as procedures, HACCP plans, and specifications.

Common sources of validation include regulatory and legislative standards, finished product specifications and customer requirements, industry codes of practice and guidelines, verified and validated research, historical product, and process control outcomes, and analytical testing.

The general goal of an established validation process is to ensure any systemic non-conformance issues are identified and rectified within an appropriate time frame. When non-conformance issues are identified through the validation process, Corrective Actions and Preventative Actions should be implemented to ensure they do not impact the effectiveness of the food safety and quality system.

Validation activities are commonly defined within the verification schedules and procedures of established food safety and quality management systems.

The following examples may apply to validation of the limits of control or acceptability for HACCP: Regulatory Hazards Management:

- Confirmation of nominated food safety and food quality control limits for HACCP: Regulatory Hazards Management. These limits may apply to regulatory, industry, customer, or finished product specifications;
- Confirmation of analytical testing methods being used to confirm the effectiveness of HACCP: Regulatory Hazards Management and ensure the accuracy of outcomes.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific HACCP: Regulatory Hazards Management Validation requirements in relation to their items.

You may wish to visit the Validation Activities section of haccp.com for examples of best practice applications for this food safety and quality system element.

HACCP: Regulatory Hazards Management Validation Key Points

- Your validation program provides evidence that your FS&Q Controls will work;
- HACCP: Regulatory Hazards Management programs must be validated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- The validation of HACCP: Regulatory Hazards Management must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Nominated validation records and supporting documentation for HACCP: Regulatory Hazards Management must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- A properly validated HACCP: Regulatory Hazards Management program will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- A poorly validated HACCP: Regulatory Hazards Management program will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.

Training, Competency and Resources

Skills, knowledge and competency requirements to facilitate development, documentation, implementation, monitoring, corrective action, verification and validation of every Food Safety and Quality System Element.

Skills and Knowledge

Skills and Knowledge: Skills and knowledge are attributes of human interactions commonly linked to competency within any specified job-related task.

Training and competency requirements for HACCP: Regulatory Hazards Management must be ongoing, including regularly scheduled reviews to ensure the effectiveness of training and competency outcomes.

Team members who have defined responsibilities regarding HACCP: Regulatory Hazards Management should have knowledge including:

- Basic HACCP: Regulatory Hazards Management requirements;
- Positive outcomes of HACCP: Regulatory Hazards Management;
- Negative outcomes of a lack of HACCP: Regulatory Hazards Management;
- Current HACCP: Regulatory Hazards Management procedures, methods, and techniques;
- General operational, corporate, and social awareness regarding HACCP: Regulatory Hazards Management;
- Regulatory, industry, and customer requirements regarding HACCP: Regulatory Hazards Management.

Team members who have defined responsibilities regarding HACCP: Regulatory Hazards Management should have skills including:

- Competency regarding basic HACCP: Regulatory Hazards Management;
- Effective application of current HACCP: Regulatory Hazards Management procedures, methods, and

techniques;

- The basic development, documentation, and implementation of HACCP and Prerequisite Programs within the food industry sector.

Team members who have defined responsibilities regarding HACCP: Regulatory Hazards Management should have access to resources including:

- HACCP: Regulatory Hazards Management training;
- HACCP: Regulatory Hazards Management associations and events;
- Regulatory standards, industry and customer information and updates regarding HACCP: Regulatory Hazards Management;
- Incidents within the food industry sector regarding HACCP: Regulatory Hazards Management;
- Commitment to HACCP: Regulatory Hazards Management by senior management;
- Suitably qualified food industry professionals with verified experience in HACCP: Regulatory Hazards Management;
- Effective communication systems including email, internet, and phone through which HACCP: Regulatory Hazards Management information can be sent and received within suitable timeframes.

If your food business supplies foodstuffs manufactured to a customer's specifications, it is important to consider any specific HACCP: Regulatory Hazards Management Training, Competency, and Resources requirements in relation to their items.

You may wish to visit the Training, Competency, and Resources section of haccp.com for examples of best practice applications for this food safety and quality system element.

HACCP: Regulatory Hazards Management Training, Skills and Knowledge Key Points

- Your Training Skills, and Knowledge program ensures all participating personnel, visitors, and contracted have the required skills and knowledge to effectively facilitate the requirements of your FS&Q Program;
- Training, Skills and Knowledge programs for HACCP: Regulatory Hazards Management must be facilitated to meet relevant Regulatory, Industry, and Customer standards and requirements;
- Training, Skills and Knowledge programs for HACCP: Regulatory Hazards Management must be facilitated as per relevant documented Policies, Procedures and Work Instructions;
- Training, Skills, and Knowledge records for HACCP: Regulatory Hazards Management must be maintained as per relevant documented Policies, Procedures and Work Instructions;
- Properly applied Training, Skills and Knowledge programs for HACCP: Regulatory Hazards Management will provide a strong framework for your business to maintain compliance with relevant Regulatory, Industry, and Customer standards and requirements;
- Poorly applied Training, Skills, and Knowledge programs for HACCP: Regulatory Hazards Management will not fully support your business and may contribute to significant non-compliance against Regulatory, Industry, and Customer standards and requirements.



haccp.com

haccp.com was created to support food businesses and food industry professionals in achieving and maintaining the stringent requirements of food industry compliance.

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