HACCP for the Confectionery Industries

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It used to be that having a well-implemented good manufacturing practices (GMP) program was enough to satisfy regulatory and customer requirements for food safety. The implementation of regulated hazard analysis and critical control point (HACCP) programs for seafood, meat and, most recently, juice has raised the level of expectation from regulators and customers for manufacturing safe and wholesome food consistently. The regulatory actions due to undeclared allergens, food sensitivities and labeling issues have brought significant food safety incidents to the forefront in the confectionery and baking industries. Companies considering implementation of HACCP should consider inclusion of all required prerequisite programs and HACCP requirements consistent with existing regulated HACCP programs. This paper will discuss a quality systems approach for the successful development and maintenance of a HACCP food safety system, which is reliant upon the implementation of strong, documented prerequisite programs.

ESTABLISHING HACCP FOOD SAFETY SYSTEMS

Ever increasing customer and regulatory requirements have put significant pressure on an organization’s resources to prove that food safety, human safety, environmental, HACCP and quality systems are effectively implemented and maintained. The integration of regulatory and customer requirements into one common quality system can provide a basis for prioritizing company-wide business activities that present the most risk, so that they are adequately reviewed by senior level management for funding and necessary improvements. The AIB International Consolidated Standards (AIBCS) for food safety and other equivalent standards provide an excellent industrial model that is compliant with regulatory and most customer requirements.

Advisory committees and governmental agencies have endorsed the use of HACCP as a scientific and effective means for assuring food safety from harvest to consumption. The fundamental basis for an effective HACCP food-safety system is to have effective prerequisite programs, which provide the building blocks for a preventive, science-based hazard analysis of raw materials and the process steps for biological, chemical and physical hazards that are significant and likely to occur. The ultimate goal of a HACCP system is to insure that products manufactured outside of established requirements for food safety do not reach the customer and that deviations are formally reviewed to prevent reoccurrence. The emphasis on prerequisite programs for a successful HACCP program cannot be underestimated.

Food Safety Systems

Effective implementation and maintenance of the prerequisite programs are the foun-

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