



(HACCP)

( )

(Hazard Analysis Critical Control Point - HACCP)

" ( ):

( )“

( )

HACCP

HACCP

HACCP

HACCP

HACCP

+ CCP , Hazard , HACCP :

( )\*





:

(Suitability)

(Food Safety)

(Recommended

International code of Practice 1991)

% /

(HACCP)

(Salmonellosis)

(FAO / Who

. 1984)

( )

Hazard Analysis

HACCP

Critical Control Point

HACCP .

(Codex Alimentarius)

(Food Hygiene)

:

HACCP

**HACCP**

HACCP

HACCP

(Sanitary and Phytosanitary Measures ( SPS))

Technical Barriers to Trade

(TBT)

HACCP

HACCP

( -

HACCP

HACCP

( - -

( - -

( )

/

( ) . ( )



( - - ) ( - - )

HACCP

( - - )

HACCP

"

"

( - - ) (Recommended International code of practice 1997)

(Good Manufacturing Practice ( GMP ))

GMP

( - - )

HACCP

"

( - - ) (HACCP) "

" " HACCP "

"

)

(HACCP

HACCP (Maylaysiaian stanard 1480. 1999, Mortimors. And Wallacec . 1995, Repovt of the twenty – ninth session of the codex committee of food Hygiene 1996 , Who 1993)

HACCP ( - - )

( )

( ) .

) ( - - )  
 (HACCP  
 Critical Control Point  
 (CCP)  
 " " /  
 " " /  
 HACCP " "  
 ( - - )  
 (HACCP ) HACCP  
 ( - - )  
 (HACCP )  
 :  
 HACCP -  
 -  
 CCP -  
 HACCP  
 ).  
 (  
 ( - - ) ( - - )  
 (HACCP ) (HACCP )  
 " ( ) CCP  
 " " (on-line)  
 " "  
 :  
 ( - ) ( - - )  
 HACCP CCP (HACCP )  
 HACCP



HACCP

( -

ACCP

( - -

( -

HACCP

.(Jivathana P. 1999)

HACCP

(Jivathana P. 1999)

( - -

HACCP

HACCP

HACCP

( -

CCP

HACCP

HACCP

( - -

HACCP

( - -

HACCP

:





:

( )

( HACCP)

Hathaway,S ,(1994), Harmonisation of international requirements under HACCP based food control systems. *Food and nutrition paper*, FAO,**58**:1-3.

Jirathana,P,(1994),Constraintsexperienced by developing countries in the development and application of HACCP based food control systems . *Food and nutrition paper*, FAO ,**58** : 5-6 .

Malaysian Standard 1480 : (1999) , Food Safety according to Hazard Analysis and Critical Control Point (HACCP) System.

Mortimor,S and Wallace,C ,1995, HACCP a practical approach. Chapman and Hall , London.

Recommended International code of practice“General Principle of Food Hygiene, (1997), General requirements, *Codex Alimentarius Commission Supplement to Volume 1B*.

Report of the twenty-ninth session of the Codex Committee of Food Hygiene, (1996), Alinorm 97/13, Appendix II.

Report of a joint FAO/WHO,1984,The role of food safety in health and development , *Technical report series*, 705 .

Training consideration for the application of the Hazard Analysis Critical Control Point system to food processing and manufacturing, (1993), WHO, *division of food and nutrition, food safety unit* .





The traditional methods is used to inspect based on the end-products in manufactures , yet. The Global movement is more commonly reffered to use HACCP system which its main characteristics is preventing contorl of hazards at all stages of food productions.

The main goals of implementation of this project was based on three following points:

- 1- preparation of a guidelines for application of HACCP system .
- 2- Familizariation of quality control officers and manufacturers with HACCP concepts,its principle,and establishment of HACCP in different food industries.
- 3- Establishment of HACCP in a selected Dairy plant as a pilot.

To implement of this project, central and administrative groups were formed and 15 workshops were organized for introducing of system during 39 days. Then concerning to prerequistics and G.M.P, HACCP system established in selected plant successfully. This plant has been able to get the HACCP certification from a certification body.

The result of this project indicated that establishment of HACCP system is possible in food industries.Preparation and implementation of HACCP has an effective movement in improvement of food safety quality management, food hygien, upgrades of food safety and consumer protection. In addition to above subjects , developing of this system throughout the country, could make a good oppourtunity for ability of competition in export fields and international trade such as join to WTO.

**Keywords:** *CCP , HAZARDS , HACCP , cheese*