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(Hazard Analysis Critical Control Point - HACCP)

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(Suitability)

(Food Safety)

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International code of Practice 1991)

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(Salmonellosis)

(FAO / Who

. 1984)

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Hazard Analysis

HACCP

Critical Control Point

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(Codex Alimentarius)

(Food Hygiene)

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(Sanitary and Phytosanitary Measures (SPS))

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(Jivathana P. 1999)

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(HACCP)

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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*