

Section 2 Food Safety Programs

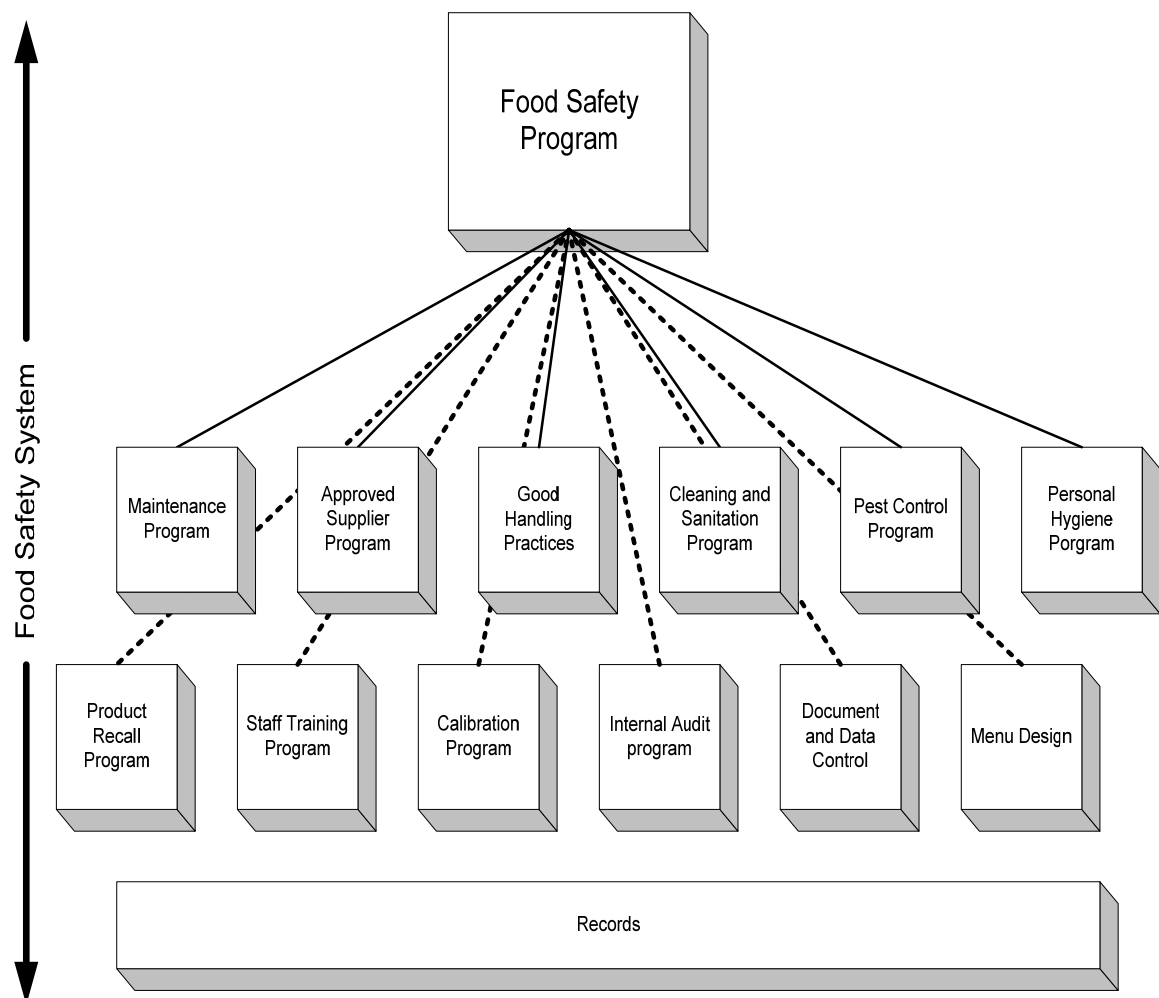
2.1 What is a Food Safety Program?

A Food Safety Program is a set of practices and procedures that your business will need to develop and manage in order to ensure that the ingredients you handle and the food you make is safe.

What does it consist of?

For most businesses, the Food Safety System consists of a number of support programs along with a Hazard Analysis Critical Control Points (HACCP) based Food Safety Program. It is important that your Food Safety System is built upon a strong foundation of Support Programs such as sanitation and cleaning, good food handling practices, staff training and other industry specific programs (see diagram below). Without solid Support Programs your Food Safety Program will not be effective.

Figure 1: Food Safety System



2.2 Codex HACCP and Food Standards Code Standard

3.2.1 (FSC 3.2.1)

FSC 3.2.1 (*see Appendix 4*) is legislation. It describes the essential components of your food safety programs but it does not specifically detail **how** to go about implementing your Food Safety Program. An interpretative guide to the requirements of FSC 3.2.1 has been prepared and is available on the FSANZ website.

Codex based Hazard Analysis and Critical Control Point (HACCP) (CAC/RCP-1969 Rev 4-2003 www.codexalimentarius.net/web/standard_list.jsp) is an internationally recognised food safety management system with an application component that provides a guide to implementation.

The Codex based HACCP System and Guidelines for its Application contains clearly described steps and procedures to follow and document when developing and implementing your own Food Safety Program.

The purpose of food safety programs is to ensure that a food business has made decisions on what actions it will take to prevent food safety problems arising in the food handling operations that are specific to its particular business. It also ensures that the business can quickly initiate a set of corrective actions in place should a problem arise.

FSC 3.2.1 "is based upon the principle that food safety is best ensured through the identification and control of hazards in the production, manufacturing and handling of food as described in the Hazard Analysis and Critical Control Point (HACCP) system, adopted by the joint WHO/FAO Codex Alimentarius Commission, rather than relying on end product standards alone.

Can I use the HACCP System to help me comply with FSC 3.2.1?

Absolutely! It is important to remember that the FSC 3.2.1 has been written in such a way that food businesses are able to implement a food safety program based on HACCP concepts. The FSC 3.2.1 also states that the Standard is based upon the principle that food safety is best ensured through the HACCP system.

So, if you use the HACCP system to develop and implement your own Food Safety Program, you can be confident that your food safety program will fulfil the requirements stated in FSC 3.2.1. This is the approach recommended by the NSW Food Authority.

For more information about HACCP refer to Section 7 of the Manual (References & Further Reading).

2.3 What should be in my food safety program?

Your Food Safety Program will need to cover the minimum requirements as outlined in Section 4 (*Compliance with Food Safety Standards of the Food Standards Code*) of this manual