



# HACCP

(Hazard Analysis and Critical Control Points)

based on FSSC 22000:6 requirements

Setting up the document: 2025-05-13





## What is HACCP?

HACCP (Hazard Analysis and Critical Control Points) is a scientific and systematic method used to **identify and control potential hazards in food production.**

The main goal of this system is to **prevent hazards from entering the product before it reaches the consumer.**

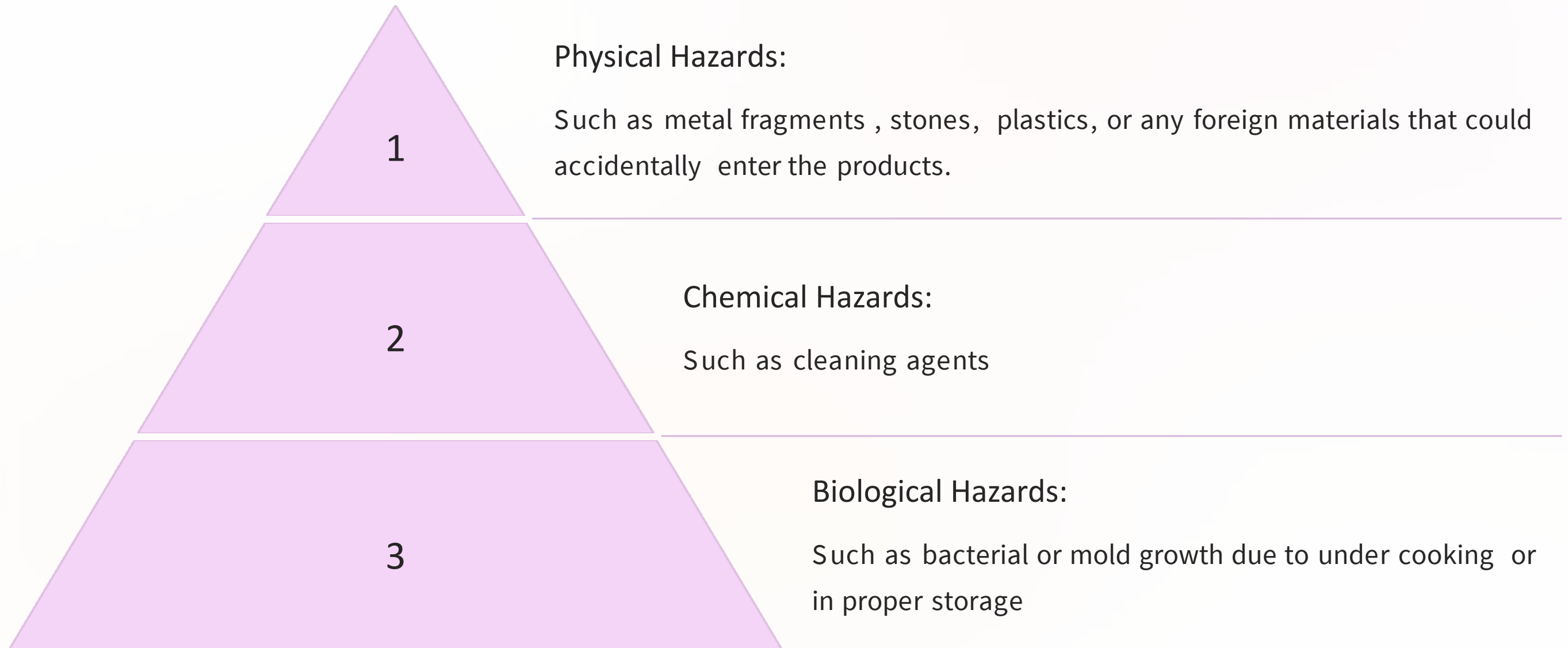
# Food Safety Team in Our Factory

In our facility, a **Food Safety Team** is responsible for closely monitoring all stages of production. This team identifies all hazards that may pose a risk to consumer health and determines the **critical points in the process that must be strictly controlled**.

These critical points are known as **CCPs (Critical Control Points)**.



# Types of Food Hazards



# CCPs Identified in Our Facility

## ✓ For Tart Production:

- **Sieve (Screening):** To remove large particles or physical contaminants
- **Magnet:** To capture any potential metal fragments
- **Baking Time and Temperature:** To ensure the product is fully cooked and harmful microorganisms are destroyed

## ✓ For Cracker Flavoring Process:

- **Sieve:** To eliminate unwanted large particles
- **Magnet:** To remove any metal contamination from flavoring ingredients





## What Is Your Responsibility?

- While working, **make sure sieves and magnets are functioning properly**
- If you observe any issue (e.g., foreign materials, equipment malfunction, or irregular baking), **report it immediately to your supervisor or the food safety team**
- **Follow the required time and temperature settings for baking** to ensure food safety
- **Keep equipment and your workstation clean** to avoid contamination

# Why Is This Important?

Because even a small piece of metal or an undercooked product can **harm the consumer or cause illness.**

**Food safety is not just the responsibility of the Food Safety Team—it's a shared responsibility for all of us.**







THE END