

WHAT IS A FOOD SAFETY MANAGEMENT SYSTEM?



The implementation of a Hazard Analysis Critical Control Point (HACCP) based food safety program is currently recognised as the most effective way to achieve maximum protection for the consumer from paddock to plate.

A food safety program is a written document indicating how a food operation will control the food safety hazards associated with food handling activities. It must be site specific.

Food Safety Standard 3.2.1 – Food Safety Programs

Standard 3.2.1 details the six components of a food safety program.

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Hazard identification: the systematic identification of hazards with food handling activities.

Hazard control: the identification of the control point and controls for each hazard.

Monitoring: the monitoring of the controls.

Corrective action: the steps to be taken when a hazard is not under control.

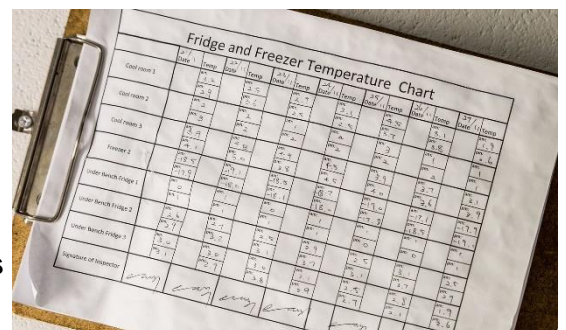
Review: regular reviews to ensure it is effective.

Record keeping: the records to show the action taken to ensure that the business complies with the food safety program.

A range of **Support Programs** are required. These include cleaning programs, pest control, approved supplier, food recall program, listeria management, facilities, equipment and employee training.

WHAT CAN YOU DO?

- Develop a plan for managing the food safety system.
- Provide food handling employees with customised effective training to enable them to understand and manage the System.
- Ensure you provide your food handling employees with the tools they need.
- Conduct a review when there are major changes to food handling activities. Keep records of the review.
- Ensure there is a senior management oversight.



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