

Hazard analysis and critical control points (HACCP)

1. Food business operators shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.
2. **The HACCP principles referred to in paragraph 1 consist of the following:**
 - (a) identifying any hazards that must be prevented, eliminated or reduced to acceptable levels;**
 - (b) identifying the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels;**
 - (c) establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;**
 - (d) establishing and implementing effective monitoring procedures at critical control points;**
 - (e) establishing corrective actions when monitoring indicates that a critical control point is not under control;**
 - (f) establishing procedures, which shall be carried out regularly, to verify that the measures outlined in subparagraphs (a) to (e) are working effectively;**

and

 - (g) establishing documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the measures outlined in subparagraphs (a) to (f).**

When any modification is made in the product, process, or any step, food business operators shall review the procedure and make the necessary changes to it.

3. Paragraph 1 shall apply only to food business operators carrying out any stage of production, processing and distribution of food after primary production and those associated operations listed in Annex I.
4. Food business operators shall:
 - (a) provide the competent authority with evidence of their compliance with paragraph 1 in the manner that the competent authority requires, taking account of the nature and size of the food business; 25.6.2004 EN Official Journal of the European Union L 226/7
 - (b) ensure that any documents describing the procedures developed in accordance with this Article are up-to-date at all times;
 - (c) retain any other documents and records for an appropriate period.
5. Detailed arrangements for the implementation of this Article may be laid down in accordance with the procedure referred to in Article 14(2). Such arrangements may

facilitate the implementation of this Article by certain food business operators, in particular by providing for the use of procedures set out in guides for the application of HACCP principles, in order to comply with paragraph 1. Such arrangements may also specify the period during which food business operators shall retain documents and records in accordance with paragraph 4(c).