



HACCP - Hazard Analysis Critical Control Points

Hazard Analysis Critical Control Points (HACCP) is defined to be the food detrimental elements major control points by the food and drug administrative agent. HACCP is composed as hazard analysis (HA) and critical control points (CCP). HA is to search for the hazard elements and analyze the hazard structure. HACCP is to decide the sanitation control points to control the major hazard control points after identifying the hazard elements from material supply, manufacture, processing, preservation and distribution to the end user consumption.

In other words, HACCP is a scientific food sanitation control system to secure the safety and hygiene of food product by the effective and self-motivated hygiene control system. HACCP is the management system dealing with food safety through the following methods. Analysis and control of hazard elements from biological, chemical and physical perspectives. All food product life cycle is the object of HACCP beginning from material supply and food manufacturing to distribution and consumption.

Benefits of HACCP System

- Sanitation control
- Food production in GMP
- Concentration in the sanitation effort and effective control of food
- Economic control of food products (Reduction of defective product and customer complaints)
- Reliability in the food product
- Safe and sanitary distribution of food product
- Choice of sanitary food product through public certification
- Prevention from the food hygiene problems
- Effective response to RECALL and P/L
- Export advantage
- Advantageous inspection process





WHY CHOOSE BUREAU OF ASSESSMENT SERVICES?

Recognition:

Bureau of Assessment Services is accredited by AIAC for HACCP certification.

Business understanding:

Our success is based upon a close working partnership, focused on driving your business forward. We have specially trained auditors in the country to deliver a certification service meaningful to your business.

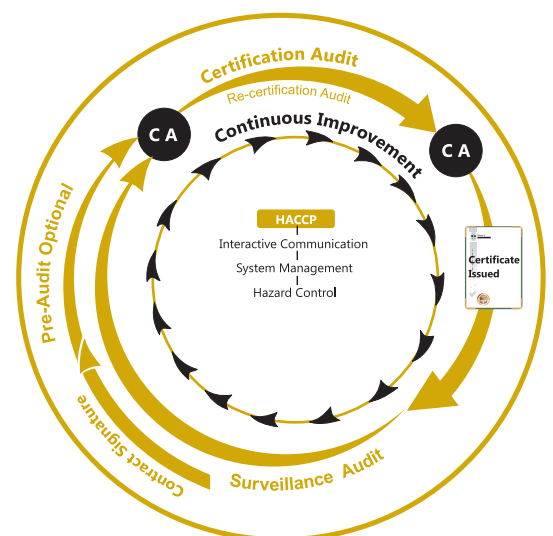
Combined services:

Bureau of Assessment Services offers the possibility of combined certifications to the largest range of recognized standards, bringing consistency, optimization and efficiency.

Key steps in our approach are:

- Contract signature
- Pre-audit (optional): gap analysis and diagnosis of your systems current position against requirements of the standard;
- Initial Audit: to verify the establishment and implementation of the basic structure of your Management System
- Certification audit (certificate issued after successful certification audit);
- Surveillance audits to follow the continual improvement;
- Re-certification after 3 years through full audit or continual assessment.

Following each step, a factual and comprehensive report is promptly delivered allowing your company to continually improve its Management System performance.



* CA: Corrective Action (if applicable)

For more details about the services of HACCP System,
Please send email to certification@bascertification.com



Bureau of Assessment Services

Managing Assurance with Confidence

www.bascertification.com