



NSAI
Standards

Irish Standard
I.S. 343 : 2000

Food Safety Management Incorporating Hazard Analysis and Critical Control Point (HACCP)

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I.S. 343 : 2000

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Údarás um Chaighdeáin Náisiúnta na hÉireann		

DECLARATION

OF

SPECIFICATION

ENTITLED

FOOD SAFETY MANAGEMENT INCORPORATING HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

AS

THE IRISH STANDARD SPECIFICATION FOR

FOOD SAFETY MANAGEMENT INCORPORATING HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

NSAI in exercise of the power conferred by section 16 (3) of the National Standards Authority of Ireland Act, 1996 (No. 28 of 1996) and with the consent of the Minister for Enterprise, Trade and Employment, hereby declares as follows:

1. This instrument may be cited as the Standard Specification (Food safety management incorporating hazard analysis and critical control point (HACCP)) Declaration, 2000.
2. (1) The Specification set forth in the Schedule to this declaration is hereby declared to be the standard specification for Food safety management incorporating hazard analysis and critical control point (HACCP).
- (2) The said standard specification may be cited as Irish Standard 343:2000 or as I.S. 343:2000.

FOREWORD

In a country that prides itself on the quality of the food it produces, consumers should be able to assume compliance with the law, as it is the minimum necessary to assure food safety, an essential component of food quality.

Recently there has been a whole new approach to the way food hygiene and safety rules are written. Once regulations were quite prescriptive in that the "do's and don'ts" were set down in detail. Now the law lays down objectives, which have to be reached, but does not prescribe, in as much detail how to reach those objectives.

This is where a guide to good practice fills the gap. The National Standards Authority of Ireland has been to the forefront in the development and publication of sector specific guides as national standards. These have already made a significant contribution to the improvement of food safety in Ireland.

As well as enforcing food legislation, the Food Safety Authority has the wider and equally important role of developing a food safety culture within Ireland. After all, the primary responsibility for food safety rests with those who produce, manufacture, distribute or retail food, not with those who police the industry.

Production of safe food is not difficult or impossible. It does, however, require knowledge, training, commitment and effort. Just as in any effective business the financial and commercial aspects must be managed, so too in a food business must safety aspects be successfully managed. Food safety must be an integral part of any food business from the top management down. There is no room in the market place for shoddy operators.

This Irish Standard sets down clearly how food safety should be managed and defines the essential elements of successful food safety management. I recommend the adoption of this standard by Irish businesses.

I welcome this Irish Standard and thank the National Standards Authority of Ireland for its vision and continuing valuable contribution to the Irish food businesses and, more particularly to the protection of consumers at home and abroad.



Dr. Patrick Wall
Chief Executive
Food Safety Authority of Ireland

INTRODUCTION

Food Safety is vital to all sectors of the community. This Irish standard defines a specification for a Food Safety Management System incorporating HACCP. Its purpose is to integrate into a single document legal and voluntary requirements for managing Food Safety and to provide a nationally agreed template whereby an organisation's system for assuring Food Safety can be developed and then assessed by auditing. It is intended that this standard will become the recognised specification for Food Safety Management Systems and that it will be used by all those involved in installing or assessing such systems. It is also intended for use as core material for HACCP training courses.

All organisations involved in the food sector are required by law:

- to comply with specific hygiene rules;
- to carry out all food related activities in a hygienic way.

The law incorporates the principles of HACCP.

HACCP (Hazard Analysis and Critical Control Points) is a tool for identifying what can go wrong to make food unsafe for human consumption and then deciding how it can be prevented. Before HACCP is addressed, the food organisation must put in place the Pre-requisite Programme covering the general rules and requirements relating to food hygiene.

Note: The General Principles for Food Hygiene which was produced by the Codex Alimentarius Commission contains the Guidelines for the application of Hazard Analysis and Critical Control Point (HACCP) system. [CAC/RCP 1 – 1969, Rev. 3 (1997)].

Other Hygiene Standards.

The Irish standards I.S. 340 and I.S. 341 are guides to good hygiene practice for the catering and food retailing and wholesaling sectors, respectively. Both standards were developed by carrying out a Hazard Analysis for each operation within the sector and by identifying the general hygiene requirements for the sector. This resulted in the identification of a comprehensive list of requirements, which must be met to assure food safety. By complying with the appropriate guide a caterer, food retailer and food wholesaler will also be complying with current legislation relating to food hygiene. These standards may also be used by large caterers, food retailers and food wholesalers as a basis for complying with this Food Safety Management standard.

The Irish standard I.S. 342 gives direction on the requirements to comply with the European Communities (Hygiene of Foodstuffs) Regulations, 1998, (S.I. No 86 of 1998) for food processors involved in sectors other than the dairy, meat and fish sector.

The Irish standard I.S. 3219 is a code of practice for hygiene in the food and drink manufacturing industry. It is currently being reviewed. It will become a supporting standard, for this Food Safety Management standard (I.S. 343), for use in the food and drink manufacturing sectors.

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SCHEDULE

FOOD SAFETY MANAGEMENT INCORPORATING HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

1. SCOPE AND FIELD OF APPLICATION

This Irish Standard specifies a documented Food Safety Management System. Hazard Analysis and Critical Control Point (HACCP) is an integral part of this management system.

This Standard applies to all organisations involved in the food sector.

2. MANAGEMENT RESPONSIBILITY

2.1 Specific Requirements: - Management System

- (i) **The management of the organisation, shall**
 - **define the scope of its operations;**
 - **identify the potential Food Safety hazards;**
 - **implement a documented Food Safety Management System.**

2.2 Specific Requirements: - Food Safety Policy

- (i) The organisation, under the direction of the Chief Executive Officer, Owner or Manager with executive responsibility and authority for Food Safety, shall define its policy for Food Safety.
- (ii) This Policy shall include a commitment to provide adequate resources, including finance, human resources, plant, equipment, personnel facilities and training, to assure Food Safety. It shall also include a commitment to comply with all relevant legislation relating to Food Safety.
- (iii) This Policy shall be signed by the Chief Executive Officer, Owner or Manager with executive responsibility and authority for Food Safety.
- (iv) All staff shall be aware of, and shall comply with, the Food Safety Policy.
- (v) Procedures shall be in place to ensure that the Food Safety Policy is effectively implemented.

2.3 Specific Requirements: - Organisation

- (i) The Chief Executive Officer, Owner or Manager shall have overall responsibility and authority for ensuring that the Food Safety Management System detailed in

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