

Food Safety Management: Chapter 32. HACCP Misconceptions

Yasmine Motarjemi, Carol Wallace, Sara Mortimore

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Two decades have gone by since HACCP was internationally recognized as the reference method for food safety assurance, and today its application in the food industry is mandatory in many countries. Since its introduction, the use of HACCP and its benefits have created much debate. Many, in particular small businesses or primary food industry, have considered the requirement for the application of HACCP with apprehension. In the food processing and manufacturing industry, the use of HACCP has not gone without difficulty, and misconceptions are widespread. This chapter summarizes some of the misconceptions and common errors experienced in the understanding and use of HACCP. Readers who are conversant with the HACCP system, but would like to further improve the application of HACCP, may wish to focus on the guidance given in this chapter.



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