

FOOD INDUSTRY BRIEFING SERIES: HACCP

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Preface

Objective

The food industry is peppered with acronyms and jargon, systems and software solutions many of which claim to assist in the prevention and control of foodborne disease. However, in reality to an outsider they perhaps add to the air of mystery and also could create the suspicion of trickery or deception.

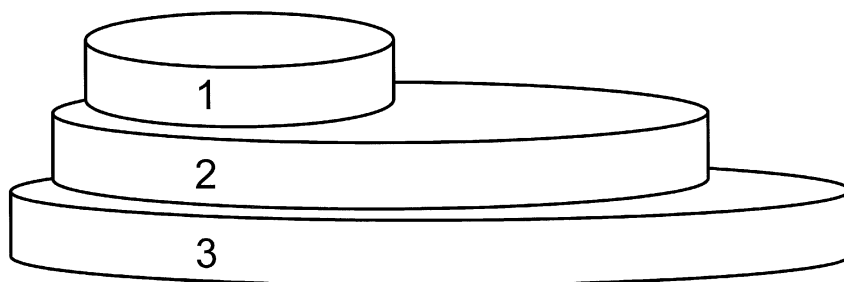
The aim of the Food Industry Briefing Series is to provide a concise, easy to use, quick reference book aimed at busy food industry professionals or students who need to gain a working knowledge. *Food Industry Briefing Series: HACCP* is an introductory level text for readers who are unfamiliar with the subject either because they have never come across it or because they need to be reminded.

Readers who go on to become practitioners in the area of HACCP will need to further their understanding through attendance at symposia, training courses and use of more detailed texts.

Book format

The book is structured such that the reader should be able to skim through in a few hours (perhaps on a train, at an airport, at home in the evening) and arm themselves with the essentials of the topic. In order to achieve this we decided to make it 'non-sequential', i.e. the reader doesn't need to read the whole book from beginning to end in order to grasp what HACCP is about. Instead, we chose an expanding modular format as shown in *Fig. 1*. However, if the reader decides not to read the book from the beginning, but choose certain parts, then any acronyms or specific terms encountered will be explained in the glossary in Appendix B.

Section 1 is the shortest section and it contains many of the questions typically asked by newcomers to the topic – as well as the answers.



Section 1: Brief introduction to HACCP (who, what, why)

Section 2: HACCP system explained

Section 3: HACCP in practice

Fig. 1 Book layout – expanding modular format.

Section 2 begins to build up in detail and explains the HACCP System in relation to other programmes likely to be in operation in a food business. *Section 3* is the largest section. It looks at how a company would develop a HACCP system, step by step and includes elements of a Case Study which is given in full in Appendix A.

After the three explanatory sections we have written a short Epilogue where current debates in this topic area are discussed along with likely future developments in the field.

The book includes checklists, bullet points, flow charts and schematic diagrams for quick reference. At the start of each section we have provided ‘Key Points’ summary boxes. These act not only to inform the reader of what the section will cover but also will be a useful way of going back to re-read any particular topic area.

Summary

This book *is*:

- A quick, easy to use reference book.
- Aimed at people who need a working knowledge.
- An introductory level text.

This book *is not*:

- The only learning resource material that should be used by those aiming to be practitioners in the field.
- Highly technical.

We hope that we have succeeded in meeting these criteria and that you benefit from reading it.

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