Hazard Control Plan for an FBO

B. Aishwarya

SRM-IST (KTR Campus)

**Abstract**

Establishment of hazard control plan for an FBO helps to identify the type of hazard, analysis of the hazard, monitoring the process involved, correcting and rectification of the process and implementation and awareness of the corrective actions, which will help to limit and control the amount of hazard present in the food and documentation of these actions which will be helpful for future references. Hazard control plan helps us to maintain food safety which helps to provide safe food.

**INTRODUCTION:**

Hazard control plan helps in identifying the risk that is caused by ahazard. Ahazard is a harmful substance that can cause adverse and harmful effects to human health, it can occur during storage, processing or packaging, where measures should be taken to removed or minimized to a control limit in order to prevent from causing any harmful illnesses.

**HAZARD ANAYLSIS:**

Hazards are classified into Four types

1. Physical Hazard
2. Chemical Hazard
3. Biological Hazard
4. Allergens.

1) Physical hazard are the substances that can be easily identified through naked eye they are usually naturally or unintentionally added during processing, they are usuallyfound to be rocks, stones, nails, hair, ceramics, glass etc. Addition of these types of hazard can occur during processing of the raw materials.

2) Chemical hazard are the substances that can cause very harmful effect to human, are usually difficult to identify and the are intentionally and unintentionally added to the food during processing, they include pesticides, (process induce toxins) used during processing, environmental contaminants, additives. These Hazards can be prevented by following proper cleaning and sanitization methods for the effective removal of these hazards and awareness must be created for usage of chemicals according to (GRAS) which is Generally Recognized as Safe level and storage but be kept away from the food and the processing area.

3) Biological Hazard usually include bacteria, fungi and all other microorganisms can cause food borne illness and Occurrence of these hazards is due to poor handling of food during processing, Implementation of (GHP) Good Hygiene Practices which include proper hygiene and sanitization practices for the food handlers and regular sanitization of the processing area will help to provide safe food.

4) Allergens can cause allergic reactions due to poor immune response to certain foods like milk, eggs, fish, shellfish, soy, wheat and nuts etc., it can not be prevented but presence of any of these allergens must be mentioned below with the ingredient list.

**MONITORING ACTION:**

In any FBO must follow GMP, GHP and HACCP which gives control measures helps to produce safe products, during the time of storage, processing and distribution. And this process helps to know the area of risk occurrence and critical limit are set. Where these limits help to reduce the level of risk to an acceptable and minimum level,which is then further studied for prevention and correction of these risks from being occurred.

**CORRECTIVE ACTION:**

This method helps to rectify the risk occurrence, rechecking whether all the standards and regulations are followed as per stated by FSSAI whereas the result of these corrective actions it will help in the improvement of the quality of the products, reduced risks in the produced being product, where these measures are again checked before implementation.

**IMPLEMENTATION:**

Implementation of these corrective actions will help us to check normal functioning of the processes without any risks being involved, which helps to improve the quality of the product and helps to produce safe food for consumption.

**VERFICATION AND VALIDATION:**

Verification and validation of the process ensures the process is functioning without any risks being involved. This step follows all the preventive and control measures without destroying the nature or the quality of the product.

**DOCUMENTATION:**

It is an important process which includes all the preventive and control measures and corrective actions used for the rectification of the risk being involved, this is an important document that will useful for future references.

**FOOD RECALL PROCEDURE:**

It is a process involving recollection of the products from the market, because the product hasn’t met their standards or haven’t fulfilled their requirement and also due to false claims made in the labelling .So it is collected back,and corrective measures are taken to produce safe food products.

**REFERENCE:**

1. https://www.unileverfoodsolutions.ie/chef-inspiration/from-chefs-for-chefs/work-smart/food-safety-hazards-and-culprits.html
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4. https://www.fda.gov/media/99547/download