



Department of Microbiology
SAFI Institute of Advanced Study

CTRMB01 - Food Safety and HACCP

Unit 1 - Food Safety, hygiene and sanitation - Food Safety Regulations and rules- Sanitary and hygiene requirements, Safety and quality requirements. Food safety standards, Indian food regulatory regime, Codex Alimentarius commission – Structure of Codex, Scientific Basis, harmonization of National standard with codex. Packaging and labelling

Unit 2 - An Introduction to HACCP, Benefits of HACCP and its importance. Food Safety hazards- Types of contamination, Physical, chemical, microbial and allergenic contamination. Causes of food poisoning. Food Science and Microbiology, Control of hazards

Unit 3 - Planning of a HACCP system, 7 Principles, Responsibilities. Hazard analysis- 3 stage approach, hazard analysis documentation, prerequisites and useful contacts. Critical control points - control measure, what is control points Criteria limits- critical limit criteria, examples, and setting critical limits

Unit 4 - Monitoring Critical Control points – Effective monitoring, types of monitoring, frequency of monitoring, and the monitoring plan. Correction plan- Levels of correction plan, corrective action procedure, examples and product recalls.

Unit 5 - Verification of the HACCP system- Validation, verification, reviewing the HACCP plan, HACCP auditing, data analysis, sampling and testing. Documentation- Record keeping, maintaining the sources of information, and documentation.

REFERENCES

1. William C. Frazier, Dennis C. Westhoff. 2003. Food Microbiology, 5th Edition. Tata McGraw Gill Publishing Company Pvt. Ltd., New Delhi.
3. Shibamoto, T. and Bjeldanes, L. 2009. Introduction to Food Toxicology, 2nd Ed. Elsevier Inc., Burlington, MA.
1. Andres Vasconcellos J. 2005. Quality Assurance for the Food industry - A practical approach. CRC press.
2. Inteaz Alli. 2004. Food quality assurance - Principles & practices. CRC Press. New York.
3. Sara Mortimore and Carol Wallace. 2013. HACCP - A practical approach. Third edition. Chapman and Hall, London.
4. Roday, S. 1998. Food Hygiene and Sanitation, Tata McGraw-Hill Education.