HACCP promotion in Local Food Trade

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* This presentation is prepared by the author in one’s personal capacity for the purpose of academic exchange and does not represent the views of his/her organisations on the topic discussed.

The 5 Questions

- What
- Why
- Who
- When
- How

HACCP

A systematic approach to the identification, evaluation, and control of food safety hazards.

- US Food and Drug Administration

What?

Hazard Analysis & Critical Control Point

A step at which control can be applied and is ESSENTIAL to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

Source: U. S. Food and Drug Administration
National Advisory Committee on Microbiological Criteria for Foods
Adopted August 14, 1997
**Why?**

**Safety Assurance vs Quality Assurance**

**Quality Management hierarchy**
- Inspection
- Quality Control
- Quality Assurance
- Quality Improvement

Basu & Wright (1988)

**Global development on food safety**

**Risk assessment as basis for food safety control**

The scientific evaluation of known or potential adverse health effects resulting from human exposure to foodborne hazards

**Risk Assessment (4 steps)**
- Hazard identification
- Hazard characterization
- Exposure assessment
- Risk characterization

World Health Organization
Department of Food Safety
Microbiological risk assessment
Who?

Roles and responsibilities
- Government
- Food Industry
- Consumers

Food Industry
- Agricultural and Husbandry
- Manufacturing
- Import
- Wholesale
- Retail
- Restaurants / On-site preparation

What are the CRITICAL CONTROL POINTS down the food chain?

Food Safety Control in Hong Kong
AIM: to ensure that food available for consumption is wholesome, hygienic, safe and properly labelled.

MEANS:
- Import Control of Food Livestock
- Slaughterhouses and Meat Inspection
- Imported Food Control
- Food Surveillance Programme
- Promotion of Hazard Analysis Critical Control Point (HACCP)
- Import Control and Food Safety Guidelines
- Food Business regulations

Source: Food and Environmental Hygiene Department
http://www.fehd.gov.hk
Regulation vs Promotion

Mandatory vs Voluntary

Critique

Research question(s)
Methods
Strengths
Weaknesses

Extended application?

Application of HACCP to the handling of expressed breast milk in a neonatal unit

HACCP approach in the evaluation of environmental and procedural sources of contamination of enteral feedings in three hospitals

Workflow from Clean-to-dirty, HACCP and Inclusiveness Principles in Effective Implementation of Hospital Infection Control

HACCP adapted to hospital infection control:
(1) Hazard analysis based on known hospital infection;
(2) Identification of clinical settings related to outbreaks, and establishment of CCPs;
(3) Evaluation of present practices based on these analyses;
(4) Establishment of corrective actions;
(5) Real-time monitoring of hospital infections

Hiroshi Yoshikura, International Medical Center of Japan
Post-operative endophthalmitis: the application of HACCP to an infection control problem

- Generated new sets of protocols for the care of patients undergoing intraocular surgery;
- Developed an integrated care pathway; and
- Put in place a comprehensive and robust audit programme.

Baird DR, Henry M, Liddel KO, Mitchell CM, Sneddon JD
Lanarkshire Acute Hospitals NHS Trust, Lanarkshire, UK

The application of HACCP system to an antenatal screening programme for Down’s syndrome

Can safety assurance procedures in the food industry be used to evaluate medical screening programmes?

Derrington MC, Draper EC, Hsu RT, Kurinczuk JJ
Public Health Medicine, Leicestershire Health Authority, Leicester UK.

Summary

- Hazard Analysis and Critical Control Point as a food safety assurance method;
- Applicable in food industry in various forms;
- HACCP represents scientific evaluation and incorporation of critical control measures;
- Extended applications in areas like hospital diet safety assurance, hospital infection control, and health services evaluation attempted.