

HACCP Directives for Third Parties

How can you demonstrate that you are applying safe food practices?

The food safety risks implicit in the preparation of food and beverages must be managed.

You must be able to demonstrate this. You can demonstrate that you are managing the basic conditions and processes in any desirable way.

The easiest way is to demonstrate this in actual practice. This means that you must be able to demonstrate in actual practice that your staff always handles the foodstuffs and beverages in a responsible and safe way. There is sufficient knowledge and insight to perform work hygienically and handle foodstuffs safely.

The Hygiene Code is present. All relevant processes and basic conditions of the Hygiene Code are always applied in actual practice. The tasks specified in the Hygiene Code are subdivided among your staff members. You check that your personnel operates in accordance with the Hygiene Code and you immediately intervene when this is not the case or when conditions are not compliant with statutory requirements.

Posting instructions and forms contributes to the demonstrable management of hygiene and safe food working practices.

You have access to the resources required to implement the basic conditions and processes, such as a thermometer and suitable equipment and materials. In addition, it is important that the technical condition of the equipment is in a good state and that the set-up of the portable kitchen complies with the statutory requirements.

Your staff is well-groomed, the work areas, floors and walls are clean, there is no vermin, and the litter bins are clean and not full. This is an important step in demonstrating that you are managing the basic conditions.

Product temperatures meet the statutory requirements, the products' expiry dates are not exceeded and the accepted food preparation procedures are under control. This way you demonstrate that you have the processes under control.

Recording can serve as an aid and supports your ability to demonstrate the use of safe food practices. If you want to verify that your staff has indeed carried out the actions arising from the Hygiene Code, keeping a record can be a useful tool. This enhances the manageability, most definitely for larger companies where there is less direct supervision. Records can be kept on paper, in a diary, a logbook, on invoices, credit notes, etc. In addition, you can make use of the sample forms available at www.kenniscentrumhoreca.nl.

Data retention

If you keep your records for a period of at least 2 months, you should have access to sufficient information in the event of an incident. Depending on the size of the company and processes, it may be extremely useful to keep the records for a longer period of time. Records of the non-chilled presentation of products that in principle should be chilled, must be kept for at least 1 year.