

Appendix III

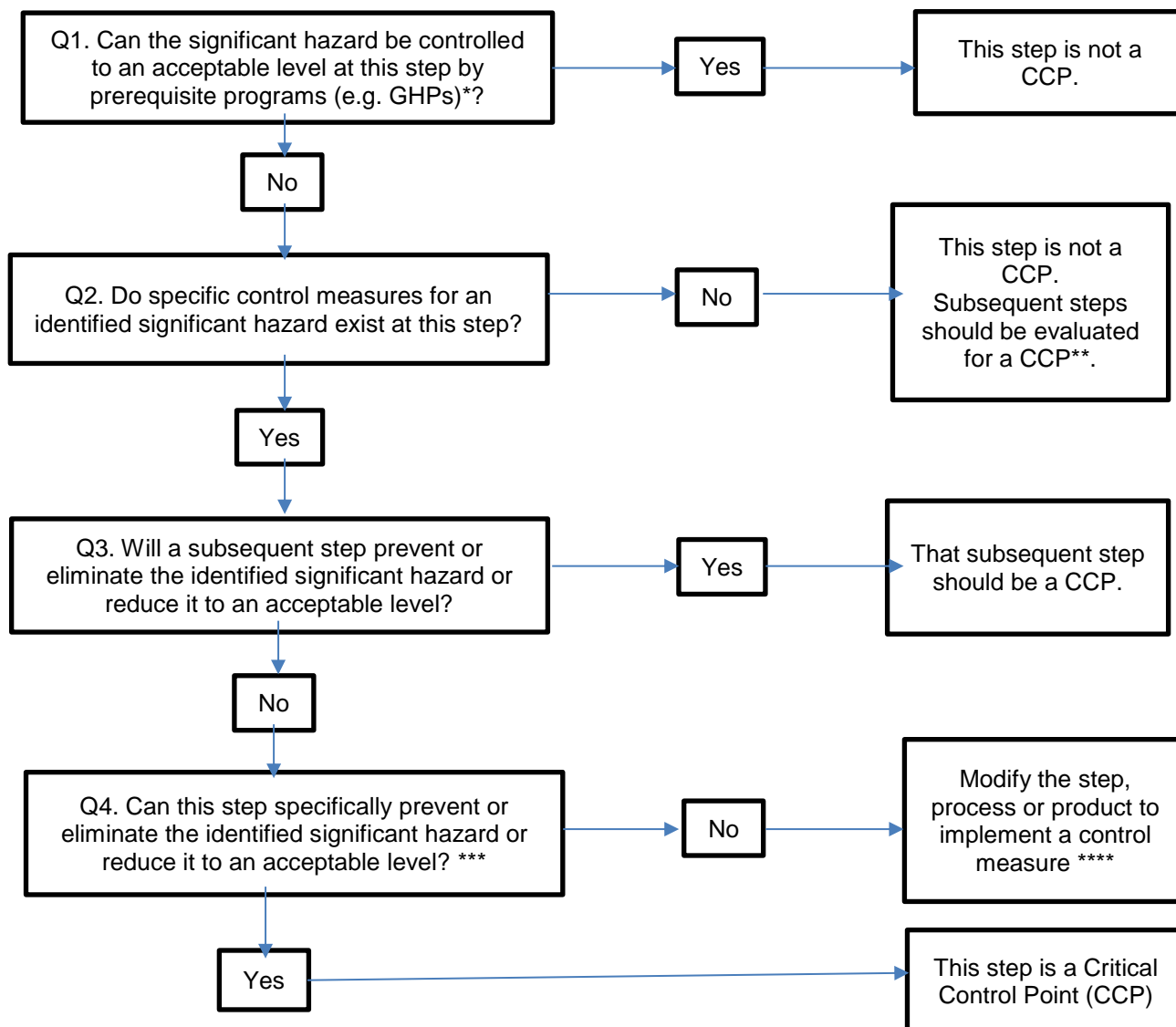
PROPOSED REVISION TO *THE GENERAL PRINCIPLES OF FOOD HYGIENE* (CXC1- 1969)

Part A: Tools to Determine the Critical Control Points CCPs

(For adoption at Step 5/8)

The following are examples of a decision tree and CCP worksheet tools that can be used in the determination of a CCP. Such examples are not unique and other tools can be used as long as the general requirements as elaborated in CXC 1-1969 (i.e., step 7 - Principle 2 - Determine the Critical Control Points (CCPs)) have been met).

A.1. “Example of a CCP Decision Tree - Apply to each step where a specified significant hazard is identified.”



* Consider the significance of the hazard (i.e., the likelihood of occurrence in the absence of control and the severity of impact of the hazard) and whether it could be sufficiently controlled by prerequisite programs such as GHPs. GHPs could be routine GHPs or GHPs that require greater attention to control the hazard (e.g. monitoring and recording).

** If a CCP is not identified at questions 2-4, the process or product should be modified to implement a control measure and a new hazard analysis should be conducted.

***Consider whether the control measure at this step works in combination with a control measure at another step to control the same hazard, in which case both steps should be considered as CCPs.

****Return to the beginning of the decision tree after a new hazard analysis.

A.2. “Example of a CCP determination worksheet (Apply to each step where a specified significant hazard is identified).”

Process step	Significant hazards	Q1. Can the significant hazard be controlled to an acceptable level at this step by prerequisite programs (e.g. GHPs)*?	Q2. Do specific control measures for an identified significant hazard exist at this step?	Q3. Will a subsequent step prevent or eliminate the identified significant hazard or reduce it to an acceptable level?	Q4. Can this step specifically prevent or eliminate the identified significant hazard or reduce it to an acceptable level? ***	CCP number
Identify process step	Describe hazard and cause	If yes, this step is not a CCP. If no, proceed to Q2.	If yes, proceed to Q3. If no, this step is not a CCP. Subsequent steps should be evaluated for a CCP**.	If yes, that subsequent step should be a CCP. If no, proceed to Q4.	If yes, this step is a CCP. If no, modify the step, process or product to implement a control measure ****	Number the CCP and include in HACCP worksheet

* Consider the significance of the hazard (i.e., the likelihood of occurrence in the absence of control and the severity of impact of the hazard) and whether it could be sufficiently controlled by prerequisite programs such as GHPs. GHPs could be routine GHPs or GHPs that require greater attention to control the hazard (e.g. monitoring and recording).

** If a CCP is not identified at questions 2-4, the process or product should be modified to implement a control measure and a new hazard analysis should be conducted.

***Consider whether the control measure at this step works in combination with a control measure at another step to control the same hazard, in which case both steps should be considered as CCPs.

****Return to the beginning of the decision tree after a new hazard analysis.

Part B: Consequential amendment to Section 3.7 of Chapter two of CXC 1-1969**(For adoption)**

The proposed changes are shown in **bold/underlined** font.

3.7 Determine the Critical Control Points (Step 7/ Principle 2)

The FBO should consider which among the available control measures listed during step 6, Principle 1 should be applied at a CCP. Critical Control points are to be determined only for hazards identified as significant as of the result of a hazard analysis. CCPs are established at steps where control is essential and where a deviation could result in the production of a potentially unsafe food. The control measures at CCPs should result in an acceptable level of the hazard being controlled. There may be more than one CCP in a process at which control is applied to address the same hazard (e.g. the cook step may be the CCP for killing the vegetative cells of a pathogenic spore-former, but the cooling step may be a CCP to prevent germination and growth of the spores). Similarly, a CCP may control more than one hazard (e.g. cooking can be a CCP that addresses several microbial pathogens). Determining whether or not the step at which a control measure is applied is a CCP in the HACCP system can be helped by using a decision tree **or a CCP determination worksheet (see Annex 2)**. A decision tree should be flexible, given whether it is for use in production, slaughter, processing, storage, distribution or other processes. Other approaches such as expert consultation may be used.

To identify a CCP, whether using a decision tree or other approach, the following should be considered:

- Assess whether the control measure can be used at the process step being analysed:
 - If the control measure cannot be used at this step, then this step should not be considered as a CCP for the significant hazard.
 - If the control measure can be used at the step being analysed, but can also be used later in the process, or there is another control measure for the hazard at another step, the step being analysed should not be considered as a CCP.
- Determine whether a control measure at a step is used in combination with a control measure at another step to control the same hazard; if so, both steps should be considered as CCPs.

The CCPs identified could be summarized in tabular format e.g. the HACCP worksheet presented in diagram 3, as well as highlighted at the appropriate step on the flow diagram.

If no control measures exist at any step for an identified significant hazard, then the product or process should be modified.