





Under legislation, food businesses are required to implement and maintain permanent procedures based on Codex HACCP principles. *An Introduction to HACCP for food manufacturing* explores the background of Codex HACCP, the types, sources and risks of contamination in food manufacturing, the general principles of hygiene that need to be in place before an effective HACCP system can be implemented and works through the preliminary steps and the seven principles of the HACCP process.

An Introduction to HACCP for food manufacturing can be used as a learning aid alongside the CIEH Level 3 Intermediate Certificate in HACCP qualification. As a campaigning organisation, CIEH strives to protect the health and well-being of the public. By completing a CIEH food safety qualification, you are helping to improve food safety standards across the UK.

CIEH also provides qualifications in health and safety, fire safety, first aid and environmental protection, offering reliable support to businesses to ensure both legal compliance and a safer workplace.

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# Level 3

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# Contents

### 1. Introduction

- 2. Identification and control of hazards
- 3. Pre-requisites for HACCP
- 4. Preliminary steps of HACCP
- 5. Hazard analysis and control measures

1	6. Critical control points and critical limits	48
6 22	7. Monitoring and corrective actions	56
30	8. Verification and documentation	60
40	Appendices	64
40	Glossary	71
	Index	7/