



SELF-REGULATION VS. HACCP

Self-regulation and HACCP are not synonymous terms.

The concept of self-regulation has a wider significance that derives from the responsibility of the food sector operator in matters of hygiene and food safety and corresponds to the obligation to keep under control of its productions. Self-regulation is mandatory for all operators who, at any level, are involved in the food production chain.

The HACCP (Hazard Analysis and Critical Control Points) is instead a system that allows self-regulation to be applied in a rational and organized way. It is mandatory only for Post-primary sector operators. HACCP is therefore an instrument aimed at helping food sector operator to achieve a higher level of food safety.

THERE ARE 7 PRINCIPLES ON WHICH THE ELABORATION OF A HACCP PLAN IS BASED:

- Identify any danger to prevent, delete or reduce;
- Identify critical control points (CCP) in the phases in which it is possible to prevent, eliminate or reduce a risk;
- Establish, for these critical control points, the critical limits that differentiate acceptability from unacceptability;
- Establish and implement effective surveillance procedures at critical control points;
- Establish corrective actions if a critical point is not under the control;
- Establish the procedures to be applied to the effective functioning of the measures adopted;
- Prepare documents and records appropriate to the nature and size of the food business.

The first normative codification in Europe dates back to 1993 with the Directive 43/93 / CEE (implemented in Italy with the Legislative Decree No. 26 May 1997 No. 155, now repealed). This regulation has been replaced by the EC Regulation 178/2002 and by the EC Regulation 852/2004.

Food sector operators must therefore use products that comply with the HACCP standard, able to eliminate any trace of dirt and any bacterial organism that can remain on tools and work plans.

The NSF (National Sanitation Foundation) is a no-profit organization based in the U.S.A. which deals with public health safety and environmental protection. Among other things, it rewards products that are not harmful in use in contact with food, water or air. In addition to product performance, impeccable design and construction as well as material safety are also assessed.

AIRBANK OFFERS TWO NSF CERTIFIED PRODUCTS:

E-NOX SHINE

high performance water-based cleaner for cleaning and maintenance of polished and opaque stainless steel.

UNO SF

water-based detergent suitable for the removal of mineral and vegetable oils and fats, protein residues, release agents, smoke residues and waxes, fresh paint residues and pigmented inks.