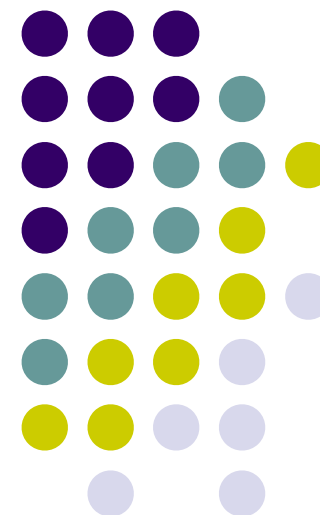


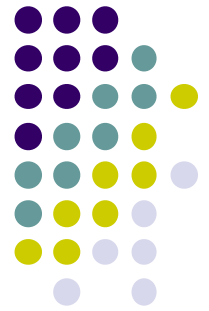
Quality Control⑥ HACCP

MTI Food Design Research an Office

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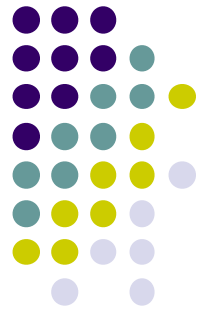


Content



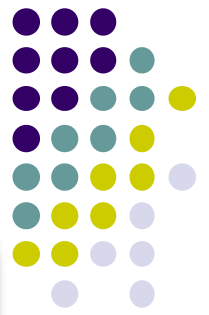
Level		Topics	Main Point
Basic	1	Basics	Do not ignore the basics! Take it seriously and be very careful!
	2	5S	5S is the KEY to Quality Control (SEIRI(Organize), SEITON(Tidy), SEISO(Clean up), SEIKETSU(Cleanliness), SHITSUKE(Training))
	3	Bacteria Control	Do not touch and increase bacteria. Quickly discover the source of the contamination.
	4	Control Foreign Objects	“Restrict its entry and thus control its exit”
	5	Basic Hygiene Management	According to the general rules of management
	6	HACCP	The development of important topics such as Recycling
Intermediate	7	The Role of Administrator	The manager should fully aware that he the LEADER of the department
	8	Documents and Records	Leave a record and make it visible in order to protects the company.
	9	Compliance	Comply to not just laws, but also common sense. This is why we have strict rules in this company.
	10	Legal Risk	There are a lot of laws relating to food products. Do not violate ANY of them.
	11	Responses to customers	Responding to the customers’ requests is the top priority.
	12	Risk Management	Do you know the different risks faced by the different departments respectively?

Table of Contents



Topics	Contents
Today's main point	Today's main point
I What is HACCP?	1.Beginning HACCP
	2.What is the HACCP system?
	3.Differences from the old quality assurance
	4.3 main hazards
	5.Key to successful HACCP
	6.The 7 principles of HACCP
II Hazard analysis	1.What is hazard analysis?
	2.Main points of hazard analysis
	3.Hazard list
III CCP (Critical Control Point)	1.How to identify CCP?
	2.Examples of CCP
	3.Setting control criterias
	4.Monitoring methods
	5.CCP is sterilization
	6.CCP is metal detector
IV Operation of HACCP	1.Verification of HACCP plans
	2.Revision of HACCP plans
	3.Precondition programs
Today's conclusion	Today's conclusion

Today's main point



- Understand what is HACCP
- Let's do a hazard analysis
- If you don't manage Critical Control Point (CCP), seriously defective products will be produced!

• Hazards is that when you feel dangerous or when you found machines or equipments that might break during daily work

• This kind of **hazard control** is the thinking of HACCP

• Do the hazard analysis, and manage the process

• **CCP control is particularly important**

• Let's decide the rule and strictly follow that rule

