

HACCP INFORMATION FOR CELLAR DOORS

Litigation from consumers who have been affected by food-borne illness is rising. Consumers expect food to be safe and are increasingly prepared to pursue food operators, primary food producers and regulators in the courts. A range of nationally accredited food safety and HACCP courses can be completed at TAFE.

With many cellar doors now value adding their facilities with food offerings, common questions an operator would ask are:

How do food operators cover themselves?

The obvious way is to implement and maintain a HACCP based system that effectively manages the food safety risks and can demonstrate due diligence.

What is the Defence of Due Diligence?

This is a method of defence a business can use in prosecution proceedings to demonstrate that they took all reasonable steps to prevent the offence from occurring. A person must satisfy a series of requirements set out in the *Food Act* to prove due diligence.

What is HACCP?

HACCP stands for Hazards Analysis Critical Control Point and has become synonymous with food safety. It is a worldwide-recognised systematic and preventive approach that addresses biological, chemical and physical hazards through anticipation and prevention, rather than through end-product inspection and testing.

The HACCP system, as it applies to food and beverage safety management, uses the approach of controlling critical points in production to prevent safety problems. A properly implemented HACCP system leads to greater employee involvement in understanding and ensuring product safety, providing them with renewed motivation in their work. The application of the HACCP system can aid inspection by food control regulatory authorities and promote international trade by increasing buyers' confidence.

Detailed information about HACCP can be obtained by visiting the HACCP Australia website at www.haccp.com.au.

[Source: 'Making Food Safety Your Business – A guide to developing and implementing A HACCP based food safety system for small South Australian food manufacturers' – Developed by Don Brand TAFE SA Department for Business manufacturing and trade – South Australian Government. 2004]

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Information for this section has been supplied by Don Brand, TAFE SA (see Contributors section for contact details).