

# HACCP Plan Development Assistance

(HACCP = Hazard Analysis and Critical Control Point)

## Does my company need a HACCP Program?

- Are you a producer, processor, handler, distributor, or manufacturer of food products?
- Do your customers require a HACCP Plan?
- Are you concerned about chemical, biological, & physical hazards to your product in your processes or your facility?
- Need a systematic way to monitor, track & validate your processes?
- Not sure how to develop a HACCP Plan?



*If YES, your company could benefit from HACCP Plan Development Assistance...*

## What is a HACCP Plan?

A HACCP Plan is a food safety identification and management system addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

## What are the benefits of having a HACCP Plan?

- Establishes controls to reduce, prevent, or eliminate food safety hazards.
- Aids in compliance with other food safety regulations.
- Provides competitive edge to sell product to different markets and chain stores.
- Improves your image to customers and consumers by showing your commitment to the food safety of your products.
- Reduces rework and disposal costs by early detection, identification, and prevention of food safety hazards.

## How can MMEC help you develop a HACCP Plan?

MMEC works with your business to help you understand the requirements of a HACCP Program and the needs and reasoning behind your distributors' and customers' requirement for having a HACCP plan.

We work with your team to implement a HACCP plan by guiding you through the process. A full day workshop combines the HACCP training, the identification of hazards, the hazard analysis as it relates to your products, and HACCP Plan creation.

Upon completion of the Hazard Analysis we will help you integrate the result into your overall food safety (HACCP) plan, and help you determine the appropriate record keeping, and monitoring, validation and corrective action procedures.



An affiliate of the NIST Manufacturing Extension Partnership

**MMEC – Helping you with food safety planning**  
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