

Hazard Analysis and Critical Control Points is a food safety system, created in order to prevent the occurrence of potential problems during food operations. The prevention is made through the evaluation of the hazards inherent to the product or process and followed by the calculation of the necessary steps to control the identified hazards.

The HACCP system consists in identifying and monitoring specific hazards that can affect and damage the safety of food products. These hazards can be from several sources:

- Biological (virus, germs, fungus and parasites);
- Chemical (pesticides residues, cleaning and disinfecting agents)
- Physical (sand, glass, metal, fur, hair, etc.)