One system for the whole food chain

Consumer safety and carbon footprint

HACCP+ Standard · version 01/PLUS · working draft

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STARTING POINT

Safety does not stop at the food producer

Food is affected by everyone who supplies a plant with a raw material, a product or a service.

Packaging
migration of substances

Machine
areas that are hard to clean

Lamp and floor
breakage, flaking

Cleaning agent
residues on lines

Water and gases
impurities, supply gaps

Agency worker
no health check or training

THE QUESTION EVERYONE SHARES

How could my product or service cause a hazard at my customer’s site?

Every organisation in the system answers it, from the farmer to the flooring supplier.

WHAT HACCP+ IS

Four areas in one standard

1

Managing the organisation

Leadership, objectives, risk, audits and legal requirements. Chapter 3.

2

HACCP system

Hazard analysis, prerequisite programmes, CCPs and validation. Chapter 4.

3

Safe products and services

Traceability, information for the customer, withdrawal. Chapters 5–6.

4

People, climate, environment

Carbon footprint, sustainability, working conditions. Chapters 7–8.

The layout follows the logic of ISO standards, which makes it easy to combine with ISO 9001 and ISO 22000.

STRUCTURE

A common core and sector guidance

Chapters 3–6 and 8

Common requirements

They apply to every organisation, whatever its sector or size.

ST-01 to ST-13

Technical specifications

Requirements specific to an activity family.

Chapter 7

Climate, optional

Carbon footprint and sustainability, when the organisation chooses.

B1 to B6

Additional modules

Special claims, such as GMO-free, organic or feed.

Annexes E and F The applicability table and the rules for recognising other certificates.

REQUIREMENTS

Six chapters of requirements

No.	Chapter	What it covers	Status
3	Requirements for the organisation	Leadership, objectives, risk, audits, law	mandatory
4	HACCP 2.0 system	Hazard analysis, prerequisites, CCPs	mandatory
5	Achieving the objectives	Staff, suppliers, customer information	mandatory
6	Safety of products or services	Traceability, nonconformity, withdrawal	mandatory
7	Climate and sustainability	Carbon footprint, mass balance, energy	optional
8	Social commitment	Pay, working time, health and safety	mandatory

Each clause holds lettered requirements and guidance for the auditor. The guidance is not a requirement.

IMPACT LEVELS

Closeness to food matters, company size does not

P1

Direct contact

The product is food or feed, or touches them as intended.

Raw materials, packaging, gaskets, process water

P2

Indirect contact

The product or service is used where food is exposed, with no intended contact.

Lamps, floors, workwear, pest control, maintenance

P3

Influence through the surroundings

No contact with food, but an effect on the customer’s operating conditions.

Rented space, generators, containers, wastewater collection

CLAUSE 4.7 OF THE STANDARD

Hazard analysis from two perspectives

Own hazards

They arise in the organisation’s own processes.

- raw materials and inputs
- the process itself
- staff and the work environment

Transferred hazards

The product or service carries them into the customer’s plant.

- a flake of wall coating
- a broken light fitting
- biocide residue
- a worker without training

Where only the customer can control a hazard, the supplier passes on the information needed.

ACTIVITY FAMILIES 1/2

Participants in the food chain

ST-01

Primary production and harvesting

Crops, livestock, insect farming, wild harvest, mushroom substrates

ST-02

Food and feed processing

Production plants, packing, mass catering

ST-03

Trade and brokerage

Wholesalers, importers, brokers, own brand

ST-04

Transport and storage

Hauliers, contract warehouses, cold and frozen stores

The typical impact level is P1, and P2 for packed goods in transport and storage.

ACTIVITY FAMILIES 2/2

Suppliers of products and services

ST-05
Food contact materials
packaging, gaskets, paper towels

ST-06
Process machinery
lines, tanks, spare parts

ST-07
Buildings and equipment
lamps, floors, forklifts, containers

ST-08
Auxiliary chemicals
cleaning agents, lubricants, paints

ST-09
On-site services
pest control, laundry, cleaning

ST-10
Utilities
water, wastewater, gases

ST-11
Staff and workwear
staffing agencies, workwear

ST-12
Property
rented halls, warehouses, cold stores

ST-13
Waste and by-products
collection, rendering, biowaste

TECHNICAL SPECIFICATION

Eight chapters, always the same layout

1. Scope of the family
2. Specific terms
3. Typical hazards
4. **Prerequisite programmes**
5. Information for the customer
6. Traceability
7. Clauses applied differently
8. Legislation and standards

A specification adds to the common requirements and does not repeat them. Chapter 4 holds what is specific to the sector.

EXAMPLE

A manufacturer of light fittings

Step 1

Family

ST-07, buildings and auxiliary equipment

Step 2

Level

P2, because fittings hang above exposed product

Step 3

Hazard

Breakage of glass and brittle plastic above the line

Step 4

Requirement

Shatter-safe design, sealing suited to the way it is washed

Step 5

Information

List of glass parts for the customer’s register, cleaning instructions

The food plant gets a supplier assessed under the same rules it applies to itself.

ANNEX E

Clear rules for exclusions

O

Mandatory

Cannot be excluded. HACCP principles, prerequisite programmes, legal requirements.

W

Conditional

Excluded only when a condition is met, for example the process does not exist. Allergens, design.

X

Optional

Applied as declared in the scope. Climate and modules B1–B6.

Company size, cost and lack of time are not grounds for exclusion.

The organisation keeps an applicability table with reasons, approved by top management.

ANNEX F

Existing certificates count

Certificate	What it covers in HACCP+	What is left to audit
ISO 9001	Most of chapter 3	Additions on safety and legal compliance
ISO 22000, FSSC 22000	Most of chapter 4	With ISO 22000 alone: culture, allergens, protection against fraud
ISCC	Mass balance and module B4	Carbon footprint of the organisation

The HACCP+ auditor checks only what the certificate does not cover.

Conditions: an accredited body, a scope that covers the activity, the audit report, no open major nonconformities.

CHAPTER 7, OPTIONAL

Climate and sustainability

Carbon footprint

Of the organisation, a product or a service, using a recognised method.

ISO 14064-1, ISO 14067, GHG Protocol

Mass balance

For materials with declared sustainability characteristics.

ISCC, REDcert, KZR INiG, 2BSvs

Environment and energy

Environmental aspects, energy efficiency, biodiversity.

ISO 14001, ISO 50001

Climate claims only in line with the law and backed by evidence.

The organisation applies chapter 7 when it includes it in the certification scope.

CHAPTER 8

Social commitment

8.1
Fair pay

8.2
Working time

8.3
Security of employment

8.4
Health and safety at work

8.5
No child labour or forced labour

8.6
Equal treatment

8.7
Freedom of association

8.8
International conventions

The requirements also cover temporary workers and contractors working on the organisation’s site.

ANNEXES A AND B1–B6

Six additional modules

B1
GMO-free
segregation, suppliers, testing

B2
Antibiotic-free
treatment records, withdrawal periods

B3
Animal welfare
housing, transport, slaughter

B4
Sustainability
such as ISCC PLUS, REDcert²

B5
Organic
integration with organic certification

B6
Feed
such as GMP+, FAMI-QS, GTP, EFISC

A module extends the certificate with a special claim. It can be shown with a certificate of a reference standard.

BENEFITS

What the supplier and the customer gain

The organisation

- one system instead of several
- existing certificates are recognised
- requirements fitted to the sector
- clear rules for exclusions

The customer

- suppliers assessed under the same rules
- the information needed for its own hazard analysis
- fast notification of an incident
- suppliers from different sectors can be compared

IMPLEMENTATION

Six steps to conformity

1

Scope and family

Sites, processes, products and services

2

Impact levels

P1, P2 or P3 for each product and service

3

Applicability table

What applies, what does not, and why

4

Implementation

Chapters 3–6 and 8 plus the right specification

5

Internal audit

A check of the system and a management review

6

Independent assessment

An audit carried out by an independent body

Certification rules and requirements for certification bodies are set out in separate documents of the system.

One system. The whole chain.

The HACCP+ Standard and 13 technical specifications, ST-01 to ST-13.

[contact details of the standard owner]

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