FAQs

1:What is HACCP?

HACCP, or the Hazard Analysis Critical Control Point system, is a process control system that identifies where hazards might occur in the food production process and puts into place stringent actions to take to prevent the hazards from occurring. By strictly monitoring and controlling each step of the process, there is less chance for hazards to occur.

2:Why is HACCP Important?

HACCP is important because it prioritizes and controls potential hazards in food production. By controlling major food risks, such as microbiological, chemical and physical contaminants, the industry can better assure consumers that its products are as safe as good science and technology allows. By reducing foodborne hazards, public health protection is strengthened.

3:What are the Major Food Hazards?

While many public opinion studies report that consumers are concerned primarily about chemical residues, such as from pesticides and antibiotics, these hazards are nearly non-existent. The more significant hazards facing the food industry today are microbiological contaminants, such as *Salmonella*, *E. coli* O157:H7, *Listeria*, *Campylobacter*, and *Clostridium botulinum*. HACCP is designed to focus on and control the most significant hazards.

3: Write nots on Biological Hazard:

Biological agents are living things, or products of living things, that can cause illness and disease in humans. Biological agents include viruses, bacteria and fungi, as well as parasitic worms and some plants.

Biological agents enter the body when they are inhaled, eaten (ingested) or absorbed. Most biological agents are inhaled. Once inside the body, these infectious agents can multiply quickly and may be passed from one person to another. Some can survive outside the body for a quite a long time if they have the right breeding ground, such as water or food. Others die quickly without the protection of the body.

4:Write notes on hazards?

Hazard analysis is critical to the development of a Hazard Analysis Critical Control Points **(**HACCP) plan. Each processing step and ingredient must be analyzed to determine what hazards exists and why. To complete the analysis, one must first understand what a hazard is and where it is likely to occur.

Generally they are; Chemical Hazards, Physical Hazards and Biological Hazards

5:List what are Physical Hazards

Here are some examples of commonly used household products that can damage your health or cause a fire or explosion if used incorrectly:

Physical Hazards

- Noise
- Loudness and pitch
- Radiation
- Temperature
- Pressures
- Vibration

6: Classifify of Hazard Severity and what are they?

Hazard Severity can be classified in to four groups:

1: Catastrophic

2: Critical

3: Marginal

4: Negligible

Catastrophic: Death or total system loss

Critical: Severe injury, illness or major system damage

Marginal: Minor Injury or system damage

Negligible: Less than minor injury or system damage

7: Explain what is chemical hazards?

Chemical Hazards Chemical Hazards: Most people automatically associate chemicals with scientists in laboratories, but chemicals are also found in many of the products we use at work and at home. While they have a variety of beneficial uses, chemicals can also be extremely harmful if they are misused.

Here are some examples of commonly used household products that can damage your health or cause a fire or explosion if used incorrectly:

Gases

Vapors

Fumes

Mists

Solids

Liquids

8:How Infectious agents are transmitted directly?

Through physical contact between an infected and non-infected person. When a person is injected or punctured by an infected object, such as a needle by attaching themselves to food, water, cooking or eating utensils. When an insect carries them from an infected to a non-infected person. through the air, where they can be inhaled.

9:What are the methods to identify hazards :

Talk with workers who are will be performing any tasks to identify all potential hazards and the best ways to eliminate or reduce risk.

- Make sure you are aware of any high risk activities, work with new machinery or new work processes before they happen.

- Understand the hazards associated with tasks you supervise and have risk controls in place before work starts. This could mean preventing work from being done while a safety issue is being resolved.
- Take action to resolve health and safety issues as soon as possible. This includes escalating the issue to more senior management if necessary. Once agreement is reached on how to fix a problem, implement it as soon as possible.

10: Write nots on Health effects of biological hazards

Biological agents that are capable of causing disease are known as pathogens. People who work with animals or plants, or in health and child care are most at risk for biological hazards. People who work with ventilation systems, municipal sanitation or sewage operations are also at increased risk.

- Common diseases caused by biological agents:
- Bacterial diseases, such as tuberculosis, tetanus, food poisoning and blood poisoning.
- Fungal diseases, such as ringworm and thrush.
- Viral diseases, such as mumps, hepatitis, german measles, west nile virus.
- Parasitic worms that enter the body when their eggs are ingested

11:What is personal protection:

Identify, aches/pains, illnesses and injuries that are associated with your work. Identify and recognize the exposures and hazards linked to work-related illnesses and injuries.

Personal Protective Equipment is a most important ,eg

Special Clothing :gloves, aprons, boots, coveralls, etc.

Eye Protection :safety glasses or face shields

Hearing Protection

Respiratory Protection :for emergency or short-term protection

System termination established with clear methods and procedures

12: What other common terms are used when discussing chemical hazards or toxic substances?

Action level: An airborne level, typically one-half of the PEL designated in OSHA's substance-specific standards, 29 CFR 1910, Subpart Z , calculated as an eight (8)-hour time-weighted average, which initiates certain required activities such as exposure monitoring and medical surveillance.

Ceiling Limit: The exposure limit a worker's exposure may never exceed.

Sampling and Analytical Error:A statistical estimate of the uncertainty associated with a given exposure measurement.

Short-Term Exposure Limit (STEL):The average exposure to a contaminant to which a worker may be exposed during a short time period (typically 15 – 30 minutes).

13: Write notes on Slaughterhouse hazards?

When compared with other developing regions, conditions in the majority of traditional Asian slaughterhouses and slaughter slabs are extremely poor. Many of them do not fulfill minimum hygienic requirements to produce safe and wholesome meat. Improvements are needed urgently. The construction of facilities would all be very basic but functional and hygienic. Improvements are needed in slaughterhouse structure and installations, in waste and effluent treatment and in the way slaughterhouse workers do their job. Sanitary control measures must be efficiently enforced, and sanitary control personnel empowered to shut down operations or exclude facilities from the food chain if minimum requirements are not met.

14:Write notes on how to control hazardous?

Identifying and evaluating all hazardous substances in the workplace. Labeling all hazardous substances and providing up-to-date msds for them. Implementing safe work procedures and appropriate Administrative and engineering controls. Identifying required personal protective equipment and educating workers in its care and use. Identifying required personal protective equipment and educating workers in its care and use. Promoting the purchase of the safest substances possible.

15: What are major chemical hazards?

Specific types of chemicals have been associated with harmful health effects. Common chemical hazards include:

Skin irritation, disfiguring burns, eye injury or blindness caused by corrosive chemical products .injury from exploding containers, such as spray cans. Toxic by-products, such as vapours and fumes, caused by mixing incompatible chemicals. Sometimes serious burns from flammable solvents that catch on fire.