

Food safety, quality and HACCP – Fats and oils

1. Examples of some chemical agents of public health importance

Toxic metals – lead, mercury, cadmium

Mycotoxins

Pesticides

Plant toxicants

Radionuclides

Polychlorinated biphenyl's (PCBs)

2. Prerequisite programmes for HACCP implementation

Prerequisite programmes are defined as the universal procedures used to control the conditions in the food plant environment which contribute to the overall safety of the products; documented prerequisite programmes are the foundation of food safety management.

HACCP is not a stand alone programme but is part of a larger control programme; implementation of HACCP relies on adherence to prerequisite programmes. Prerequisite programmes must be developed, implemented and documented. Prerequisite programmes include Good Manufacturing Practices and other programmes.

