

FAO FOOD SAFETY TOOLBOX

(GHP & HACCP PRINCIPLES)

Document Location: GMP and GHP- Food Safety Risk Mitigation and GHP

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Overview

The FAO Food Safety Toolbox is a database of guidance documents to aid food processors, regulators and others to implement Good Hygiene Practices (GHP), Good Manufacturing Practices (GMP) and HACCP plans. It is designed to assist users as they think through problems and make decisions to reduce the risk of food safety issues.

The HACCP section of the toolbox contains a guidance document introducing HACCP which will help manufacturers and others on the HACCP approach. The document provides an overview of definitions, principles, and 12 steps to implementing HACCP. It also reinforces the challenges that may arise within some types of businesses. The toolbox also contains links to other references from competent authorities which can assist manufacturers of nutrition products to formulate HACCP plans within their specific operating contexts.

The GHP section of the toolbox provides information on how to apply the GHP principles set out in CXC 1-1969). It provides information on GHP in primary production, design of facilities, equipment, training and competence, maintenance, cleaning and pest control, personal hygiene, control of operations, production and consumer information and transportation. Overall, the

FAO food safety toolbox can assist suppliers to formulate HACCP plans, and apply GHPs within their operations and facilities.

Link to Document

[FAO-Good hygiene practices \(GHP\) and HACCP toolbox for food safety](#)