

GENERAL PRINCIPLES OF FOOD HYGIENE CXC 1-1969

Document Location: GMP & GHP - Food Safety Risk Mitigation and Good Hygienic Practices

Alternate Name: CXC 1-1969

Date Document Last Updated: 2022

Publisher: Codex Alimentarius

Date Uploaded to Website: June 6th, 2024

Overview

CXC 1-1969 contains the general principles and guidelines Food Business Operators (FBOs) must follow for all steps in the food processing chain. It is the global standard that allows for competent authorities to oversee and regulate food safety and quality. The document comprises two parts: Good Hygiene Practices (GHP) and Application Guidelines to identify Hazard Analysis and Critical Control Points (HACCP). The first covers the basis of all food hygiene systems to support the production of safe and suitable food, and the second deals with HACCP principles that can be applied throughout the food supply chain from primary production to final consumption and whose implementation should be guided by scientific evidence of risks to human health. Definitions and tools to determine and monitor critical control points (CCPs) are also provided in this document. Particular attention should be paid to Annex I and Annex II which outline HACCP measures, logic sequence and examples (Annex I) and a logic sequence (Annex II).

This document is important as it outlines roles and responsibilities for FBOs, governments and consumers and will help FBOs to establish food safety protocols and monitoring procedures to eliminate/prevent a wide range of hazards.

Link to Document

GENERAL PRINCIPLES OF FOOD HYGIENE CXC 1-1969 Adopted in 1969. Amended in 1999. Revised in 1997, 2003, 2020, 2022*. Editorial c