



# HACCP

Hazard Analysis and Critical Control Points

DQS MANAGEMENT SYSTEMS SOLUTIONS | 1500 MCCONNOR PARKWAY SUITE 400 | SCHAUMBURG, IL 60173 | 800-285-4476 | WWW.DQSUS.COM



**HACCP demonstrates the conformity of a company's hygiene management systems, good manufacturing practice, and preventative concepts for avoiding health hazards assessed in regulation 852/2004 and other selected reference systems.**

This assessment is beneficial for organizations who manufacture, process, distribute, or sell food items or food contact materials. HACCP is also valuable for the catering and industrial gastronomy trade, and the supplies (i.e., manufacturers of packaging materials.)

HACCP's objective is to identify specific consumer health hazards posed especially by food, assess the probability of their occurrence, and specify preventative measures that can be used to avoid hazards while producing food or reduce the risk to an acceptable minimum. A hazard analysis needs to be regularly updated, especially for new products or technological changes.

**Compliance to a HACCP plan could also be covered with a GFSI Standard. DQS offers certification to:**

- SQF
- BRC
- BRC Pack
- FSSC 22000
- ISO 22000

Learn more about these standards and more at [dqsus.com](http://dqsus.com). We would be happy to help you figure out which food safety program is the best for your needs.

#### Benefits:

- Identification, evaluation, and control of health hazards
- Show of fulfillment of due diligence requirements
- Improved consumer protection and confidence
- Increased product safety while reducing the risk of product liability
- Monitoring of food hazards

DQS Inc. was formed as a partnership between Underwriters Laboratories Inc. (UL) and DQS (German Registrar of Management Systems). DQS was founded by DGQ (German Society of Quality) and DIN (German Institute of standardization). With more than 80 offices in 60 countries, we are able to serve our large customer base of over 59,000 certifications worldwide.