



HACCP



Implementation in the UAE Benefits & Challenges

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Content

- **What is HACCP?**
- **Benefit of HACCP**
- **Challenges facing the implementation of HACCP**
- **Suggestions**



What is HACCP ??

Hazard Analysis & Critical Control Point



What is **HACCP** ??

**HACCP is a food safety
management system**



Benefits of HACCP



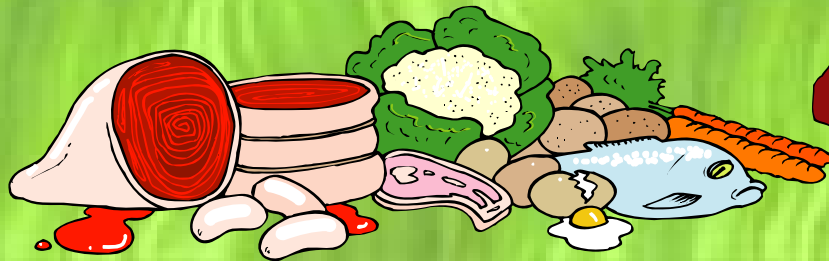
HACCP includes phases designed to prevent biological, chemical and physical hazards before they occur





Benefits of HACCP

- HACCP system provides food business with all reasonable steps to ensure that food produced, stored and distributed meets the **highest standards of hygiene practice and food safety.**





Benefits of HACCP

**Introduce the local
products to
international
markets**

Benefits of HACCP

Expand market





**equalizing food safety
control systems in the
world**

Benefits of HACCP

encourage promoting both confidence in the food industry and stability of food businesses.



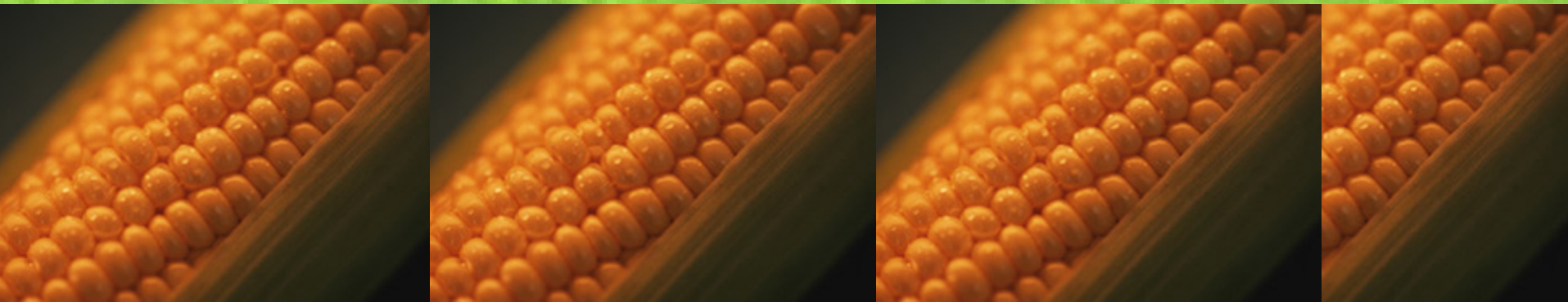
Benefits of HACCP

- HACCP implement to correct deviations through a systematic way once they are identified.



Benefits of HACCP

**HACCP system is applicable
to the whole food chain**



Benefits of HACCP

**HACCP improve the relationship
between food processors and food
inspectors**



Benefits of HACCP

**Can be easily integrated into
quality management
systems**



Benefits of HACCP

The benefit of HACCP as the reduction in costs associated with health risk



Benefits of HACCP

**However it imposes
additional costs on the food
industry**



Challenges facing the implementation of HACCP



Challenges

**Small identifies
the slow uptake
of HACCP**

Define small business

Classified by:

- 1. number of employees,**
- 2. profit levels**
- 3. usually serve the local market**
- 4. owned by one person or by small group of people**



Cost of HACCP are

costs of implementation such as:

**(costs of HACCP Planning & training
employees)**



**The application of HACCP in
small companies is essential to
secure public health**



**It was found in small companies are
less likely to invest in food safety
than larger companies**



problems of time



Challenges

**Paper work and
documentation is a burden**



Challenges

Not only small food business facing some difficulties in implementing of HACCP but also well equipped companies with significant resources.



What are the barriers to HACCP implementation ?

- 1. Availability of appropriate training in HACCP methodology**
- 2. Access to technical expertise**





FUTURE WORK



- support the large scale implementation of HACCP in :



retail butchers
school foodservice



HACCP



How much time is required to implement HACCP?



**The only pressure to apply
HACCP for these companies has
been from legislation.**



**The problems are: the cost,
language, background some
who had received no formal
education**



THANK YOU

