[Annex 2]

HACCP Flow Chart (Related to Article 6)

Ⅰ. Food(including food additives) manufacturer and processing company, Health-functional food manufacturer, Food sales business for facilities providing meals, Catering(including delivery meal service), Instantly-available food manufacturing or processing business[1], small packing or livestock slaughter house/related business

1. Assemble the HACCP Team
2. Describe the food and its distribution
3. Describe the intended use and consumers of the food
4. Describe a flow diagram which describes the process
5. Verify the flow diagram
6. Conduct a hazard analysis
7. Determine Critical Control points (CCPs)
8. Set the standard of Critical Control points (CCPs)
9. Establish monitoring procedures
10. Establish corrective actions
11. Establish verification procedures
12. Establish documentation and record keeping procedures

1)A business that manufactures and sells food products authorized by Ordinance of the Prime Minister directly to the final consumer.

Hazard Analysis Table

No.	Raw· Subsidiary Materials/ Name of procedure	characteristics	Risk Factor		Analysis			Prevention and Management
			Identification	Reason	Severity	Potential for Occurance	Evaluation	
1		B						
		C						
		P						

※ B(Biological hazards):

Pathogenic microorganisms, microorganisms that cause food spoilage, pathogenic e.coli strains, yeasts, fungus, parasites, or viruses that are inherent in the product and which may harm human health

C(Chemical hazards):

Heavy metals, pesticides, antibiotics, antimicrobial substances, prohibited food additives or substances over used beyond the upper limit that are inherent in the product and which may harm human health

P(Physical hazards):

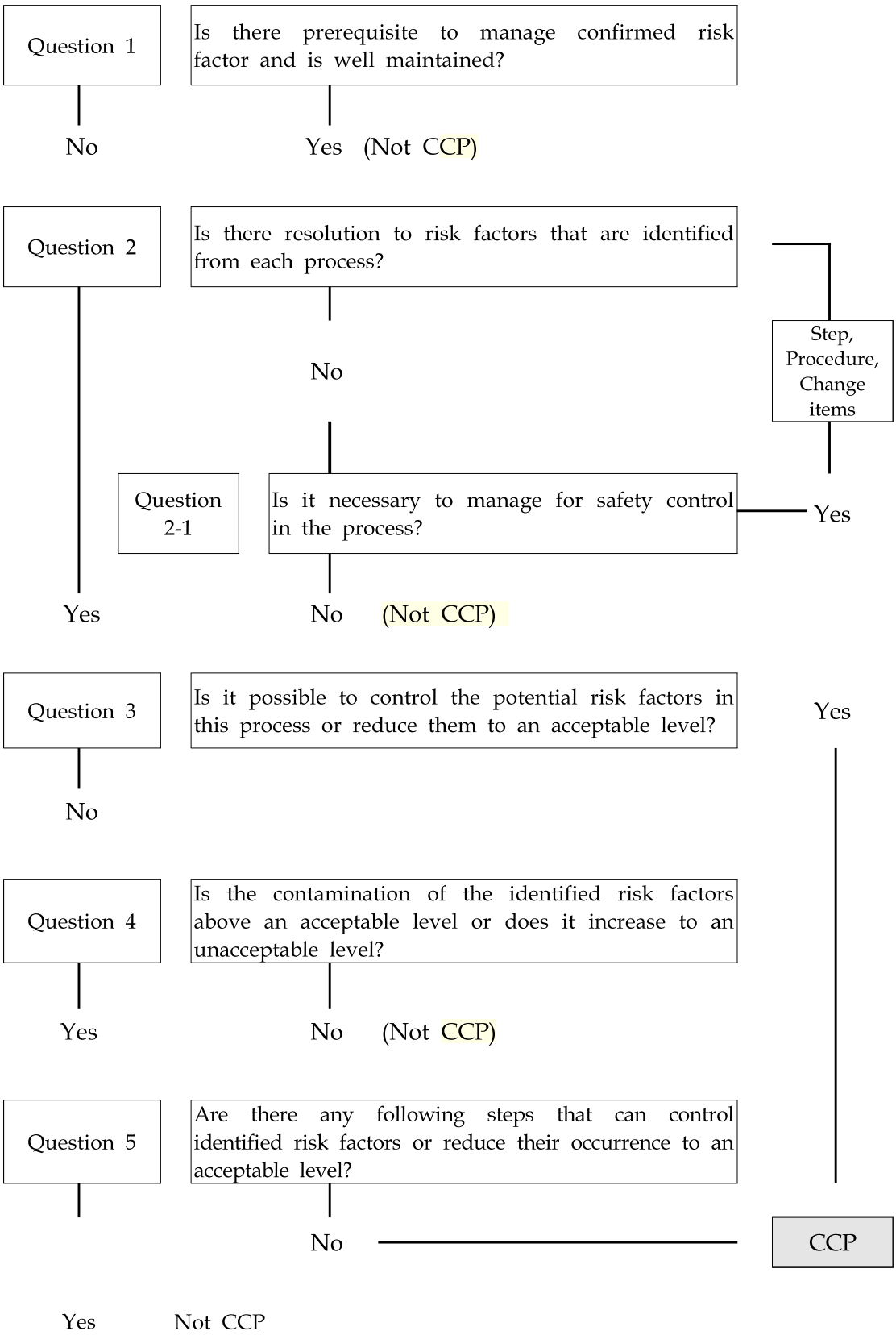
Any piece of stone, glass, plastic fragments, rust, or iron powders that are inherent in the product and which may harm human health

Critical Control Point (CCP) Decision Chart

Step	Risk Factors	Q1	Q2	Q2-1	Q3	Q4	Q5	CCP decision
		Yes→CP No→Q2	Yes→Q3 No→Q2	Yes→Q2 No→CP	Yes→CCP No→질문4	Yes→Q5 No→CP	Yes→CP No→CCP	

※ Items with high risk score after risk analysis are applied to CCP decision tree, the result should be identified on CCP decision chart.

Critical Control Point (CCP) Decision Tree



Ⅱ. Other Food Selling Businesses

1. Build HACCP Team
2. Write Sales flow chart for receiving, storing, processing, packaging, displaying, and selling
3. Analyse step-by-step Risk assessment for receiving, storing, processing, packaging, displaying, and selling
4. Decide Critical Control Point (CCP)
5. Establish the standard of Critical Control Point
6. Establish Monitoring system per each Critical Control Point
7. Establish corrective action for improvement
8. Establish verification process and methods
9. Establish documentation and record keeping process

Hazard Analysis

1. Must include all steps of selling; receiving, storing, processing, packaging, displaying, and selling
2. Risk factors (Hazards) are classified as Biological(B), chemical(C), and Physical(P).
3. Hazards can be analyzed and the causes can be comprehensively derived.

   (example) Proliferation of harmful microorganisms due to non-compliance with refrigerated storage; Mixing of foreign substances due to packaging damage, etc.
4. Hazard Analysis Documentation

Step	Identified Hazard	Causation or Risk factor	Prevention or Management

Principles of Critical Control Point (CCP) Decision

1. In principle, it is a rule to focus on the management of foods sold at other food retailers by determining the temperature management stage of refrigerated and frozen foods as an critical control point(CCP). Depending on the characteristics of the food products sold, inspection and other steps can be additionally determined and managed according to the critical control point(CCP) decision tree(see example).
2. Packaging and simple processing steps for the sale of agricultural, forestry, and aquatic products are managed as prerequisites.
3. Critical Control Point (CCP) Decision Tree (Example)