

**Who are the government agencies involved in the HACCP accreditation?**

There is a Joint Management Committee (JMC) composed of the:

**BUREAU OF EXPORT TRADE PROMOTION (BETP),**

**BUREAU OF FISHERIES AND AQUATIC RESOURCES (BFAR),**

**BUREAU OF FOOD AND DRUGS (BFAD),**

**FOOD DEVELOPMENT CENTER/ NATIONAL FOOD AUTHORITY (FDC/NFA), AND**

**THE EXPORT DEVELOPMENT COUNCIL (EDC)**

The JMC recommends food plants and food products for GMP and HACCP certification by the EDC. It proposes projects to strengthen the technical capability of the food industry through the conduct of training, seminars, deployment of experts, and the like.

For further information / inquiry contact:

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**HAZARD ANALYSIS AND  
CRITICAL CONTROL POINT  
(HACCP)  
ACCREDITATION  
PROGRAM**

## What is HACCP?

HACCP (Hazard Analysis and Critical Control Point) is a quality assurance system which identifies, evaluates, and controls/reduces food hazards. Food safety hazards are chemical, biological, or physical agents in food that can affect consumers' health adversely.

HACCP requires food processors to identify all possible food safety hazards at each stage of the production process, take measures to reduce them, and set critical limits. Continuous monitoring and record-keeping/documentation are necessary to ensure the validity and effectiveness of the system. If the hazards are not properly controlled or reduced, the processor must institute corrective actions.

HACCP can only be applied in food processing plants where Good Manufacturing Practice (GMP) is already in place.

GMP is a system which checks the safety and suitability of food facilities, practices, and controls in food manufacturing. It also includes measures that guarantee that the food has been processed under sanitary conditions.

Therefore, implementation of GMP is a pre-requisite to the granting of HACCP certification/accreditation.

## What is the Accreditation Program?

The Accreditation Program is a technical cooperation between the government and the food industry to meet international standards for GMP and HACCP.

## What are the objectives of the Accreditation Program?

It aims to increase food exports by providing buyers and interested parties with information on local processed food products that meet international requirements for quality and safety.

It also aims to strengthen the technology used in the industry for achieving product quality to support the thrust towards increased export competitiveness.

## Who may apply?

All food manufactures, processors and exporters may apply for accreditation.

## How does a company apply for HACCP accreditation?

1. Interested companies should write the Food Development Center (FDC) informing them of the companies intention to participate in the program.
2. Companies should submit the following documents to FDC for evaluation and pay the required fees:
  - HACCP Plan;
  - License To Operate (LTO) from Bureau Food and Drugs (BFAD); and
  - Sanitary Standard Operating Procedure (SSOP)
3. After evaluation, FDC will notify the company of required revisions in documents, if there are any, as well as inspection schedule.
4. The concerned agency will conduct a series of plant inspection to check their level of compliance with established HACCP standards and requirements
5. The Joint Management Committee (JMC) will evaluate the results of the plant inspection, notify the company of the ratings and findings, and recommend and endorse accreditation of the company.

## What are the benefits of HACCP accreditation?

Companies with HACCP-accredited products are eligible to receive the following benefits:

1. A plaque of product quality accreditation;
2. Ownership of product specific HACCP plan that meets requirements of international regulatory agencies for products traded in the export market;
3. Upgrading of existing manpower capability for quality control;
4. Priority to be included in trade and investment promotion organized by DTI such as market-matching, buyer-partner referral, consultancy and technical assistance, and participation in trade fairs, missions and other related activities subsidized by DTI; and
5. Inclusion in the special brochure on GMP-Accredited Plants and HACCP-Accredited Products to be distributed to embassies, trade posts, chambers of commerce, and trade association