

The background of the entire page is a photograph of a man in a white lab coat and hairnet, working in a food processing facility. He is using a high-pressure water spray to clean a large, white, multi-compartment plastic tray. The background shows a tiled wall and some equipment.

Food safety in production and retail

HACCP audit **product sheet** for

By having your hazard and risk management audited according to HACCP, you demonstrate that customer trust and food safety in production and retail are top priorities for you.

Objective of the HACCP audit

The HACCP concept (Hazard Analysis and Critical Control Point) is a recognized quality method for a systematic form of safety and risk management in the food industry. Our HACCP audit is based on the guidelines of the Codex Alimentarius of the Food and Agricultural Organization (FAO) of the United Nations. The German and European food hygiene regulations make the implementation of HACCP compulsory for the production and retail of food products.

Our experienced experts check your HACCP system and certify your compliance with the requirements of the Codex Alimentarius.

Your benefits

With the HACCP audit, you demonstrate to your customers and stakeholders that safety during the production and handling of food products are priorities for you. This creates trust as the basis for long-term and valuable partnerships.

You benefit from the higher quality of your products and processes as well as a improved efficiency in the field of risk management – our audit results and recommendations for measures provide you with helpful practical advice.

Ensure legal certainty for your business by demonstrating that you comply with all of the legal requirements.

The HACCP audit on the basis of the seven principles of the Codex Alimentarius

Our experts audit your HACCP system according to the guidelines of the Codex Alimentarius of the Food and Agriculture Organization of the United Nations (FAO).

These include:

1. Performance of a hazard analysis
2. Identification of food safety at critical control points
3. Specification of limit values for critical control points
4. Establishment of monitoring procedures at critical control points
5. Specification of corrective measures in the case of non-conformities with the established limit values
6. Establishment of evaluation measures for efficiency reviews
7. Specification of measures-related documentation

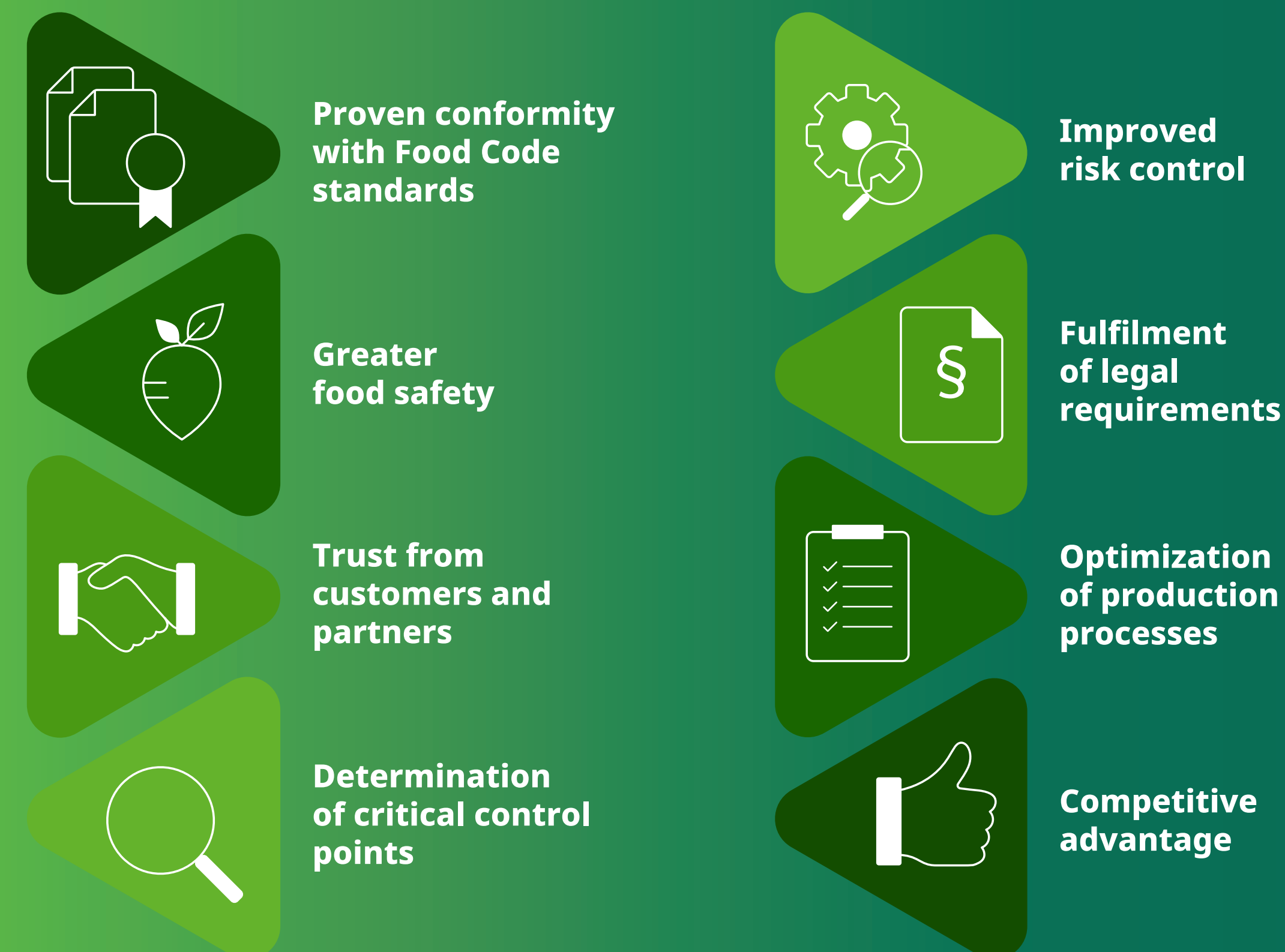
Would you like to learn more about the verification of food safety and the HACCP audit? Get in touch with our experts!

[Contact us!](#)

[Find out more!](#)

HACCP

Your advantages at a glance



Other services you can benefit from

You can also have other quality, environmental and safety management systems certified by us, for example, in accordance with [IFS Food](#), [ISO 22001](#) and [QS certification](#), as well as combinations of the above. Our wide-ranging portfolio offers you the right certification! The DEKRA Group also offers you the following services:

- ▶ Assessments regarding compliance with specific rules
- ▶ Personal certifications
- ▶ Product tests and certification

Excellence – the DEKRA seal



Add an exclamation mark that stands for the highest quality and reliability – across all industries and internationally. The DEKRA seal is an excellent way to promote your company's image, a marketing tool and a way to stand out from the competition. In this way, you can show your customers and business partners that your service is worth their time and money. We will be happy to assist you.

Would you like more information?
Visit our website:

dekra-certification.de