The Establishment of HACCP Sanitation Management for food and beverage industry

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Abstract

It is estimated that up to 6 thousand people got a food-borne illness in 2010 in Taiwan. Most of cases might cause hazards if out of control during preparing. The HACCP system is recently considered to be effective management of reducing risks form hazards. To introduce HACCP program and establish the management model for food and beverage industry could be prevent hazards effectively. Including hardware design, line planning, self-management of sanitation, staff education and training and source of food material are also important for insuring safety of food from farm to table. It is an important issue currently to improve sanitation and safety for foods.

Keyword：HACCP , Sanitation Management