

WHERE DOES HACCP FIT IN?

HACCP = Hazard Analysis and Critical Control Point.

HACCP adds controls to manage food safety risks specific to each stage of the production process.

Effective management of food safety risks entails knowing the hazards associated with the process and products:

A food establishment must have Good Hygiene Practices and Good Manufacturing Practices in place before it can implement HACCP.

Designated BAHA Food Safety Inspectors conduct annual audits of HACCP systems of food establishments with HACCP recognition (in addition to routine inspections).



**FOOD SAFETY INSPECTION
PROGRAM: ENSURING SAFE
FOOD FOR BELIZE**

PROTECTING PUBLIC HEALTH

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Each year, almost 1 in 10 people fall ill from eating bad food, causing more than 420,000 deaths.

- WHO

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BAHA's Food Safety Inspection Program promotes adherence to Good Hygiene Practices (GHP) and Good Manufacturing Practices (GMP), ensuring safer food.

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FOOD SAFETY DEPARTMENT

REGISTRATION & APPROVAL: FOOD ESTABLISHMENTS

Applies to Food Processing
Plants, Slaughterhouses &
Packing Houses

GMP INSPECTION PROGRAM

BAHA Food Safety Inspectors conduct routine inspections of registered establishments to assess compliance with Good Manufacturing Practices (GMPs).

GMPs are the basic operational practices that food establishments must comply with to ensure that they provide safe food.

These include:

- Proper building design & facilities
- Sanitation and hygiene standards
- Adequate storage conditions
- Suitable equipment
- Pest Control



MEAT INSPECTION PROGRAM

Ensures that:

- only healthy animals are slaughtered for human consumption.
- slaughtered animals are free from zoonotic or other animal diseases.

At **Ante-Mortem Inspection** (before slaughter), animals are screened for abnormalities that can indicate poor health, sickness, or clinical disease.

At **Post-Mortem Inspection** (after slaughter), the carcass and organs are examined for pathological lesions, and any carcass, meat, or offal deemed unfit for human consumption is condemned and excluded from the food chain.

