

HACCP

Overview

Hazard Analysis and Critical Control Points (HACCP) is a systematic preventive approach to food safety from biological, chemical and physical hazards in production processes that can cause the finished product to be unsafe, and designs measurements to reduce these risks to a safe level.

The HACCP system can be used at all stages of a food chain, from food production and preparation processes including packaging, distribution, etc. In this manner, HACCP is referred as the prevention of hazards rather than finished product inspection.

Statement

Fileder Filter Systems has reviewed their position in relation and can confirm that their product range supplied does not fall directly within the scope of HACCP as their primary function is not food preparation*. However, Fileder Filter Systems does take hygiene and product integrity extremely seriously and as a matter of importance.

Operating guidelines employed by Fileder include:

- A strict hygiene policy within the warehouse ensures that the risk of cross contamination is greatly reduced. No food or drink is to be consumed within the warehouse to assist in this. The hygiene policy has been attached.
- All filter products are stored wrapped and boxed within our warehouse.
- The warehouse is subjected to regular pest control inspections by a third party
- All products are shipped out of the warehouse fully packaged.

Fileder Filter Systems believes that the steps put in place ensure that no contamination from biological, chemical or physical hazards can occur.

Notes

* As confirmed by C Smith, Senior Environmental Health Officer, Mid Kent Shared Service Government Body

Owner Dan Chappell, Product Quality Technician
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