CONTENTS

Preface to the Seventh Edition ix
Acknowledgements xi
Decision Makers’ Summary xiii

Part I General Guidance

Chapter  1 Introduction 3
2 Quality Management System 9
3 Hazard Analysis Critical Control Point 17
4 Food Safety Culture 31
5 Food Crime and Food Integrity Management Systems 35
6 Food Crime Risk Assessment 45
7 Security and Countermeasures 53
8 Food Toxins, Allergens and Risk Assessment 63
9 Foreign Body Controls 75
10 Manufacturing Activities 85
11 Management Review, Internal Audit and Verification 95
12 Product and Process Development and Validation 101
13 Documentation 107
14 Product Identification and Traceability 115
15 Provenance and Authenticity 121
16 Electronic Identification and Digital Traceability Techniques 125
17 Personnel, Responsibilities and Training 129
18 Worker Welfare Standards 147
19 Premises and Equipment 151
20 Water Supply 169
21 Cleaning and Sanitation 173
22 Infestation Control 183
23 Purchasing 191
24 Packaging Materials 197
25 Smart Packaging 201
26 Internal Storage 205
27 Crisis Management, Complaints and Product Recall 211
28 Corrective and Preventive Action 217
29 Reworking Product 221
30 Waste Management 225
31 Food Donation Controls and Animal Food Supply 229
32 Warehousing, Transport and Distribution 233
33 Contract Manufacture and Outsourced Processing and Packaging 239
34 Calibration 241
35 Product Control, Testing and Inspection 245
36 Provenance and Integrity Testing 251
37 Labelling 253
38 Good Control Laboratory Practice and Use of Outside Laboratory Services 257
39 Electronic Data Processing and Control Systems 265
40 Sustainability Issues 269
41 Environmental Issues 271
42 Health and Safety Issues 275

Part II Supplementary Guidance on Some Specific Production Categories
Chapter 43 Heat-Preserved Foods 279
44 Chilled Foods 289
45 Frozen Foods 299
46 Dry Food Products and Materials 307
47 Compositionally Preserved Foods 311
48 Foods Critically Dependent on Specific Ingredients 313
49 Irradiated Foods 315
50 Novel Foods and Processes 321
51 Foods for Catering and Vending Operations 325
52 The Use of Food Additives and Processing Aids 327
53 Responsibilities of Importers 331
54 Export 333

Part III Mechanisms for Review of this Guide

Appendix I Definition of Some Terms Used in this Guide 337
Appendix II Abbreviations Used in this Guide 347
Appendix III Legislation and Guidance 355
Appendix IV Additional References 357
Appendix V Contribution to the Seventh and Previous Editions of the Guide 361