

HACCP+ Standard



Version 001 / 2021

Standard HACCP Plus

Circular economy Safety of products Sustainability

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HACCP+ standard

Contents

- 0 Changes to the HACCP+ standard
- 1 Introduction
 - 1.1 Structure of the HACCP+ standard
 - 1.2 Scope of the HACCP+ standard
 - 1.3 Exclusions from the requirements of the HACCP+ standard
- 2 Definitions
- 3 Requirements for organizations (or ISO 9001)
 - 3.1 Corporate Governance / Leadership
 - 3.2 Stakeholders
 - 3.3 Quality policy
 - 3.4 Key Performance Indicators
 - 3.5 Risk management
 - 3.6 Top management reviews
 - 3.7 Internal audits
 - 3.8 Fulfillment of legal requirements
 - 3.9 Documented information
- 4 HACCP 2.0 system (or BRC / IFS / ISO / FSSC 22000)
 - 4.1 Food safety culture
 - 4.2 Commitment of management and resources
 - 4.3 Establishing a HACCP team
 - 4.4 Characteristics of the product or service and the way of use
 - 4.5 Development of the process flowchart

HACCP+ standard

- 4.6 Verification of the process diagram
- 4.7 Hazard analysis / hazard assessment including risk-based preventive control measures
- 4.8 Preventive checks
- 4.9 Identification of the CCP's critical control points
- 4.10 Establish critical values and tolerances for CCPs
- 4.11 Development of a monitoring system for CCP
- 4.12 Develop corrective actions for CCP
- 4.13 Verification of the HACCP+ system
- 5 Achieving the goals of the organization / Planning
 - 5.1 Quality of products and services
 - 5.2 Operational management (or ISO 22301)
 - 5.3 Human Resource Management (or ISO 45001)
 - 5.4 Customers and customer service
 - 5.5 Personal data protection (GDPR)
 - 5.6 Supply chain (or CoC systems)
 - 5.7 Marketing
 - 5.8 Financial indicators
 - 5.9 Public administration
 - 5.10 Balanced Scorecard
 - 5.11 Product / service design
- 6 Security of products or services
 - 6.1 Crisis team
 - 6.2 Non-conforming product / service

HACCP+ standard

- 6.3 Product safety (and VACCP / TACCP / food fraud)
- 6.4 Withdrawal from the market
- 6.5 Information security (or ISO / IEC 27001)
- 6.6 Management of anti-corruption activities (or ISO / IEC 37001)
- 7 Climate neutrality or sustainable development
 - 7.1 Climate impact (or ISO 14064 / PAS 2050/2060)
 - 7.2 Carbon footprint of a product / service or organization (or ISO 14064 / PAS 2050/2060)
 - 7.3 Mass balance (or ISCC / REDcert / 2BSvs / RSB / KZR INiG)
 - 7.4 Environmental management (or ISO 14001)
 - 7.5 Energy management (or ISO 50001)
 - 7.6 Sustainable development
 - 7.7 Respect for Diversity
 - 7.8 Global Responsibility
 - 7.9 Social development (or ISO 37120)
- 8 Social involvement
 - 8.1 Fair remuneration
 - 8.2 Working hours
 - 8.3 Employment security
 - 8.4 Occupational Health and Safety
 - 8.5 Prohibition of child labor and forced labor
 - 8.6 Non-discrimination
 - 8.7 Freedom of association
 - 8.8 Compliance with International Conventions