

Download Short Guide To Completing Haccp Plan

Issue Date: April 2, 2012 Page 5 of 26 © 2012 Food Safety Alliance for Packaging Multiwall Bag Preparing a HACCP Plan This article has been written to work as a reference when you are completing a health and safety workplace accident report and investigation. It is always good practice to record an accident however small, it protects both the company and the injured person (IP) should any future problems occur. Who must submit a food service facility license application? Any person planning to distribute, prepare, handle, or dispense food for public consumption with or without charge. Glossary terms A–Z definitions A Accepted conventions. The principles, techniques, and/or procedures established by a "community of practice". For example, in Construction and Mechanical Technologies accepted conventions relate to such things as flush, parallel, perpendicular, offset, symmetry, array, tolerance, ease, press fit, clearances, eccentricity, and taper.