

**A SURVEY ON CONSTRAINTS IN THE IMPLEMENTATION OF HACCP
IN FOOD INDUSTRIES IN SELANGOR**



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ABSTRACT

A SURVEY ON CONSTRAINTS IN THE IMPLEMENTATION OF HACCP IN FOOD INDUSTRIES IN SELANGOR

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Survey on the implementation of HACCP for food industries in Selangor was conducted to obtain the numbers of food industries that had or are planning to implement HACCP in Selangor. This study took place because the Health Minister, Datuk Chua Jui Ming plans to make it mandatory to high-risk foods such as dairy products, meats, eggs, fish and related items to come under Hazard Analysis and Critical Control Points (HACCP) certification once the Food Hygiene Regulation are gazetted within one year. This study is done in three levels of food industries, that is, small or traditional industry, medium scale industry, and big industries. Sampling was done randomly by getting the list of food industries from the FFM Directory, MBSA and FAMA. 80 questionnaires were distributed to the food industries by hand, or posted. Only 40 questionnaires were returned. The study covers the constraints during the implementation of HACCP. Five main constraints were identified, they are inadequate basic hygiene, lack of expertise and information, human resource constraints, no expertise, information and/or technical support, and perceived and real financial constraints. In the mean time, the food industries needed expertise and information, adequate basic hygiene, and effective education and training programs to implement HACCP. This study also revealed that 97% of food industries in Selangor intend to implement HACCP in their organization.

CHAPTER 1

INTRODUCTION

Hazard Analysis and Critical Control Points (HACCP) is a system for controlling any type of food hazard including biological, chemical and physical. The HACCP approach to food safety is a workable, preventive, and cost effective system, which, if correctly implemented, leads to higher quality and uniformity of food products. It also provides a uniform method for food safety control that can be applied by food industry.

The HACCP system is a systematic, rational, documented process of identifying the hazards, then estimating and reducing the risk associated with the processing and marketing of a given food product. This fundamental, powerful technique was the result of joint effort, between the Pillsbury Company, the National Aeronautics & Space Administration (NASA) and the US Army Natick Laboratories to apply a zero defect philosophy to food production for astronauts. (Mohd Som, et.al, 2000)