

**SURVEY ON THE AWARENESS OF THE INTEGRATION OF
HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) AND
HALAL CERTIFICATION SYSTEM IN THE FOOD SERVICE
INDUSTRY IN MALAYSIA**

By

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ABSTRACT

This survey was carried out to study the awareness of food safety in the food service industry and also to the integration of hazard analysis critical control point (HACCP) and halal certification system. This survey involved 150 respondents of which 44 of them have replied to the questionnaire sent. The survey was carried out by interviewing and sending out a questionnaire to the selected organizations. For the interview method a face – to – face interview and telephone interview were conducted. The questionnaire was hand delivered and also through the mailed or electronically administered.

The respondents were chosen randomly from addresses obtained from the yellow pages, internet and Malaysia Directory of Halal book. From the survey, it showed 63.6 % of the respondents surveyed have stated that food safety issues are important in their organization. The respondents surveyed have implemented one of the food safety practices that is the GMP System. From the survey, we concluded that most of the food service industries have not implemented the HACCP System in their organization, as only 2.3% of the respondents have implemented the HACCP System.

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CHAPTER 1

INTRODUCTION

HACCP is an acronym for Hazard Analysis Control Point. It is a production control system for the industry. It is a process that identifies where potential contamination can occur (the critical control points or CCPs) and strictly monitors these points as a way of ensuring the process is in control and that the safe test product possible is being produced. HACCP is designed to “prevent “rather than to “catch” potential hazards. It is also designed to deal with biological, chemical and physical hazards and has been accepted by the international scientific community.

This fundamental, powerful technique was the result of a joint effort, within the US Space Program, of the Pillsbury Company, the National Aeronautics and Space Administration (NASA) and the US Army Natick Laboratories to apply a zero defect philosophy to food production for astronauts. After both NASA and Pillsbury felt that HACCP, using the prevention philosophy, would be the most effective system that is systematic, rational and a documented process of identifying the processing and marketing of a given food product.