

UNIVERSITI TEKNOLOGI MARA

**COMPLIANCE OF HAZARD
ANALYSIS AND CRITICAL
CONTROL POINT (HACCP) IN
ACCORDANCE TO MS 1480:2007 AT
BLUE SKY BIRD NEST SDN BHD**

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Dissertation submitted in partial fulfillment
of the requirements for the degree of

Master of Business Administration

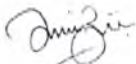
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AUTHOR'S DECLARATION

I declare that the work in this dissertation was carried out in accordance with the regulations of Universiti Teknologi MARA. It is original and is the results of my own work, unless otherwise indicated or acknowledged as referenced work. This dissertation has not been submitted to any other academic institution or non-academic institution for any degree or qualification.

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ABSTRACT

The purpose of this study is to investigate whether Blue Sky Bird's Nest (BSBN) complies with the Hazard Analysis and Critical Control Point (HACCP) requirement in accordance to MS 1480:2007 in regards to its process flow and the physical condition of the processing plant. In addition to this, this study will also identify the difficulties faced by the company in taking steps in complying with the standard. The third and last objective of this study is to give recommendations to the company on the issues that needs to be rectified in order to minimize the level of nonconformity of the processing plant to the standards of HACCP. The investigation was made by conducting interviews and gathering information on various journals regarding HACCP, but most of the information is gathered by observation on the processing plant itself and examining the documents of the company. From the study, it is found that BSBN had complied with 89% of the physical aspect of the plant and 95% of its technical aspects which includes the process flow of processing the product. The conclusion for this study found that BSBN is on the right track to obtain HACCP certificate with some minor improvements needs to be made. Thus, the owner's target in obtaining the HACCP certificate by early 2015 is most likely to be achieved.

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CHAPTER ONE

INTRODUCTION

1.1 INTRODUCTION

Malaysia is one of the largest bird's nest exporters particularly to China and Hong Kong market. However, Malaysia multimillion ringgits bird's nest industry has been hit hard by China's ban and a series of scandals, with a drop in sales and prices. In light of the emerging food safety issues that surrounds the Malaysian Edible Bird's Nest (EBN) industry, which have somewhat affect the economic gain of the EBN exporters in Malaysia, the Ministry of Health Malaysia, the Ministry of Agriculture and Agro-based and Industry Malaysia under its Department of Veterinary Services (DVS) and Department of Standards Malaysia had since 2003 issued a set of guidelines for a more systematic management of the local swift's nest industry. Besides, these guidelines are needed to ensure that the local swiftlet's industry does not create any health problem to the population (Ramli and Azmi, 2012).

Thus, practice food safety and hygiene is very important in life, especially in the food processing industry. Processing plants are required to have a HACCP plan for each product (Northcutt & Russel, 2010). HACCP is a short form for the Hazard Analysis Critical Control Point. HACCP was designed to prevent hazardous products from leaving the manufacturing or processing facility. To ensure safe consumption of bird nest products, the design of HACCP plan is very essential and has great importance in Blue Sky Bird Nest Sdn. Bhd. This study is specifically designed to investigate the compliance of HACCP principles in this company.

The management of BSBN is keen to produce high quality products and to ensure meeting customers' need through the implementation of food safety systems and continuous monitoring. BSBN is committed in an attempt to improve the quality of food safety management system by controlling the purchase of raw materials, processing and distribution of the finished products especially in terms of cleanliness. BSBN food safety objective is to identify, evaluate and control factors relating to food safety, in particular in terms of hygiene at all stages of processing from the receipt of raw materials to the distribution of finished products to ensure the product is produced in a high quality, clean, healthy and safe to consume.