Indian Journal of Basic and Applied Medical Research; December 2014: Vol.-4, Issue- 1, P. 92-105

**Review article:
HACCP (Hazard analysis & critical control point)**

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Date of submission: 22 May 2014 ; Date of Publication: 09 December 2014

**Abstract:**

**HACCP** (Hazard Analysis & Critical Control Point) is the systematic preventative approach to food safety. It addresses physical, chemical and biological hazards as a means of prevention rather than finished product inspection. It is a systematic preventive approach for food safety from biological, chemical and physical hazards in production process. The HACCP system can be used at all stages of a food chain, from food production and preparation processes including packaging, distribution etc.