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

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**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.