



MALAYSIAN STANDARD

MS 1480:2019

**Food safety according to Hazard Analysis
and Critical Control Point (HACCP) system
(Second revision)**

ICS: 67.020

Descriptors: food, safety, definition, corrective actions, critical control points, critical limit, document control, verification, HACCP study, planning, operation

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Committee representation

The Industry Standards Committee on Food, Food Products and Food Safety (ISC U) under whose authority this Malaysian Standard was developed, comprises representatives from the following organisations:

Department of Agriculture Malaysia
Department of Chemistry, Malaysia
Department of Standards Malaysia
Department of Veterinary Services
Federal Agricultural Marketing Authority
Federation of Malaysian Manufacturers
Jabatan Kemajuan Islam Malaysia
Malaysian Agricultural Research and Development Institute
Malaysian Association of Standards Users
Malaysian Institute of Food Technology
Malaysian Palm Oil Board
Ministry of Health Malaysia
Ministry of International Trade and Industry
SIRIM Berhad (Secretariat)
SME Corporation Malaysia
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia

The Technical Committee on Food Safety System which developed this Malaysian Standard consists of representatives from the following organisations:

Department of Agriculture Malaysia
Department of Fishery Malaysia
Department of Veterinary Services
Federal Agricultural Marketing Authority
Federation of Malaysian Manufacturers
Malaysian Agricultural Research and Development Institute
Malaysian Association of Standards Users
Malaysian Institute of Food Technology
Ministry of Health Malaysia
SIRIM Berhad (Secretariat)
SIRIM QAS International Sdn Bhd
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia

Foreword

This Malaysian Standard was developed by the Technical Committee on Food Safety System under the authority of the Industry Standards Committee on Food, Food Products and Food Safety.

Major modifications in this revision are as follows:

- a) reposition of clauses for better reading flow;
- b) amendments on clauses in order to improve the understanding;
- c) inclusion of new terms and definitions and amendments on some of the terms and definitions;
- d) amendments on the Hazard Analysis Worksheet for raw material/packaging material; and
- e) Annex A has been deleted.

This Malaysian Standard cancels and replaces MS 1480:2007, *Food safety according to hazard analysis and critical control point (HACCP) system (First revision)*.

Compliance with a Malaysian Standard does not of itself confer immunity from legal obligations.