



MALAYSIAN STANDARD

MS 1480:2025

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

ICS: 67.020; 03.100.70

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Committee representation

The National Standards Committee on Food, Food Products and Food Safety (NSC 21) under whose authority this Malaysian Standard was developed, comprises representatives from the following organisations:

Department of Agriculture Malaysia
Department of Chemistry Malaysia
Department of Fisheries Malaysia
Department of Standards Malaysia (Secretariat)
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
Malaysian Palm Oil Board
Ministry of Agriculture and Food Security
Ministry of Investment, Trade and Industry
Ministry of Health (Food Safety and Quality Programme)
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia

The Technical Committee on Food Safety System (NSC 21/TC 19) which developed this Malaysian Standard consists of representatives from the following organisations:

Department of Agriculture Malaysia
Department of Fisheries Malaysia
Department of Standards Malaysia (Secretariat)
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
Malaysian Palm Oil Board
Ministry of Health (Food Safety and Quality Programme)
SIRIM QAS International Sdn Bhd
Universiti Kebangsaan Malaysia
Universiti Putra Malaysia

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Foreword

This Malaysian Standard was developed by the Technical Committee on Food Safety System (NSC 21/TC 19) under the authority of the National Standards Committee on Food, Food Products and Food Safety (NSC 21).

This third revision of MS 1480 cancels and replaces MS 1480:2019, *Food safety according to Hazard Analysis and Critical Control Point (HACCP) system*.

Major modifications in this revision are as follows:

- a) reposition of clauses for better reading flow;
- b) amendments on clause in order to improve the understanding;
- c) inclusion of new terms and definitions and amendments on some of the terms and definitions in [Clause 3](#);
- d) amendments on the hazard analysis worksheet for raw material/packaging material in [Annex A](#); and
- e) Figure 2a on “Raw material decision tree” had been deleted.

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

CONTENTS

	Page
Committee representation	i
Foreword	ii
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 General requirements	3
4.1 Management responsibility	3
4.1.1 Food safety policy and food safety objectives	3
4.1.2 Responsibility and authority	4
4.1.3 Competence, training and food safety awareness	4
4.2 Product description	5
4.3 The intended use and users of the product	5
4.4 Process flow diagram	6
5 Prerequisite programmes	6
6 HACCP system requirements	7
6.1 General	7
6.2 Procedures of the HACCP system	7
6.3 HACCP plan	7
6.3.1 General	7
6.3.2 Validation of the HACCP plan	7
6.3.3 Identify hazards and determine control measures (Principle 1)	8
6.3.4 Determine Critical Control Points (CCPs) (Principle 2)	8
6.3.5 Establish validated critical limits for each CCP (Principle 3)	9
6.3.6 Establish a monitoring system for each CCP (Principle 4)	9
6.3.7 Establish corrective actions (Principle 5)	9
6.3.8 Establish verification procedures (Principle 6)	10
6.3.9 Establish documentation and record keeping (Principle 7)	10
6.4 Internal audit	12
6.5 Management review	12
6.6 HACCP plan summary/HACCP worksheet	13
7 Operation, maintenance and improvement of the HACCP system	13
7.1 General	13
7.2 Control of non-conforming product	13
7.3 Traceability	13
7.4 Emergency preparedness and response	14
7.5 Notification and recall	14