



MALAYSIAN STANDARD

MS 1480:2007

FOOD SAFETY ACCORDING TO HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM (FIRST REVISION)

ICS: 67.020

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

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Committee representation

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

Department of Agriculture
Department of Chemistry
Department of Standards Malaysia
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 Association
Malaysian Palm Oil Board
Ministry of Agriculture and Agro-Based Industry
Ministry of Health Malaysia
Ministry of International, Trade and Industry
National Biotechnology Division, Ministry of Science, Technology and Innovation
Universiti Kebangsaan Malaysia
Univesiti Putra Malaysia

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

Department of Agriculture
Department of Fishery
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 Association
Malaysian Palm Oil Board
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 Food and Food Products Industry Standards Committee.

This Malaysian Standard is the first revision of MS 1480, *Food safety system 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 clauses in order to improve the understanding;
- c) introducing few new definitions and amendments on some of the definitions;
- d) introducing new clause on validation;
- e) introducing Hazard Analysis Worksheet for raw material/packaging material; and
- f) introducing pre-requisite programmes list at Annex A.

This revised Malaysian Standard cancels and replaces MS 1480:1999.

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