



# HACCP Certification Checklist for Beekeepers

## Step 1: Understand the HACCP Framework

- Research the seven principles of HACCP.
- Identify how HACCP applies to honey production & processing.
- Familiarize yourself with food safety regulations specific to your region.

## Step 2: Establish Prerequisite Programs (PRPs)

- Research the seven principles of HACCP.
- Develop Good Manufacturing Practices (GMPs) for hive management & honey extraction.
- Implement a cleaning & sanitization program for all equipment.
- Create pest control measures for your beekeeping & honey processing areas.

## Step 3: Conduct a Hazard Analysis

- Identify potential biological, chemical & physical hazards in your production process.
- Set up tracking tools
- Map out each step of your honey production, from hive to final product.

## Step 4: Determine Critical Control Points (CCPs)

- Identify steps in the process where hazards can be prevented, eliminated, or reduced.
- Document how each CCP will be controlled.

## Step 5: Establish Critical Limits

- Define acceptable limits for each CCP (e.g., temperature, moisture levels).
- Record the testing methods & equipment needed to monitor these limits.

## Step 6: Implement Monitoring Procedures

- Develop a system for monitoring each CCP.
- Assign staff or team members responsible for monitoring tasks.

## Step 7: Develop Corrective Actions

- Define steps to take if critical limits are not met.
- Document all corrective actions in case of non-compliance.

## Step 8: Verify the HACCP System

- Conduct regular reviews to ensure the HACCP plan is effective.
- Perform internal audits and inspections of your honey production process.
- Update the HACCP plan as needed to reflect changes in operations.

## Step 9: Maintain Records and Documentation

- Keep detailed records of hazard analyses, CCP monitoring & corrective actions.
- Store cleaning schedules, equipment maintenance logs & training records.

## Step 10: Certification Process

- Identify a certification body accredited in HACCP.
- Prepare for an external audit by reviewing your processes & documentation.
- Address any issues identified during the pre-certification audit.
- Complete the official certification process with the chosen body.

## Additional Tips for Success

- **Engage Your Team:** Train staff on food safety and HACCP principles.
- **Stay Informed:** Keep up to date with industry standards and changes in food safety regulations.
- **Seek Guidance:** Consult with HACCP experts or advisors to refine your plan.

