



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.

