


안전한 HACCP(해썹) 바로알기

Let's learn more about the HACCP!

소비자들에게 좀 더 안전한 식품을 제공하고 싶은데 어떻게 해야하지?
I want to provide safer food to consumers. But how?




걱정마세요~ HACCP을 알면 어렵지않아요~!
Don't worry~! It's actually very easy once you understand HACCP~!




HACCP이요?
What's HACCP?




네! 정부가 인증하는 과학적이고 가장 안전한 식품 안전관리제도예요.
It's a food safety management system that is based on scientific research and certified by the Korean government.

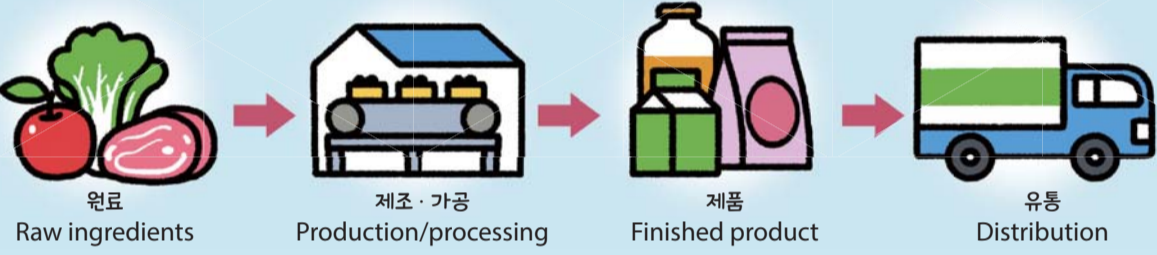


와우~ 대박!
Wow! That's great!



HACCP은 제품의 생산부터 유통까지의 전 과정에서 위해요소의 혼입이나 교차오염*을 방지하기 위해 중요 공정을 중점적으로 관리하는 사전 예방적 시스템입니다.
HACCP is a preventative system that is designed to prevent the infiltration of and cross-contamination* by hazards throughout the entire production process, from creation to distribution, by focusing management efforts on the most important processes.





원료 제조·가공 제품 유통
Raw ingredients Production/processing Finished product Distribution

위해요소? 그게 뭐가요?
Hazards?
What are those?







생물학적 위해요소
Biological hazards

세균(식중독균), 바이러스, 기생충 등
Germs(pathogenic bacteria), viruses, parasites, etc.

화학적 위해요소
Chemical hazards

농약, 세척제, 곰팡이독소, 살균소독제 등
Pesticides, detergents, fungal toxins, sterilizing disinfectants, etc.

물리적 위해요소
Physical hazards

돌, 유리조각, 반창고, 외조각 등
Rocks, glass fragments, band-aids, pieces of metal, etc.



그럼 어떻게 관리해야 하나요?
How can all of this be managed properly?



공정 중에서 중요관리점을 설정하고, 그 공정의 한계기준**을 철저히 준수하면 됩니다.
All you have to do is define the key management points in the processes of producing and food products and set and strictly adhere to critical limits** for each point.



안전하고 깨끗한 식품을 만들기 위해 우리 모두 위생관리를 철저히 해야겠네요.
Now I understand how important it is to strictly abide by sanitation rules in order to make sure food is safe and clean.



네~ 이제부터 깨끗한 식품을 만들기 위하여 종사자가 지켜야 할 것은 무엇인지 알아볼까요?
Great! Now let's learn more about some of the ground rules that workers must follow to ensure that the food they produce is clean.



교차오염 오염되지 않은 식재료나 음식이 오염된 식재료 및 기구, 종사자와의 접촉으로 인해 유해 미생물이 오염되거나 이들이 혼입되는 것

* **Cross-contamination** The unintentional transfer of a foodborne pathogen from a food(where it may occur naturally) or insanitary object to another food(where it may present a hazard).

한계기준 식중독균 등 식품안전을 위협하는 요인을 제거할 수 있는 기준이나 기준치

** **Critical limit** The maximum or minimum value, or combination of values, to which any biological, chemical or physical parameter must be controlled to significantly minimize or prevent a hazard requiring a process preventive control.



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Korea Agency of HACCP Accreditation and Services

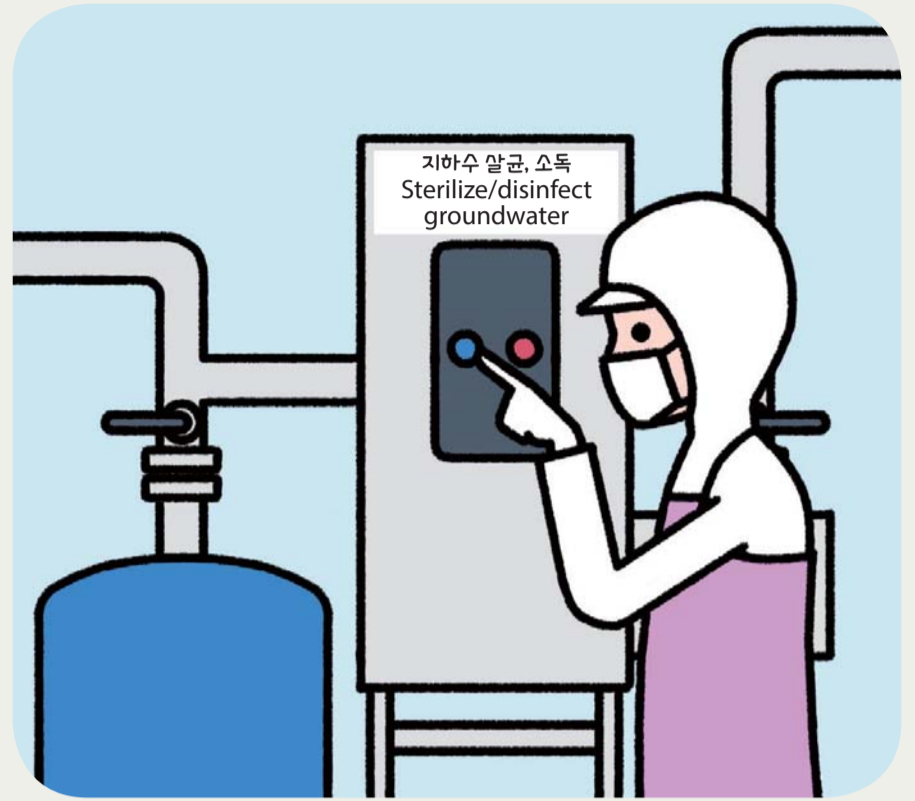
주요 위생안전 조항 꼭 지켜야할 4가지

Four rules of hygiene safety that must always be followed



원료관리 Ingredient management

원·부재료 입고 시 검사성적서 확인 및 검수기록 비치
When receiving shipments of major or minor ingredients, verify the inspection report and keep inspection records in a place that is clearly visible.



용수관리 Water management

비가열섭취식품에 사용할 경우, 지하수 살균·소독 실시
Groundwater must be sterilized and disinfected before being used for non-heated foods.



위생관리 Hygiene management

작업장 세척·소독 실시 및 종사자 개인위생관리
Washing/sanitizing of work areas, personal hygiene management by workers.



중요관리점(CCP) 관리 Critical Control Point (CCP) management

CCP 모니터링 실시 및 개선조치 이행
CCP monitoring and implementation of improvement measures.



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원·부재료 관리를 철저히 해요!

Manage major and minor ingredients thoroughly!



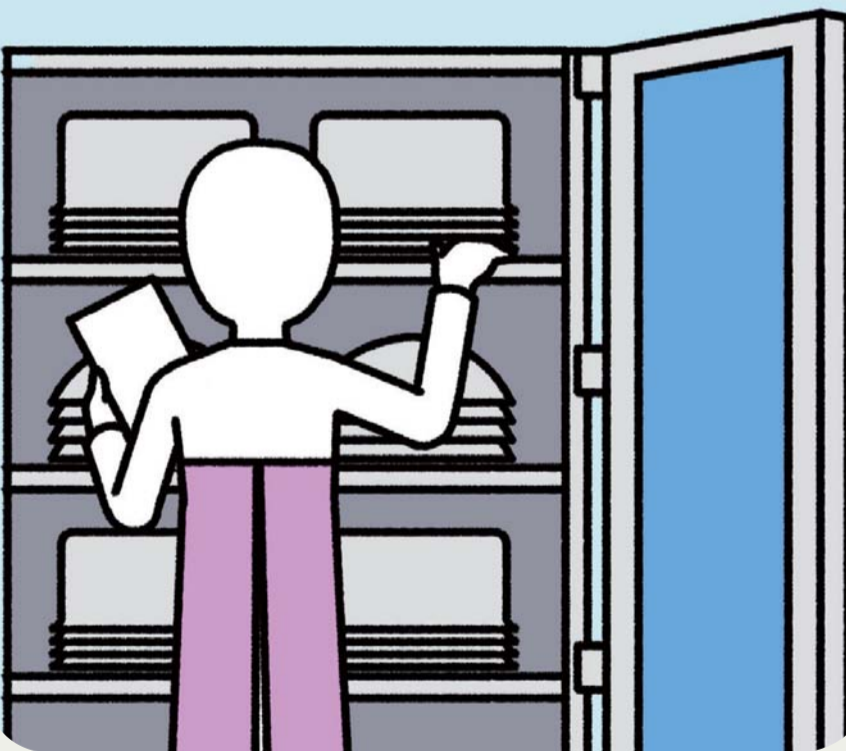
운송차량 Shipping vehicle

운송차량 냉장·냉동 온도 및 청결관리
Management of refrigeration temperature and cleanliness of vehicle used for shipments.



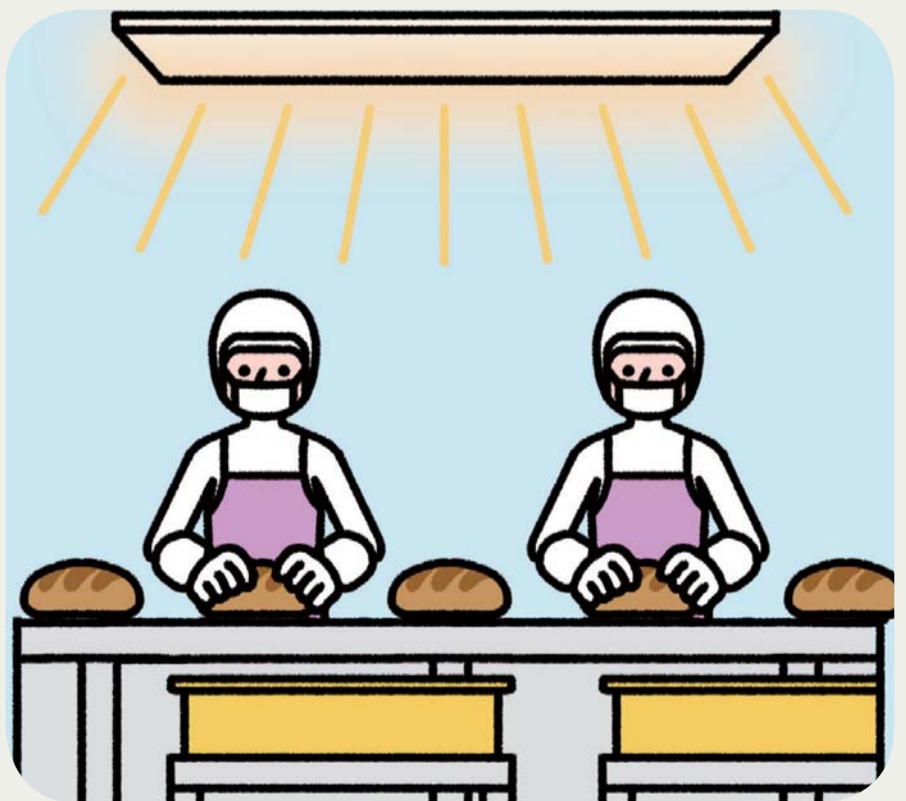
입고검사 Receiving inspection

자체 입고기준에 따라 원·부재료 검사 또는 검사성적서 확인
Inspection of major and minor ingredients and verification of inspection report (according to shipment standards).



거래처관리 Business associate management

원·부재료 공급업체에 대한 정기적인 위생점검 (HACCP 업체일 경우 생략 가능)
Regular hygiene inspections must be conducted of the company that supply major and minor ingredients (inspections may be skipped for business associates that are registered HACCP companies).



조도관리 Lighting management

선별 및 검사구역 작업장은 필요한 조도(540Lux 이상) 유지
Selection/inspection areas must be equipped with lighting capable of maintaining the required illuminance (at least 540 lux).



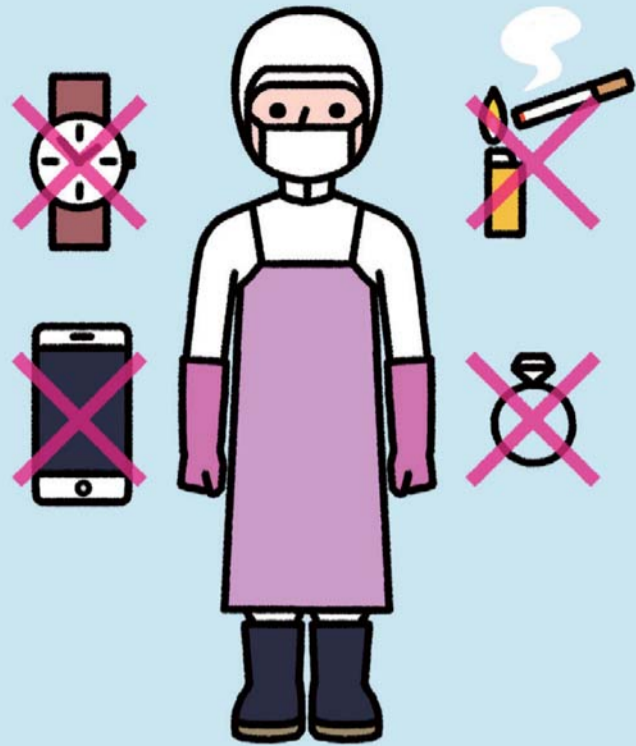
작업장에 들어가기 전, 꼭 지켜주세요!

Before you enter your work area, check the following!



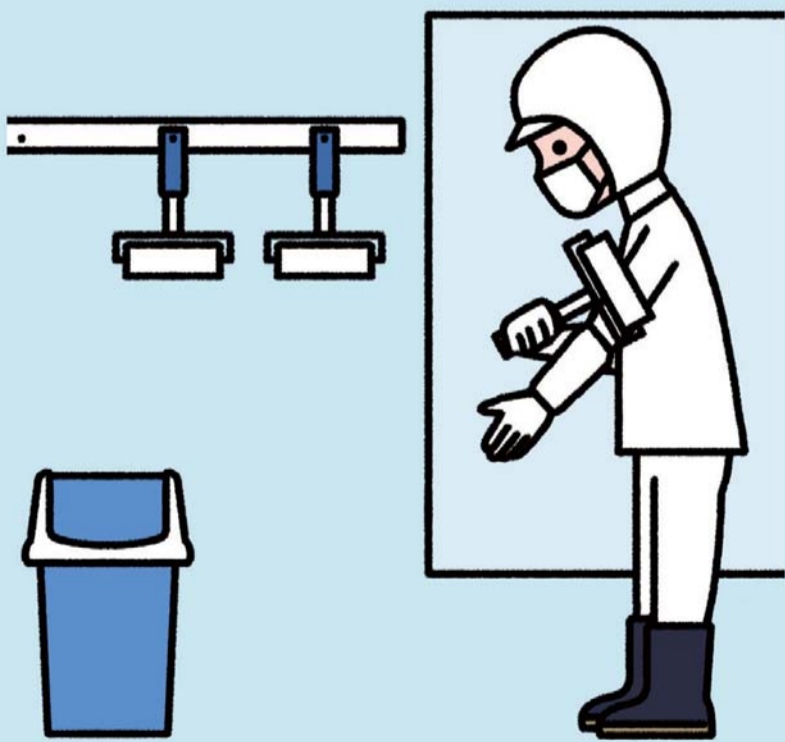
위생복 Disinfected outer garment

작업중인 종업원은 위생복·위생모·위생화 등 항상 착용
Workers must always wear a disinfected outer garment and hygienic hat and shoes while working.



개인용품 Personal items

장신구·휴대품(시계, 반지, 휴대폰, 라이터 등) 반입금지
Jewelry and other personal items (wristwatch, ring, mobile phone, lighter, etc.) are not permitted in work areas.



이물관리 Foreign object/substance management

이물제거 후 작업장 출입
Remove foreign objects before entering workspaces.



위생관리 Hygiene management

작업장 출입 시 손세척 → 손건조 → 손소독 실시
Before entering a workspace, the following steps must be taken (in order):
Hand washing → Hand drying → Hand sanitizing



작업장과 작업도구를 깨끗하게 세척해요!

Make sure to completely cleanse work areas and work tools!



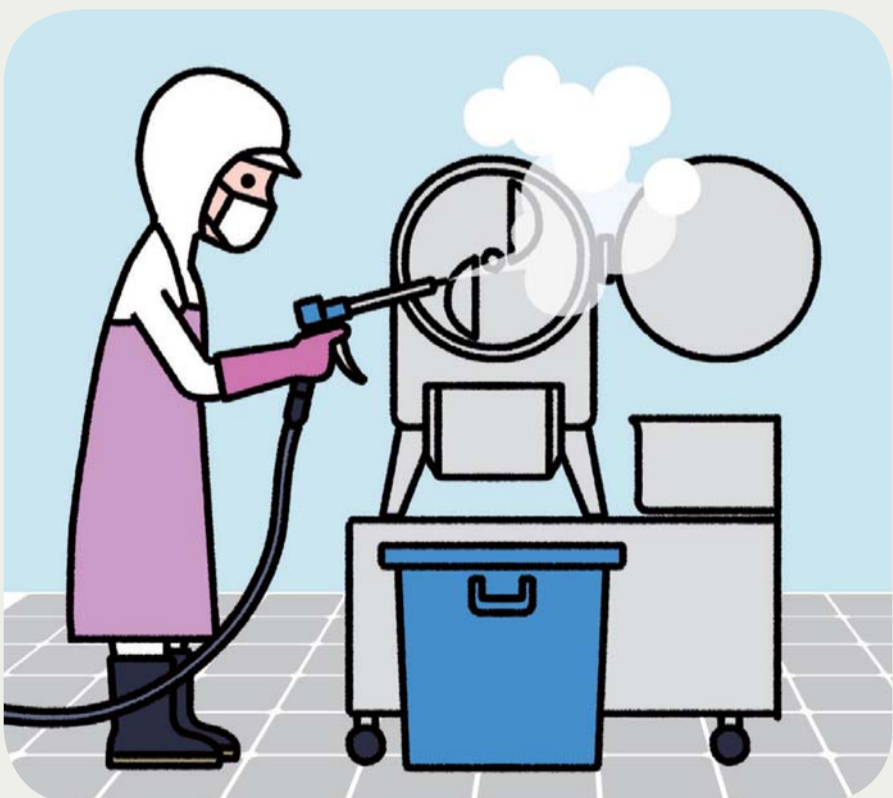
소독제 Sanitizer

세제·소독제의 올바른 사용 및 보관 방법 확인
Learn how to properly use and store detergents and disinfectants.



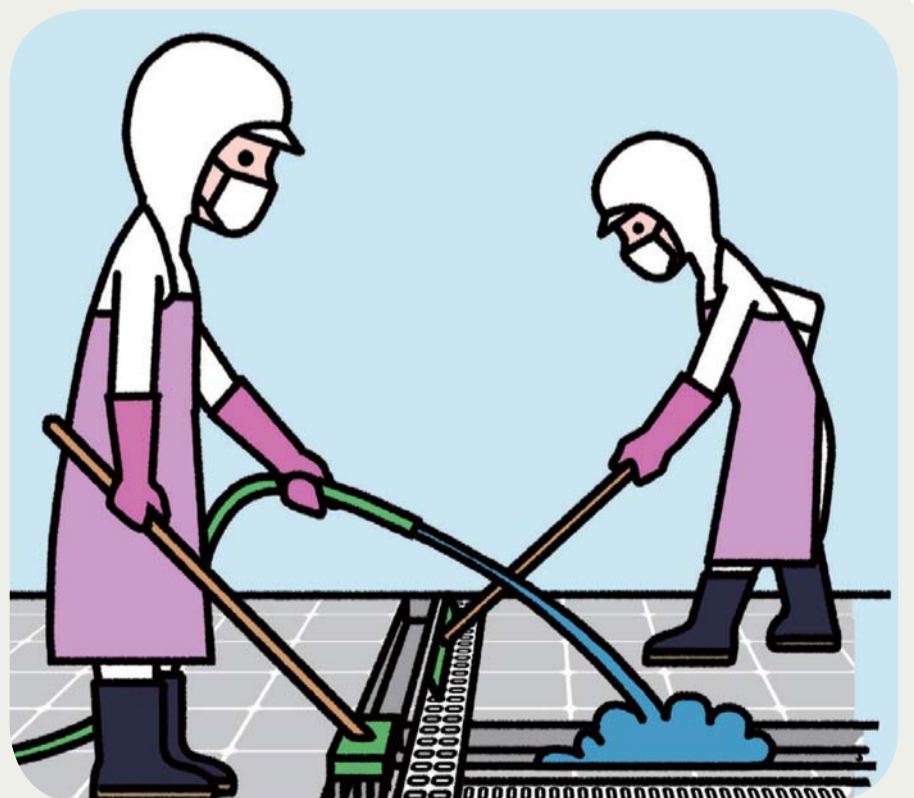
작업장 Work area

작업장 내부는 정해진 주기에 따라 청소관리 실시
Work areas must be cleaned regularly according to an internally determined schedule.



작업도구 Work tools

작업도구는 작업 종료 후 세척·소독을 실시하고, 작업 시작 전에는 소독 실시
Work tools must be washed and sanitized both before starting and after completing work.

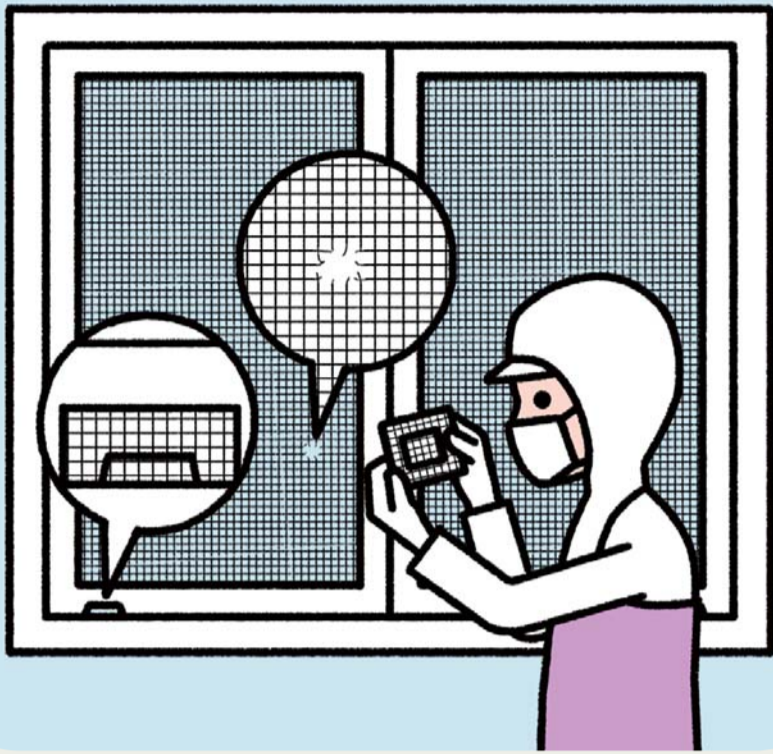


배수로 Drain

배수로에 퇴적물이 쌓이지 않게 관리
Make sure that sediment does not accumulate over the drain.



작업장 주변 환경을 꼼꼼하게 점검해요! Conduct detailed inspections of work areas!



창문 Window

해충이 유입되지 않도록 방충·방서시설 점검
Pest control facilities to keep vermin out of work areas.



방충·방서 Pest control

해충 유입 시 알 수 있게 구역별·해충별 포집결과 정기적 기록·관리
Regularly keep and manage records on collection results per work area and vermin type to allow for the easy tracking of vermin.



폐기물 Waste

해충이 발생하지 않도록 폐기물 보관함은 틈새가 없게 밀폐
Waste containers should be completely sealed to prevent the occurrence of vermin.



기록관리 Record management

폐기물 처리·반출 계획 수립 및 기록관리
Establish a plan for and keep records of the disposal and discharge of waste.



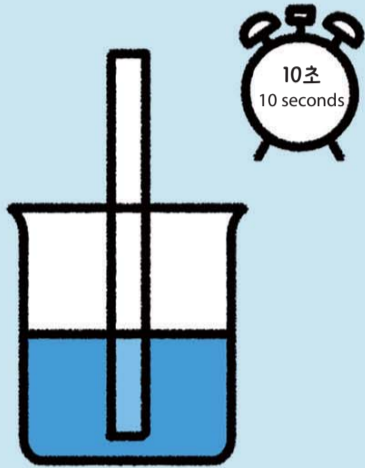
주기적으로 중요 관리점을 모니터링 해요! Monitor CCPs regularly!

염소계 소독액 농도 모니터링 방법 (테스트 페이퍼 이용)

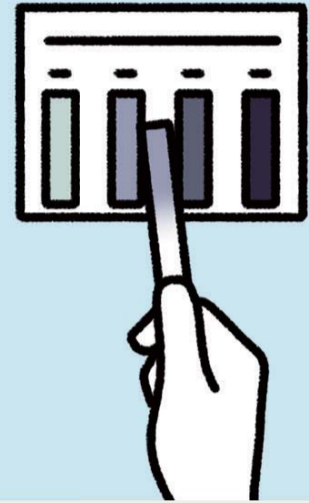
How to monitor the concentration of chlorine-based disinfectant (with test paper)



- ① 희석한 소독액을 적당한 용기에 넣어 담는다.
① Pour diluted disinfectant into an appropriately sized container.



- ② 테스트 페이퍼를 소독액에 약 10초간 담근다.
② Soak the test paper in the disinfectant for about 10 seconds.



- ③ 변화한 테스트 페이퍼 색을 색조표와 비교하여 소독액 농도를 측정한다.
③ Compare the color of the test paper with the color table to determine the disinfectant's concentration.

⚠ 측정했던 소독액은 재사용하지 말고 폐기하여야 합니다.
Disinfectant used for measuring must not be re-used. It must be disposed of properly.

※ 희석된 소독액 농도가 색조표와 일치하지 않을 경우에는 농도에 맞게 다시 희석한다.
※ If the color of the test paper does not match the required color on the color table, continue diluting until the colors match.

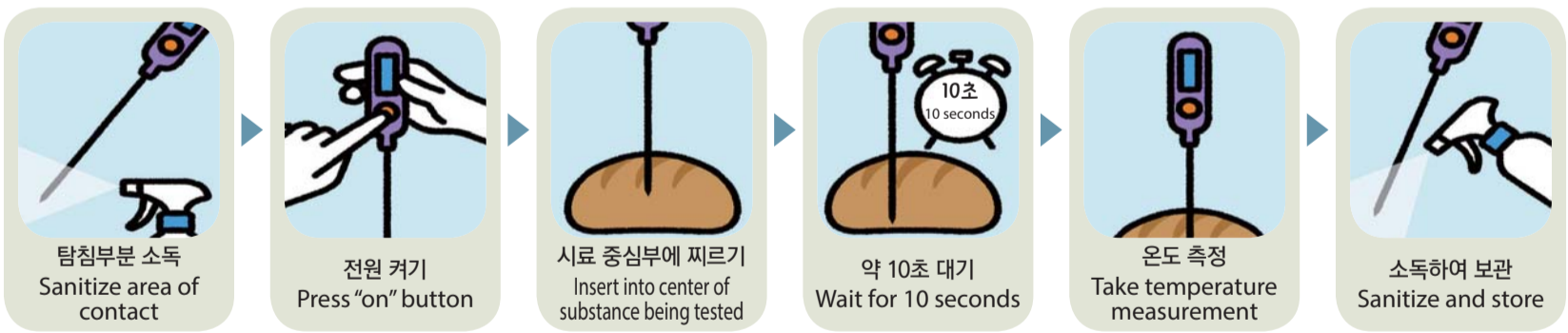
염소계 소독액 Chlorine-based disinfectant

희석한 소독액은 테스트 페이퍼를 활용하여 소독액 농도 준수 여부 확인

Test paper must be used to determine whether the diluted disinfectant meets the standards for disinfectant concentration.

모니터링 장비 사용방법 예시 Examples of how to use monitoring equipment

Probe thermometer 탐침온도계



Metal detector 금속검출기



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