



**FURTHER
READING**

HACCP SYSTEM

The selected links refer to online sources relevant to the Section on HACCP of the [FAO GHP and HACCP Toolbox for Food Safety](#). The chosen links provide valuable online information to gain more in-depth topical knowledge.

(If any of the following links are broken, please notify food-quality@fao.org)

Canadian Food Inspection Agency (CFIA). 2019. [Reference Database for Hazard Identification](#)

European Food Safety Authority (EFSA). 2022. [Chemical Hazard Database \(OpenFoodTox\)](#)

FAO & WHO. 2019. [Code of practice for fish and fishery products \(CXC 52-2003\)](#)

FAO & WHO. 2020. [Code of practice on food allergen management for food business operators \(CXC 80-2020\)](#)

FAO & WHO. 2021. [In brief: Assessing the risk of microbiological hazards in foods](#)

FAO. 1998. [Food Quality and Safety Systems - A Training Manual on Food Hygiene and the Hazard Analysis and Critical Control Point \(HACCP\) System](#), Section 3

FAO. 2003. [Assessment and Management of Seafood Safety and Quality](#)

FAO. 2006. [The FAO/WHO guidance to governments on the application of HACCP in small and less-developed food businesses](#)

FAO. 2009. [Good Hygienic Practices in the Preparation and Sale of Street Food in Africa - Tools for Training](#)

FAO. 2013. [Guidelines for the validation of food safety control measures \(CAC/GL 69 – 2008\)](#)

New Zealand Ministry of Primary Industries. 2023. [Food Safety Hazard Database](#)



**Food and Agriculture Organization
of the United Nations**

U.S. Food and Drug Administration (FDA). 2022. [HACCP Principles & Application Guidelines](#)

USDA-FSIS. 2021. [Guidebook for the preparation of HACCP plans](#)

USDA-FSIS. [A Generic HACCP Model for Poultry Slaughter](#)