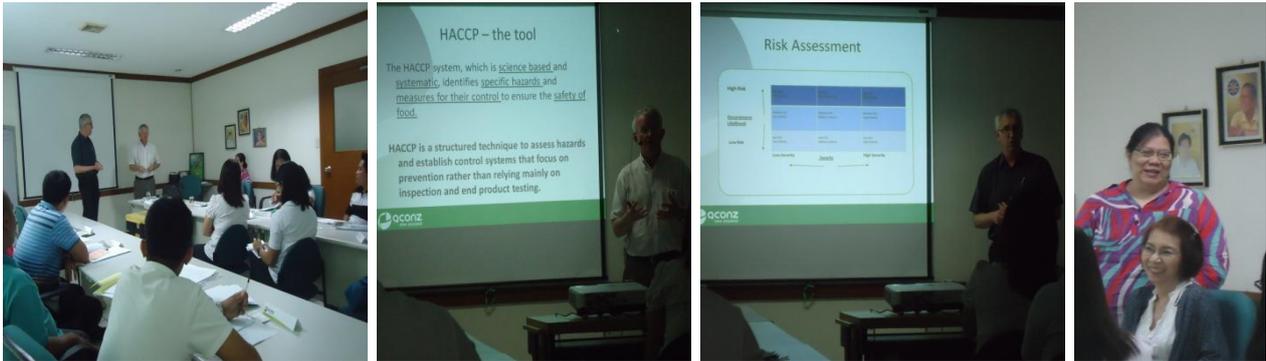


NZ Quality Consultants trained NDA Personnel on HACCP



Mr. Peter Wood, Business Development Manager and Senior Auditor of Quality Consultants of New Zealand (QCONZ), together with **Mr. Roger Andela**, Milk Sourcing Manager, Group Technical & Operational Excellence and Ms. **Terry Jusay** of FONTERRA served as resource persons for the Tutors Training on *Hazard Analysis and Critical Control Points* (HACCP) in the dairy industry. Ms. Judith Platero, NDA Laboratory head prepared a program activity as a timely gesture with the enactment of the Food Safety Law in the country.

The one day training course was intended for participants who are already working under a Food Safety Program (FSP) or Risk Management Program (RMP) in the dairy and food industry. They were comprised of quality control officers, dairy technologists, production men, veterinarians and training officers in the three (3) NDA Island offices as part of the human resource development of the agency.

HACCP in the dairy farm sector focused on the prevention rather than relying only in protection and inspection, **to ensure safer food, fewer surprises and safer jobs.**

With markets becoming more demanding for safer foods, produced in a safe environment and under recognized controlled conditions, HACCP will always be in the forefront in the food industry. It is very important to see pertinent records and the risks analysis involved during HACCP. To control risks, the preventive measures should always be in place - knowledge of what to do and why it has to be done.

HACCP is a tool that tells you what you need to do. It is a technique for objectively analyzing hazards and determining their control. It should be widely accepted internationally. It should also incorporate “continuous Improvement.” The program is an essential part of a risk management program or a food safety program. And lastly it is particularly effective in an audit-oriented regulatory environment.

The program serves as a refresher course to some but for the newly hired employees, it serves as an eye opener on the critical control points that should be observed not only in the farm but in the supply chain as well.

The trainers emphasized that “knowledge of what to do and why it has to be done” is the KEY in abetting the risks involved; that you should have the desire to do better with what you already are.

Ching M. Lumanta
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