

Regulation (EC) No 852/2004 of the European Parliament and  
of the Council of 29 April 2004 on the hygiene of foodstuffs

CHAPTER II

**FOOD BUSINESS OPERATORS' OBLIGATIONS**

*Article 5*

**Hazard analysis and critical control points**

1 Food business operators shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.

2 The HACCP principles referred to in paragraph 1 consist of the following:

- a identifying any hazards that must be prevented, eliminated or reduced to acceptable levels;
  - b identifying the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels;
  - c establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;
  - d establishing and implementing effective monitoring procedures at critical control points;
  - e establishing corrective actions when monitoring indicates that a critical control point is not under control;
  - f establishing procedures, which shall be carried out regularly, to verify that the measures outlined in subparagraphs (a) to (e) are working effectively;
- and
- g establishing documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the measures outlined in subparagraphs (a) to (f).

When any modification is made in the product, process, or any step, food business operators shall review the procedure and make the necessary changes to it.

3 Paragraph 1 shall apply only to food business operators carrying out any stage of production, processing and distribution of food after primary production and those associated operations listed in Annex I.

4 Food business operators shall:

- a provide the competent authority with evidence of their compliance with paragraph 1 in the manner that the competent authority requires, taking account of the nature and size of the food business;
- b ensure that any documents describing the procedures developed in accordance with this Article are up-to-date at all times;
- c retain any other documents and records for an appropriate period.

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**Changes to legislation:** There are currently no known outstanding effects for the Regulation (EC) No 852/2004 of the european parliament and of the council, Article 5. (See end of Document for details)

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### Textual Amendments

- F1** [Art. 5\(5\)](#) omitted (31.12.2020) by virtue of [The General Food Hygiene \(Amendment\) \(EU Exit\) Regulations 2019 \(S.I. 2019/642\)](#), regs. 1, 6; 2020 c. 1, Sch. 5 para. 1(1)

**Changes to legislation:**

There are currently no known outstanding effects for the Regulation (EC) No 852/2004 of the european parliament and of the council, Article 5.