

VILLANUEVA DE GÁLLEGO, JULIO 2021

The HACCP system consists of the following seven principles:

- Perform a hazard analysis.
- Determine critical control points (PCC).
- Establish a critical limit or limits.
- Establish a PCC control monitoring system.
- Establish corrective measures to be taken when surveillance indicates that a certain PCC is not controlled.
- Establish verification procedures to confirm that the HACCP system works efficiently.
- Establish a documentation system on all appropriate procedures and records for these principles and their implementation.

HACCP recommendations are based on a compilation and evaluation of information on the dangers and conditions that originate them in deciding which ones are important with food safety and, therefore, raised in the HACCP system plan. It is necessary for a company to meet both health and food safety requirements.

All components placed in food environments may be susceptible to this type of inspection.



In addition, all these components must be able to pass the IFS regulation, food safety standard to audit companies that manufacture or package food.

Airfal Certifies that the FARM luminaire, given its structure and the materials used, fulfills the requirements based on the HACCP model and can be audited with the IFS regulations.

The Luminaire FARM in all its variants, complies with the provisions of the HACCP guidelines and, therefore, can be used in companies certified according to IFS Food and BRC.

Signed:

Airfal International S.L.

Technical Department.