



UL Hazard Analysis & Critical Control Points (HACCP) Services

UL's HACCP Certification and Training services aim to identify, prevent, and eliminate a supplier's production hazards, which results in controlling the critical points of a management system.

HACCP is a systematic approach in which food safety is assessed through the analysis and control of biological, chemical, and physical hazards from raw material production through to distribution of a finished product.

The HACCP system is a scientific, risk-based approach and is based on seven key principles:

1. Conduct a Hazard Analysis
2. Identify Critical Control Points
3. Establish Critical Limits
4. Establish Monitoring Procedures
5. Establish Corrective Actions
6. Establish Record Keeping Procedures
7. Establish Verification Procedures

UL offers HACCP Certification and HACCP training to suppliers of retailers and national brands in order to prevent product contamination and reduce production risks to a reasonably safe level. The HACCP approach may be used at all stages of a food chain, from raw materials to food production to the final product distribution.

Along with the food industry, HACCP may be applied to industries other than food - such as cosmetics, supplements, and pharmaceuticals. Whether HACCP is voluntary or mandatory for a supplier's industry, UL's safety expertise helps enable organizations throughout the industry to reduce product recalls, help protect brand value and, ultimately, maintain a positive market reputation.

UL realizes that HACCP cannot stand alone in a production facility. UL offers various management system safety programs that complement a supplier's HACCP program. UL offers Good Manufacturing Practices (GMP) Certification and Safe Quality Food (SQF) Certification to pair with a supplier's HACCP program.

About UL Registrar

UL Registrar LLC is a division of UL LLC. UL Registrar's mission is to be the global leader in advancing sustainable audit and certification services within supply chains, worldwide. UL Registrar provides independent, third-party manufacturing/process assessments against a defined standard that aims to minimize supply chain risk, help protect brand value, and promote consumer and product safety. For more information on UL Registrar's services, please email ULRInfo@ul.com.



For more information about HACCP Services, email ULRInfo@ul.com