

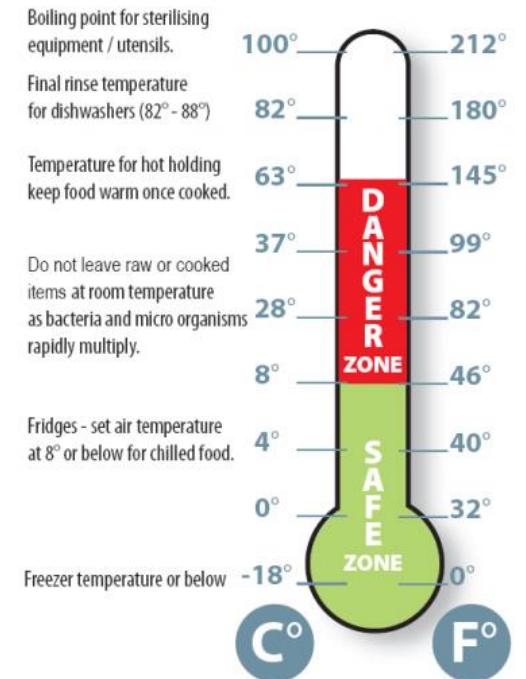
Food Safety

Hazard Analysis Critical Control Point (HACCP)

What is HACCP?

Definition

- HACCP stands for Hazard Analysis Critical Control Point
- HACCP is a system used to identify, assess and control hazards that are significant for food safety
The aim of HACCP is to prevent potential food safety problems
- All TUI accommodation where food is offered must either provide evidence of a HACCP process or equivalent to show that they are compliant in food safety.
- Examples of what would be required:
 - Temperature logs for refrigerators and freezers
 - Temperature logs for cooking
 - Records to show thermometers are calibrated.
- Templates can be provided if required.



The Level of HACCP required

Depending on Accommodation Type

Accommodation Type	Board Basis	Risk	Mitigation
Hotel	AI/ FB/ HB	High	Full documented HACCP
Chalet	AI	High	Mini HACCP
Hotel (Bed & Breakfast only)	BB	Medium	HACCP (Full or Mini version)
Hotel / Apartments (with food outlets)	BB/ HB/ FB/ RO/ SC	Medium	Risk assess to confirm whether the full or mini HACCP is required
Hotel / Apartments / Villas (with no food options)	RO/ SC	Low	N/A

KEY

AI = All Inclusive

BB = Bed and Breakfast

FB = Full Board

HB = Half Board

RO = Room Only (Room booked but no food included as per part of the package)

SC = Self Catering (Cooking facilities available in the accommodation enabling guests to cook for themselves)



Contact

For further information contact the Safety & Risk Accommodation Team

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