









This Traceability permit, if

HAVE some safety problem with
a food in restaurant...

... and need to withdrawal and recall that fish:

- · Which fish?
- · How much fish?
- From where this fish?

Use the documents (form)

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HACCP - TRACEABILITY

- HACCP Hazard analyse and CCP and sanitation.
- TRACEABILITY is also part of quality assurance system (pre-requisite) – but is the "history".

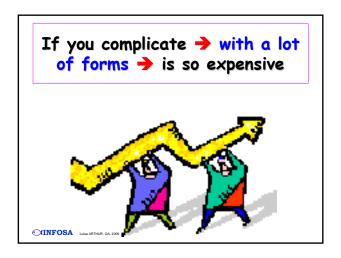
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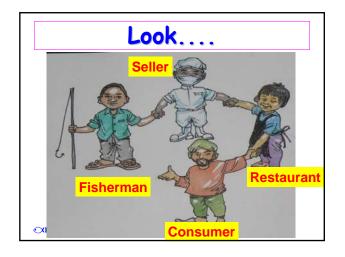
What is the traceability

Is and Is Not:

TRACEABILITY is no the fish

TRACEABILITY is the capacity found the data is in the file (example registration form)

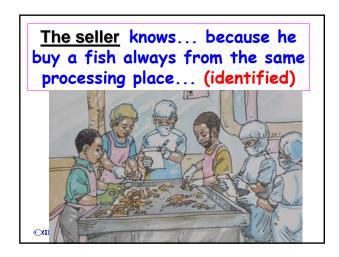


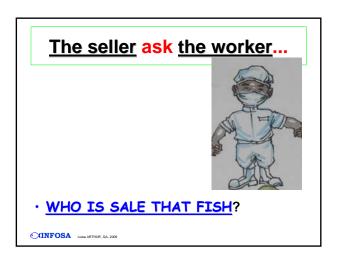












And <u>the worker</u>, have the <u>BOOK</u> with a fisherman's name...



that sale the fish who gave a diarreia of the consumer!

And <u>the fisherman</u> have other <u>BOOK</u>...

with a name of the seller, quantity and QUALITY

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Reference:



- Alberto Tacon and Sergio Nates, USA
- Document of ANFACO, Spain
- · Francisco Blaha, New Zealand
- · Hector Lupin, Italy
- John Emberley, Canada
- Mike Dillon, UK
- Peter Britz and Thomas Hecht, Rhodes University, SA
- Ragnar Arnason, UNU, Iceland
- Kieran Kelleher, WorldBank

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