

## **ABSTRACT**

In addition to the unquestionable importance to health and well-being of individuals, food is also a potential health risk, and may cause changes in consumer's health, some of which with possible fatal consequences.

The rapidly increasing trade in meat and meat products at both local and international levels is also resulting in increased government attention to the potential for transmission of diseases of animal health importance via the food chain.

The methodology HACCP (hazard analysis and critical control points) is currently a reference and internationally accepted to implementation of food safety systems by identifying specific hazards and the preventive measures for their control at all stages of production. Based on a systematic, documented and verifiable approach whose application is possible in all segments and sectors of the food chain.

The main objective of implementing a HACCP system in a slaughterhouse, is to ensure that the animals are slaughtered and their meat processed in appropriate hygiene conditions, thus minimizing the risk of transmission of any disease.

The main problems detected in HACCP systems have to do with problems of a structural nature, i.e. with HACCP prerequisites.

Prior to the application of HACCP, must be implemented and fully functioning basic hygiene measures, allowing the system to focus on the steps, practices or procedures that are critical to food safety.

In accordance with the legislation, the prerequisite programs considered essential for the development of an effective HACCP plan in a slaughterhouse are: facilities, equipment, hygiene, pest control, control of animal by-products, health and personal hygiene, water quality, monitoring the cold chain, traceability and control of the final product.

Key-words: health risk, meat, food safety, HACCP, prerequisites