A new HACCP-based program that better integrates quality and safety controls

What is the USDC HACCP QMP Program?

The HACCP QMP program is a program that combines the elements of internationally recognized quality standards with a HACCP-based program designed to control safety issues. Under this new program, companies will take the next step toward more fully integrating safety and quality controls under one comprehensive plan.

What are the requirements for admission into this program?

For companies currently under the USDC HACCP-based inspection program, the transition to the HACCP QMP program is an incremental step. There are five concise documents that are required:

- HACCP Plan (Safety Hazards Only)
- Defect Action Plan (Regulatory [Wholesomeness and Economic Integrity] and Quality Issues Only)
- Program Operating Procedures [Sanitation SOP (SSOP), Recall Procedures, etc.]
- Quality Manual
- General Program Submission Elements

Most companies under USDC's HACCP-based Program already have a HACCP Plan and an SSOP (Sanitation Standard Operating Procedure) in place. Our current program participants need develop only two additional documents, a Quality Manual and a Defect Action Plan. The Defect Action Plan (DAP) will separate your controls for Wholesomeness and Economic Integrity Issues from your safety-specific HACCP plan. The DAP will also include control procedures for factors affecting the quality of your seafood products.

What are the advantages of this new program?

In keeping with growing international movement toward improving the consistency of quality standards, USDC's Seafood Inspection Program decided to further integrate quality into its HACCP-based inspection system.

Understanding and meeting customer's quality specifications are critical. By adopting this program, firms will benefit by increasing their documented control over quality from their supplier to their customer's door. This increased level of assurance will help companies better document and ultimately meet their individual customer's purchase specifications.

This program will give companies a better mechanism to document adherence to USDC's quality standards. This system provides a more effective method for companies to document in-process adherence to quality parameters.

When will this program be fully implemented, and, how do I get started?

USDC's Seafood Inspection Program provided an 18 month implementation period for firms under HACCP. New companies coming into USDC's HACCP-based program will meet the new QMP requirements.

To get more information on how you can become a part of this new program, contact our national headquarters or one of the regional offices. We look forward to working with you!

Recognized and respected internationally by industry and governments

For more information contact:

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HACCP Quality Management Program (QMP)

Integrating HACCP with the business benefits derived from globally acknowledged quality management principles

U.S. Department of Commerce
Seafood Inspection Program