

H A C C P Points

Hazard HACCP is a systematic management system which identifies physical, chemical and biological hazards and measures for control to ensure food safety. The system focuses on prevention rather than inspection of finished product.

Analysis

Critical

Control

Points

Benefits of HACCP - Ensuring Safe Food

- Controlling or reducing significant food hazards, customer is assured of the safety of the food supplied.
- Fulfill Food Regulations 1985 (FR 1985)
- HACCP certification is increasingly being made a requirement for:
 - Market entry by regulators
 - Major buyers worldwide
 - Food industry as well as manufacturer
 - Importers
 - Wholesalers
 - Retailers

Why choose VFAD?

VFAD provides quality diagnostic testing to fulfill HACCP certification. We are a SAMM accredited laboratory with proven capability and competence in the field of diagnostic testing. Our food testing parameters are recognized by the Ministry of Health Malaysia.



What do you need to check?

- *Salmonella* spp. - Chicken, meat, poultry products, eggs, egg products, fresh milk, dairy products
- *Staphylococcus aureus* - Processed food, meat, poultry products, cheese, milk, mushrooms
- *E. coli* - Partially processed food, cheese, water
- *Bacillus cereus* - Cooked food, cereals or grain, vegetables, meat dishes, spices
- *Vibrio parahaemolyticus* - Seafood
- *Campylobacter* spp. - Fresh milk, poultry products, beef liver, contaminated water, raw clams



VFAD provides testing for bacterial isolation and identification, antimicrobial tests and microbial count.

Isolation and identification:

Salmonella spp. • *Staphylococcus aureus* • *E. coli* • *Bacillus cereus* • *Campylobacter* spp. • *Vibrio parahaemolyticus*

Enumeration:

Standard plate count • Coagulase-positive staphylococci count • Total coliform count • *E. coli* count • Total yeast and mould count • Enterobacteriaceae count • *Bacillus cereus* count

Guidelines to sending specimens:

- Send 25-100 g of solid specimen and 500 ml of liquid specimen in clean dry plastic bags/containers
- Fill up specimen submission form and state relevant details (Specimen submission form and guides are available at: www.vfad.com.my/download)
- Specimen can be sent to us during office hours from Monday to Friday 8.30 am to 5.15 pm
- The turnaround time (TAT) for all tests is seven (7) working days
- Lab results are available online at VRS Online™ : www.vfad.com.my/vrsonline

We also provide a range of products and services to help producers fulfill HACCP compliance. Please contact us for more details:

General enquiries	: vfad@rhonema.com	☎ 03-7873 6405/ 7873 7355 (Ext. 372)
Chemistry section	: vfad.chem@rhonema.com	☎ 03-7873 7355 (Ext. 346)
Microbiology section	: vfad.bacti@rhonema.com	☎ 03-7873 7355 (Ext. 380)
Serology section	: vfad.sero@rhonema.com	☎ 03-7873 7355 (Ext. 344)
Molecular Biology section:	vfad.mb@rhonema.com	☎ 03-7873 7355 (Ext. 379)



VET FOOD AGRO DIAGNOSTICS (M) SDN BHD (560721-X)
Lot 18B, Jalan 241, Seksyen 51A, 46100 Petaling Jaya, Selangor, Malaysia.
Tel: 603-7873 6405/ 7873 7355 (Ext: 344/372/380) Fax: 603-7873 9209
Website: www.vfad.com.my Email: www.vfad@rhonema.com



More info? Snap me!