

Newly Published of MS 1480:2019 (2nd Revision)

Reference source from Bahagian Keselamatan & Kualiti Makanan (BKMM, KKM) webpage

The second revision of MS 1480:2019 Food Safety According to Hazard Analysis and Critical Control Point (HACCP) System describes the requirements to ensure food safety during preparation, processing, manufacturing, packaging, storage, transportation, distribution, handling or offering for sale or supply in any sector of the food chain.

This newly published revision replaces MS 1480:2007 (first version). Due to the recent pandemic Covid-19, the due date for the transition to the new standard MS1480:2019 has been extended to **1st September 2021**. After this transition date, any existing accredited certificates issued based on MS 1480:2007 will no longer be valid and shall be withdrawn.

[The major changes of this revision](#) is reposition of clauses for a better flow, amendments on clause to improve the understanding, addition, and amendments of old and new terms and its' definition, amendments on the Hazard Analysis Worksheet for raw material and packaging material, and Annex A (Pre-requisite programmes) has been deleted.

Anyone interested to join our training or to learn about the food safety concept, understanding of HACCP system, and key changes in the MS 1480:2019 requirements, please do contact us. We can provide further assistance for the system documentation update in compliance with the new requirements.

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<http://fsq.moh.gov.my/v6/xs/index.php>