

## CLIENT INFORMATION NOTE

# Transition to HACCP MS1480:2025

This guide to brief overview on some of the most important changes in HACCP MS1480:2025 new revision.

### Introduction

The new revision of MS 1480:2025 Food Safety according to Hazard Analysis and Critical Control Point (HACCP) System has been published on 24<sup>th</sup> October 2025.

This 3<sup>rd</sup> revision replaces MS 1480:2019. Major modifications in this new revision are as follows:

Reposition of clauses for better reading flow;  
Amendments on clause in order to improve the understanding;  
Inclusion of new terms and definitions and amendments on some of the terms and definitions;  
Amendments on the hazard analysis worksheet for raw material/packaging material;  
Raw material decision tree had been deleted

The main reasons for the changes are aimed to improve the standard's usability and effectiveness in ensuring food safety.

### Transition:

Standard Malaysia has come to an agreement for **two (2) years** to complete the transition. The dateline of the transition to be completed shall be **before 24<sup>th</sup> October 2027**.

We will start the transition audit **from 1 July 2026** onwards and can be done during the surveillance audit/focus audit or certificate renewal. The normal 3-years cycle and sequence audits is followed.

All HACCP MS1480:2019 certificates will be withdrawn after 24<sup>th</sup> October 2027.

**Below are the key differences and updates introduced in the 2025 version:**

#### Amendments and repositions of Clauses:

Certain clauses have been revised to improve understanding and usability.

Clauses have been reorganized for better reading flow and clarity. For example,

- rearrange sub-clauses – 4.1.1.2 & 4.1.1.4 under 4.1 Management Responsibility
- Clause 6.4 internal audit
- 6.5 management review

#### New clauses/sub-clauses:

-New sub-clause 4.1.3.2 to 4.1.3.4 under Clause 4.1.3 Competence, training and food safety awareness

-New sub-clause 4.2.2 under Clause 4.2 Product description

-New sub-clause 4.3.3 under Clause 4.3 The intended use and users of the product

-New sub-clause 7.2.3 to 7.2.5 under Clause 7.2 Control of non-conforming product

-New Clause 7.4 Emergency preparedness and response

### **New Terms and Definitions:**

Additional terms and definitions have been included such as acceptable level, HACCP system, organization and steps.

Some existing terms and definitions have been updated for better clarity for example critical limit, food safety, significant hazard and validation.

The definition of “validation” had included validation of control measure or combination of control measures, properly implemented capable of controlling the significant food safety hazard

### **Hazard Analysis Worksheet Updates:**

Amendments have been made to the hazard analysis worksheet for raw materials/packaging materials.

An Example of CCP Decision Tree for identifying Critical Control Points (CCPs) based on HACCP Codex 2022, has been included.

### **Removal of Figure 2a:**

The definition of “Sensitive Raw Material” and "Raw Material Decision Tree" has been deleted.

### **Key Similarities:**

Both MS 1480:2025 and MS 1480:2019 have some similarities: Implementing of food safety management system based on the Hazard Analysis and Critical Control Point (HACCP) system.

HACCP principles: the seven HACCP Principles remain the same in both versions.

The scope, general requirements, and the focus on food safety throughout the food chain are consistent.

Both standards emphasize management responsibility, training, documentation, and verification.

### **Food chain categories:**

On 12 June 2025 Department of Standard Malaysia has released ACB Food- Requirements For the Accreditation of Bodies Operating Certification of Food Safety Assurance Programmes, Issue 1.

The document cancels and replaces the following documents:

i. ACB-Good Manufacturing Practice for Food (GMP) Standards Malaysia Requirements for the Accreditation of Bodies Operating Certification of Good Manufacturing Practice for Food to MS 1514, Issue 1, 18 June 2013; and

ii. ACB-HACCP Standards Malaysia Requirements for the Accreditation of Bodies Operating Certification of HACCP Systems to MS 1480, Issue 6, 14 October 2013.

The document provides criteria for the assessment and accreditation of bodies operating certification of Food Safety Assurance Programmes based on MS ISO/IEC 17021-1.

In this new document ACB Food, food chain categories are mentioned. The food chain categories now are specific and clear, based on the ISO 22003-1.

Due to this update, **a new audit time calculation will be made, and audit day will be revised.**

### **Preparing for the transition:**

**Training Requirements:** Start with the training to understand the changes and how to implement them. This includes a comparison of the new standard with the previous version (MS 1480:2019) and understanding the implications for existing HACCP systems.

Training is available in Public and Inhouse - MS 1480 for introduction and update workshop:

<https://www.lrqa.com/en-my/introduction-to-ms-1480-and-update-workshop/>

**Documentation:** Existing HACCP documents need to be reviewed and updated to comply with the new requirements. A formal gap analysis is recommended to identify areas needing improvement.

**Gap Analysis:** conduct a systematic Gap Analysis comparing your current system to every new requirement in MS 1480:2025.



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