



### 7 PRINCIPLES

- ⊙Conduct a Hazard Analysis
- ⊙Identify Critical Control Points
- ⊙Establish Critical Limits
- ⊙Establish CCP Monitoring
- ⊙Establish Corrective Actions
- ⊙Establish Verification Procedures
- ⊙Establish Record Keeping

### HAZARD ANALYSIS CRITICAL CONTROL POINTS

Is a scientific and rational approach to food safety which analyzes potential hazards, determines the critical control points in a food process and develops monitoring procedures to determine if the hazards identified are being effectively controlled.

### WHAT ARE THE HAZARDS?

- ⊙Bacterial contamination
- ⊙Survival of bacterial contaminants
- ⊙Contamination
  - Biological
  - Physical
  - Chemical
- ⊙Cross Contamination

### 1. HAZARD ANALYSIS

Look for things that would make food unsafe.  
Could people get sick?  
Hazards could make people ill.  
Examine menu items and processes.

### 2. IDENTIFY CRITICAL CONTROL POINTS

- ⊙What do you absolutely have to do correctly to make the food safe?
- ⊙If this step is not done right, people could get sick

## 2. IDENTIFY CRITICAL CONTROL POINTS

- ⊙ Focus on Foodborne Disease Risk Factors
- ⊙ Time/Temperature
- ⊙ Cooking
- ⊙ Cooling
- ⊙ Holding
- ⊙ Reheating
- ⊙ Employee Health/Habits
- ⊙ Cross Contamination

## CRITICAL CONTROL POINT GUIDELINES

At this step of preparation, can:

- ⊙ food become contaminated?
- ⊙ contaminated increase?
- ⊙ contaminants survive?

Can this hazard be prevented through corrective action(s)?

## CRITICAL CONTROL POINT GUIDELINES

- ⊙ Can this hazard be prevented, eliminated, or reduced by steps taken later in the preparation process?
- ⊙ Can you monitor the critical control point (CCP)?

## CRITICAL CONTROL POINT GUIDELINES

- ⊙ How will you measure the CCP?
- ⊙ Can you document the CCP?

## 3. ESTABLISH CRITICAL LIMITS

- ⊙ Each standard should be something that can be immediately monitored - by measurement or observation:
- ⊙ Standards (critical limits) for CCPs must be as specific as possible.
  - TEMPERATURE
  - TIME
  - pH

## 4. ESTABLISH CCP MONITORING PROCEDURES

- ⊙ Each standard should state
- ⊙ specifically:
  - WHAT is to be monitored.
  - WHO is going to monitor it.
  - HOW will they monitor the CCP.
  - WHEN will they monitor it.

### 5. ESTABLISH CORRECTIVE ACTIONS

- ⊙ A corresponding corrective action must be established for each critical limit.
  - Reject product
  - Evaluate product
  - Adjust temperature
  - Move product
  - Cover product

### 5. ESTABLISH CORRECTIVE ACTIONS

- ⊙ A corresponding corrective action must be established for each critical limit.
  - Evaluate procedure
  - Wash, rinse, sanitize
  - Redo
  - Discard product

### 6. ESTABLISH VERIFICATION PROCEDURES

- ⊙ An evaluation of the HACCP system should be implemented when A product change occurs in:
  - Formulation
  - Production
  - Distribution

### 6. ESTABLISH VERIFICATION PROCEDURES

- ⊙ A specified length of time has passes.
- ⊙ New food safety information becomes available
- ⊙ Product linked to a foodborne disease outbreak

### 6. ESTABLISH VERIFICATION PROCEDURES

- ⊙ Identification of Potential Deficiencies
- ⊙ HACCP Records
  - Temperature logs
  - Deviations from critical limits
  - Flow diagrams
- ⊙ Test Results From Sample Monitoring
- ⊙ Manufacturer/Supplier Recommendation
- ⊙ Third Party "Audit" Reports

### 7. ESTABLISH RECORD KEEPING

- ⊙ Document measurements to show
  - ⊙ critical limits are being met
  - ⊙ Time/temperature logs curve
- ⊙ Checklists
- ⊙ Audit Forms

## **DOCUMENTATION**

- ◎Customize Record Keeping Form to Meet Operational Needs
- ◎Build on what is already in place!