Food Safety = Food Culture

Develop plans based upon critical control points = HACCP

- **Hazard Analysis and Critical Control Points, or HACCP (/ˈhæsʌp/), is a systematic preventive approach to food safety from biological, chemical, and physical hazards in production processes that can cause the finished product to be unsafe, and designs measurements to reduce these risks to a safe level.**
  - Safety: Employees
  - Safety: Consumers

<u>HACCP is based upon these principles</u>

1. **Conduct a Hazard Analysis**
   This is where you evaluate your processes and identify where hazards can be introduced.
2. **Identify the Critical Control Points**
   At what steps in your process can controls be applied to prevent or eliminate the hazards that have been identified?
3. **Establish a maximum or minimum limit for temperature, time, pH, salt level, chlorine level or other processing characteristic that will control the hazard.**
   This is the critical limit for the CCP. If this limit is ever exceeded corrective action must be taken, and all affected product
   controlled.
4. **Establish Critical Limits**
   What criteria must be met to control the hazard at that point? Is it a minimum temperature? Are there regulatory limits that you must meet for this control point?
5. **Establish Monitoring Procedures**
   What will you measure and how will you measure it?
6. **Establish Corrective Actions**
   You will establish what actions need to be taken if a critical limit is not met. This will be identified ahead of time for each CCP. The action must make sure that no unsafe product is released. There must also be an evaluation of the process to determine the cause of the problem and an elimination of the cause.
7. **Establish Record Keeping Procedures**
   You will determine what records are needed to show that the critical limits have been met, and the system is in control. Address regulatory requirements and include records from the development of the system and the operation of the system.
8. **Establish Verification Procedures**
   The HACCP plan must be validated. Once the plan is in place, make sure it is effective in preventing the hazards identified. Test the end product, verify that the controls are working as planned. Perform ongoing verification of the system. Are measuring and monitoring equipment in control? What are corrective actions showing? Are records being maintained as required?

http://www.22000-tools.com/what-is-haccp.html