

Food Safety/HACCP

HACCP means Hazard Analysis Critical Control Points. HACCP procedures are used in school food service to ensure proper storage, preparation and serving of food, employee hygiene and sanitation procedures. HACCP procedures are enforced by such agencies as the US Department of Agriculture's Food and Safety Inspection Service (FSIS) and the Food and Drug Administration (FDA). It is a scientific process control system for eliminating contaminants at critical areas in the food production and distribution process. HACCP helps to prevent, as close to 100 percent as possible, harmful contamination in the food supply.

7 HACCP Principles

1. **Analyze hazards.** Analyze Potential hazards associated with a food and measures to control those hazards are identified. The hazard could be biological, such as a microbe; chemical, such as a toxin; or physical, such as ground glass or metal fragments.
2. **Identify critical control points.** These are points in a food's production from its raw state through processing and shipping to consumption by the consumer at which the potential hazard can be controlled or eliminated. Examples are cooking, cooling, packaging, and metal detection.
3. **Establish preventive measures with critical limits for each control point.** For a cooked food, for example, this might include setting the minimum cooking temperature and time required to ensure the elimination of any harmful microbes.
4. **Establish procedures to monitor the critical control points.** Such procedures might include determining how and by whom cooking time and temperature should be monitored.
5. **Establish corrective actions to be taken when monitoring shows that a critical limit has not been met.** For example, reprocessing or disposing of food if the minimum cooking temperature is not met.
6. **Establish procedures to verify that the system is working properly.** For example, testing time-and-temperature recording devices to verify that a cooking unit is working properly.
7. **Establish effective record keeping documenting the HACCP system.** This would include records of hazards and their control methods, the monitoring of safety requirements and action taken to correct potential problems. This must include all records generated during the monitoring of each CCP and notations of corrective actions taken. Usually, the simplest record keeping system possible to ensure effectiveness is the most desirable.