PROFESSIONAL FOOD MANAGER POWERPOINT PRESENTATION

Chapter 9 | The HACCP Approach to Food Safety

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Overview

After completing this lesson, you should be able to:

- Explain the purpose and principles of the HACCP approach to food safety.

- Explain the hazard analysis process.

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Lesson 1: HACCP Overview

- **HACCP**: Acronym for hazard analysis and critical control point. A food safety management system that identifies, evaluates, and controls hazards that are significant for food safety.

- **Control measures:** The actions required to prevent or eliminate a food safety hazard, or reduce it to an acceptable level.

Lesson 1: HACCP Overview

- Elements of a food safety management system include:

  o Certified food protection managers (CPFM)

  o Standard operating procedures (SOPs)

  o Recipe cards

  o Purchase specifications

  o Equipment and facility design and maintenance

  o Monitoring procedures

  o Recordkeeping

  o Employee health policy

  o Manager and employee training

  o Ongoing quality control and assurance

  o Specific goal-oriented plans, such as risk control plans (RCPs)

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Lesson 1: HACCP Overview

- To effectively implement food safety management systems, operators of retail and food service establishments must focus their efforts on achieving **active managerial control**.
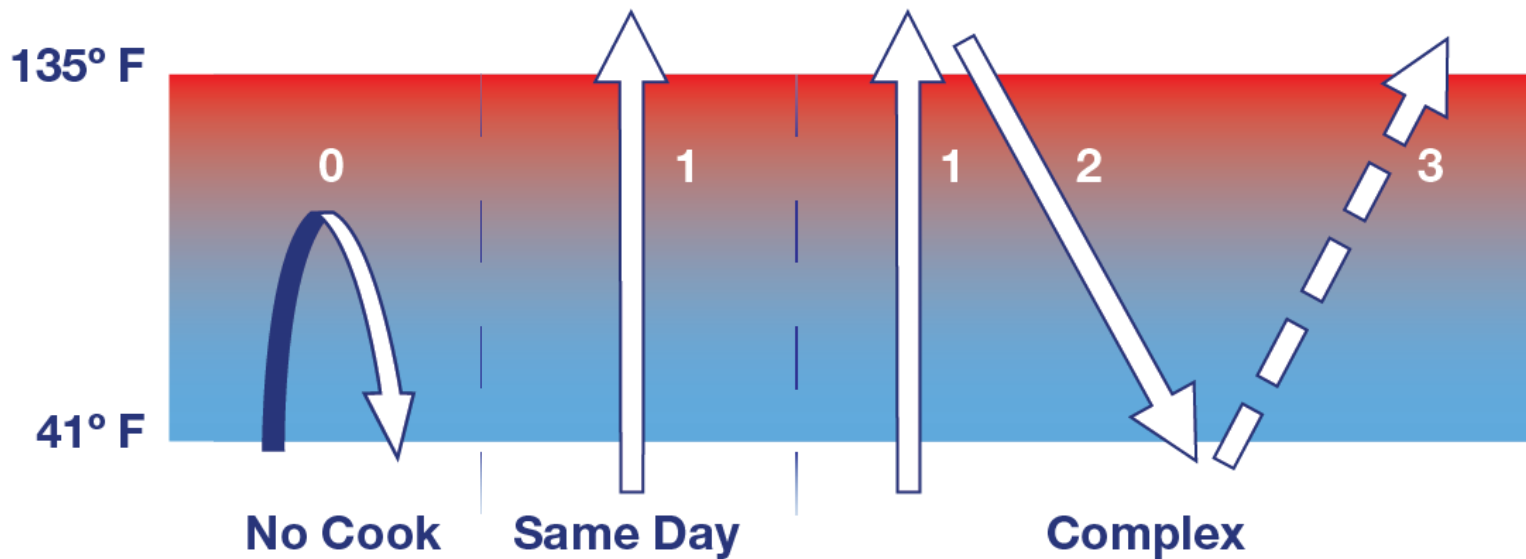
Lesson 1: HACCP Overview

- Prior to the successful development of a HACCP plan, an establishment must have certain prerequisite programs in place.

Lesson 1: HACCP Overview

- The process approach to HACCP

Complete Trips Through the Temperature Danger Zone

135° F

0   1   1   2   3

41° F

No Cook   Same Day   Complex

Lesson 1: HACCP Overview

- The process approach to HACCP

  o For example, chicken salad includes:
    - Chicken
    - Mayonnaise
    - Celery
    - Onion
    - Tarragon
    - Salt

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Lesson 1: HACCP Overview

Development of a HACCP plan is accomplished through following the seven HACCP principles:

1. Hazard analysis
2. CCPs
3. Critical limits
4. Monitoring
5. Corrective actions
6. Verification
7. Recordkeeping

Lesson 2: HACCP Principles

1. **Hazard analysis**
   Identify hazards and specify control measures.
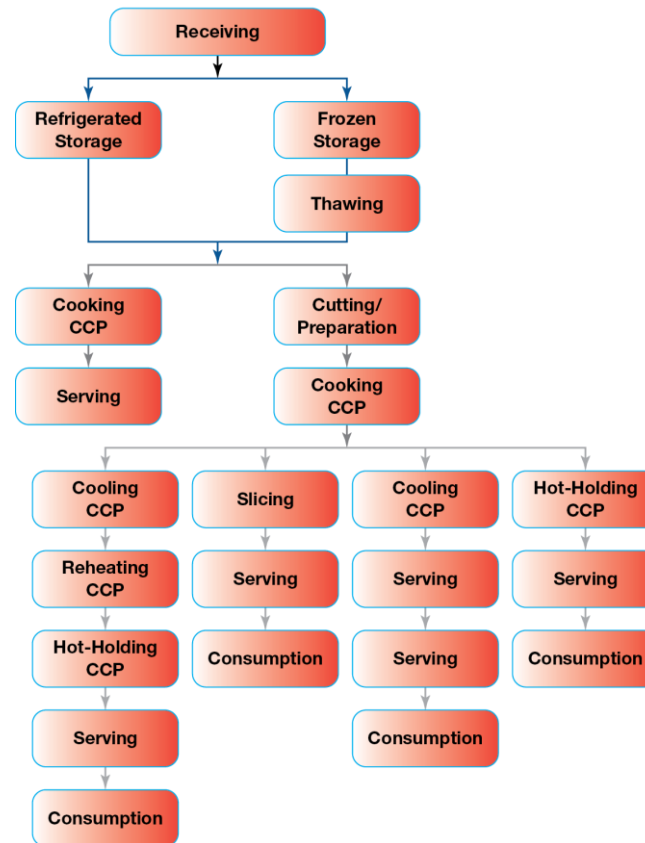
   1. Assemble team
   2. Determine products and processes to be examined
   3. Prepare flow diagram
   4. Brainstorm potential hazards
   5. Perform risk assessment
   6. Determine control measures

Lesson 2: HACCP Principles

Lesson 2: HACCP Principles

2. **Critical Control Points (CCPs)**
   Identify which control measures are essential to food safety.

Lesson 2: HACCP Principles

3. **Critical limits (CL)**
   Identify target levels and tolerances for each CCP.

Lesson 2: HACCP Principles

4. Monitoring
Create a testing and observation schedule for each CCP.

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Lesson 2: HACCP Principles

5. Corrective actions
   Identify necessary procedures to take when a CL is not met.

Lesson 2: HACCP Principles

6. **Verification**
Confirm that the HACCP program is working as written.

Lesson 2: HACCP Principles

7.   Recordkeeping
Document processes and results

Lesson 2: HACCP Principles

7. Recordkeeping

- o CCP and non-CCP monitoring activities
- o Deviations and corrective actions
- o Modifications to the HACCP system, including details from the review
- o Cleaning schedules and training records

- o Calibration of instruments
- o Approved supplier list
- o Stock rotation records
- o Staff health records
- o Audit reports
- o Customer complaints

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Questions

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