

Hazard Analysis Critical Control Point Plan

What is a food safety management system?

A food safety management system is a group of procedures and practices that are intended to prevent foodborne illness.

What is a HACCP Plan?

Hazard Analysis Critical Control Point, or HACCP, identifies major hazards at key points in a food's flow throughout operation. An effective HACCP is written so that it considers an establishment's menu, patrons, equipment, processes and operations. It consists of seven basic principles.

7 Basic Principles

1. Conduct Hazard Analysis

Look for potential hazards in the food the establishment serves (i.e. physical, chemical, or biological).

2. Determine Critical Control Points (CCP's)

Recognize points in the process where known hazards can be prevented, eliminated or reduced to safe levels. There may be multiple CCP's depending on the process.

3. Establish Critical Limits

Each CCP determine its critical limit (i.e. temperature to prevent, eliminate or reduce hazard)

4. Establish Monitoring Procedures

Decide the most effective way the operation to ensure critical limits are being met consistently.

5. Identify Corrective Actions

If a critical limit is not met, there must be an established corrective action plan. These should be determined in advance and widely understood throughout your establishment.

6. Verify Plan Works

Evaluate whether your plan is working on a regular basis.

7. Create Procedures for Record Keeping & Documentation

Maintain the HACCP plan and preserve all the documentation you have developed while creating each plan.