



HACCP

Hazard Analysis Critical Control Points

HACCP is a systematic approach used to identify, evaluate, and control food safety hazards. Incorporating HACCP principles into your operation promotes safe food handling practices and can help improve your inspection scores.

Follow these seven steps to incorporate HACCP into your operation.

1. Conduct a hazard analysis:

Determine the food safety hazards and identify the preventative measures required to control these hazards.

2. Determine the critical control points (CCPs).

A CCP is a point, step or procedure in the flow of food at which a control can be applied.

3. Establish critical limits.

A critical limit is the maximum or minimum value to which a hazard must be controlled.

4. Establish monitoring procedures.

Monitoring is necessary to ensure the process is under control at each CCP.

5. Establish corrective actions.

These are the steps to be taken when monitoring reveals a deviation from the established critical limit.

6. Establish verification procedures.

Verification ensures the HACCP plan is adequate or working as intended.

7. Establish record-keeping and documentation procedures.

Document CCP monitoring, critical limits, verification activities and any deviations.

Training is fundamental to HACCP. Be sure all managers and food handlers are properly trained. The HACCP section in the FDA Model Food Code is a good place to begin. Also, additional educational information, model HACCP plans and record keeping forms are available at the Fayette County Health Department.