

Module 2: HACCP Overview and Principles

Goal Introduce, at a basic overview level, the principles and application of HACCP.

Objectives After completing this module, participants will be able to:

1. Describe how and why the HACCP concept was developed.
2. List the seven HACCP principles.
3. Briefly describe how to address each of the seven principles.

Video Exercise

Following are the key points from the video. Space has been provided for you to take notes.

- The Final Rule has four key mandatory provisions:

1. Sanitation Standard Operating Procedures

A preliminary step to HACCP, SSOPs were implemented in January 27, 1997.

2. Generic *E. coli*

Establishments must test for generic *E. coli* as an indicator of direct fecal contamination. Enforcement of this program began July 1997.

3. Performance Standards for *Salmonella*

Testing by FSIS for *Salmonella* began October 25, 1997, and enforcement for each establishment will begin when HACCP is implemented in that establishment.

4. HACCP

Hazard Analysis and Critical Control Points systems will be implemented over a three-year period, beginning January 26, 1998, for the largest plants.

- HACCP is an internationally accepted method of ensuring food safety by monitoring Critical Control Points in the process.

- The seven principles of HACCP are:
 1. Conduct a Hazard Analysis

 2. Identify Critical Control Points

 3. Establish Critical Limits for Each Critical Control Point

 4. Establish Monitoring Procedures

 5. Establish Corrective Actions

 6. Establish Recordkeeping Procedures

 7. Establish Verification Procedures

Please note that although HACCP is accepted by the scientific and academic world, there are many variations. The video shows Canada's approach, which is slightly different than the one mandated by FSIS.