

**Table 3: HACCP General Procedures Side-By-Side**

<b>FSIS</b>	<b>FDA</b>	<b>NACMCF</b>	<b>CODEX</b>
<p>9 CFR ' 417; Food Safety and Inspection Service (FSIS).</p>	<p>21 CFR ' 123; Food and Drug Administration (FDA).</p> <p align="center">*****</p> <p>NOTE: Order of information is realigned to match, where possible, 9 CFR § 417.</p> <p align="center">*****</p>	<p>Adopted August 14, 1997, by the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) as a revision of their 1992 adopted HACCP System document. From the Journal of Food Protection, Volume 61, Number 9, 1998, pages 1246-1259, and as noted in the article, this article may reproduced without permission. Tables, figures, appendixes, references, and some introductory text portions are not included in this comparison document.</p> <p align="center">*****</p> <p>NOTE: Order of information is realigned to match, where possible, 9 CFR § 417.</p> <p align="center">*****</p>	<p>Adopted June 1997; Codex Alimentarius Commission and the FAO/WHO Food Standards Programme, annex to CAC/RCP 1-1969, Rev. 3.</p> <p align="center">*****</p> <p>NOTE: Order of information is realigned to match, where possible, 9 CFR § 417.</p> <p align="center">*****</p>
<p><b>' 417.2 Hazard Analysis and HACCP Plan:</b></p> <p>(d) Signing and dating the HACCP plan.</p> <p>(1) The HACCP plan shall be signed and dated by the responsible establishment individual.</p> <p>This signature shall signify that the establishment</p>	<p><b>' 123.6 Hazard Analysis and Hazard Analysis Critical Control Point (HACCP) Plan:</b></p> <p>(d) Signing and dating the HACCP plan.</p> <p>(1) The HACCP plan shall be signed and dated, either by the most responsible individual onsite at the processing facility or by a higher level official of the processor.</p> <p>This signature shall signify that the HACCP plan has been</p>		

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<p>accepts and will implement the HACCP plan.</p> <p>(2) The HACCP plan shall be dated and signed:</p> <p>(i) Upon initial acceptance;</p> <p>(ii) Upon any modification; and</p> <p>(iii) At least annually, upon reassessment, as required under Sec. 417.4(a)(3) of this part.</p> <p>(e) Pursuant to 21 U.S.C. 456, 463, 608, and 621, the failure of an establishment to develop and implement a HACCP plan that complies with this section, or to operate in accordance with the requirements of this part, may render the products produced under those conditions adulterated.</p> <p><b>417.3 Corrective Actions:</b></p> <p>(a) The written HACCP plan shall identify the corrective action to be followed in response to a deviation from a critical limit.</p>	<p>accepted for implementation by the firm.</p> <p>(2) The HACCP plan shall be dated and signed:</p> <p>(i) Upon initial acceptance;</p> <p>(ii) Upon any modification; and</p> <p>(iii) Upon verification of the plan in accordance with Sec. 123.8(a)(1).</p> <p><b>123.7 Corrective Actions:</b></p> <p>(a) Whenever a deviation from a critical limit occurs, a processor shall take corrective action either by:</p> <p>(1) Following a corrective action plan that is appropriate for the particular deviation, or</p>	<p>(Realigned from page 1252 as one of the seven principles of HACCP). Establish corrective actions (Principle 5):</p> <p>The HACCP system for food safety management is designed to identify health hazards and to establish strategies to prevent, eliminate, or reduce their occurrence. However, ideal circumstances do not always prevail, and deviations from established processes may</p>	<p><b>10. Establish corrective actions (SEE PRINCIPLE 5):</b></p> <p>Specific corrective actions must be developed for each CCP in the HACCP system in order to deal with deviations when they occur. The actions must ensure that the CCP has been brought under control. Actions taken must also include proper disposition of the</p>

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<p>The HACCP plan shall describe the corrective action to be taken, and assign responsibility for taking corrective action, to ensure:</p> <p>(1) The cause of the deviation is identified and eliminated;</p> <p>(2) The CCP will be under control after the corrective action is taken;</p> <p>(3) Measures to prevent recurrence are established; and</p> <p>(4) No product that is injurious to health or otherwise adulterated as a result of the deviation enters commerce.</p>	<p>(2) Following the procedures in paragraph (c) of this section.</p> <p>(b) Processors may develop written corrective action plans, which become part of their HACCP plans in accordance with Sec. 123.6(c)(5), by which they predetermine the corrective actions that they will take whenever there is a deviation from a critical limit.</p> <p>A corrective action plan that is appropriate for a particular deviation is one that describes the steps to be taken and assigns responsibility for taking Those steps, to ensure that:</p> <p>(Realigned (b)(2)). The cause of the deviation is corrected.</p> <p>(Realigned (b)(1)). No product enters commerce that is either injurious to health or is otherwise adulterated as a result of the deviation; and (see Realigned (b)(2)).</p>	<p>occur. An important purpose of corrective actions is to prevent foods that may be hazardous from reaching consumers. Where there is a deviation from established critical limits, corrective actions are necessary. Therefore, corrective actions should include the following elements: (a) determine and correct the cause of noncompliance; (b) determine the disposition of noncompliant product; and (c) record the corrective actions that have been taken. Specific corrective actions should be developed in advance for each CCP and included in the HACCP plan. As a minimum, the HACCP plan should specify what is done when a deviation occurs, who is responsible for implementing the corrective actions, and that a record of the actions taken will be developed and maintained. Individuals who have a thorough understanding of the process, product, and HACCP plan should be assigned the responsibility for oversight of corrective actions. As appropriate, experts may be consulted to review the information available and to assist in determining disposition of noncompliant product.</p>	<p>affected product. Deviation and product disposition procedures must be documented in the HACCP record keeping.</p>

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<p>(b) If a deviation not covered by a specified corrective action occurs, or if another unforeseen hazard arises, the establishment shall:</p> <p>(1) Segregate and hold the affected product, at least until the requirements of paragraphs (b)(2) and (b)(3) of this section are met;</p> <p>(2) Perform a review to determine the acceptability of the affected product for distribution;</p> <p>(3) Take action, when necessary, with respect to the affected product to ensure that no product that is injurious to health or otherwise adulterated, as a result of the deviation, enters commerce;</p> <p>(4) Perform or obtain</p>	<p>(c) When a deviation from a critical limit occurs and the processor does not have a corrective action plan that is appropriate for that deviation, the processor shall:</p> <p>(1) Segregate and hold the affected product, at least until the requirements of paragraphs (c)(2) and (c)(3) of this section are met;</p> <p>(2) Perform or obtain a review to determine the acceptability of the affected product for distribution.</p> <p>The review shall be performed by an individual or individuals who have adequate training or experience to perform such a review. Adequate training may or may not include training in accordance with Sec. 123.10;</p> <p>(3) Take corrective action, when necessary, with respect to the affected product to ensure that no product enters commerce that is either injurious to health or is otherwise adulterated as a result of the deviation;</p> <p>(4) Take corrective action, when necessary, to correct the cause of the deviation;</p> <p>(5) Perform or obtain timely</p>		

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<p>reassessment by an individual trained in accordance with Sec. 417.7 of this part, to determine whether the newly identified deviation or other unforeseen hazard should be incorporated into the HACCP plan.</p> <p>(c) All corrective actions taken in accordance with this section shall be documented in records that are subject to verification in accordance with Sec. 417.4(a)(2)(iii) and the recordkeeping requirements of Sec. 417.5 of this part.</p> <p><b>' 417.4 Validation, Verification, Reassessment:</b></p> <p>(a) Every establishment shall validate the HACCP plan's adequacy in controlling the food safety hazards identified during the hazard analysis, and shall verify that the plan is being effectively implemented.</p> <p>(1) Initial validation. Upon completion of the hazard analysis and development of the HACCP plan, the establishment</p>	<p>reassessment by an individual or individuals who have been trained in accordance with Sec. 123.10, to determine whether the HACCP plan needs to be modified to reduce the risk of recurrence of the deviation, and modify the HACCP plan as necessary.</p> <p>(d) All corrective actions taken in accordance with this section shall be fully documented in records that are subject to verification in accordance with Sec. 123.8(a)(3)(ii) and the recordkeeping requirements of Sec. 123.9.</p> <p><b>' 123.8 Verification:</b></p> <p>(a) Overall verification. Every processor shall verify that the HACCP plan is adequate to control food safety hazards that are reasonably likely to occur, and that the plan is being effectively implemented. Verification shall include, at a minimum: (' 123.8 (a)(1) is realigned after (b)).</p>	<p>(Realigned from page 1252 as one of the seven principles of HACCP). Establish verification procedures (Principle 6):</p> <p>Verification is defined as those activities, other than monitoring, that determine the validity of the HACCP plan and that the system is operating according to the plan. The National Academy of Sciences pointed out that the major infusion of science in a HACCP system centers on proper identification of the hazards, critical control points, critical limits, and instituting proper verification procedures. These processes should take place during the development</p>	<p>(Realigned 11). Establish verification procedures (SEE PRINCIPLE 6):</p> <p>Establish procedures for verification. Verification and auditing methods, procedures and tests, including random sampling and analysis, can be used to determine if the HACCP system is working correctly. The frequency of verification should be sufficient to confirm that the HACCP system is working effectively. Examples of verification activities include: Review of the HACCP system and its records; review of deviations and product</p>

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<p>shall conduct activities designed to determine that the HACCP plan is functioning as intended. During this HACCP plan validation period, the establishment shall repeatedly test the adequacy of the CCP's, critical limits, monitoring and recordkeeping procedures, and corrective actions set forth in the HACCP plan. Validation also encompasses reviews of the records themselves, routinely generated by the HACCP system, in the context of other validation activities.</p> <p>(2) Ongoing verification activities. Ongoing verification activities include, but are not limited to:</p> <p>(i) The calibration of process-monitoring instruments;</p> <p>(ii) Direct observations of</p>	<p>(2) Ongoing verification activities. Ongoing verification activities including:</p> <p>(i) A review of any consumer complaints that have been received by the processor to determine whether they relate to the performance of critical control points or reveal the existence of unidentified critical control points;</p> <p>(ii) The calibration of process-monitoring instruments; and,</p> <p>(iii) At the option of the processor, the performing of periodic end-product or in-process testing.</p>	<p>and implementation of the HACCP plan and maintenance of the HACCP system. An example of a verification schedule is given in Table 3 (not included in the comparison document). One aspect of verification is evaluating whether the facility's HACCP system is functioning according to the HACCP plan. An effective HACCP system requires little end-product testing, because sufficient validated safeguards are built in early in the process. Therefore, rather than relying on end-product testing, firms should rely on frequent reviews of their HACCP plan, verification that the HACCP plan is being correctly followed, and review of CCP monitoring and corrective action records. Another important aspect of verification is the initial validation of the HACCP plan to determine that the plan is scientifically and technically sound, that all hazards have been identified, and that if the HACCP plan is properly implemented these hazards will be effectively controlled. Information needed to validate the HACCP plan often include (1) expert advice and scientific studies and (2) in-plant observations, measurements, and evaluations. For example, validation of the</p>	<p>dispositions; confirmation that CCPs are kept under control. Where possible, validation activities should include actions to confirm the efficacy of all elements of the HACCP plan.</p>

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<p>monitoring activities and corrective actions; and</p> <p>(iii) The review of records generated and maintained in accordance with Sec. 417.5(a)(3) of this part.</p>	<p>(3) Records review. A review, including signing and dating, by an individual who has been trained in accordance with Sec. 123.10, of the records that document:</p> <p>(i) The monitoring of critical control points. The purpose of this review shall be, at a minimum, to ensure that the records are complete and to verify that they document values that are within the critical limits. This review shall occur within 1 week of the day that the records are made;</p> <p>(ii) The taking of corrective actions. The purpose of this review shall be, at a minimum, to ensure that the records are complete and to verify that appropriate corrective actions were taken in accordance with Sec. 123.7. This review shall occur within 1 week of the day that the records are made; and</p> <p>(iii) The calibrating of any process control instruments used at critical control points and the performing of any periodic end-product or in-process testing that is part of the processor's</p>	<p>cooking process for beef patties should include the scientific justification of the heating times and temperatures needed to obtain an appropriate destruction of pathogenic microorganisms (i.e., enteric pathogens) and studies to confirm that the conditions of cooking will deliver the required time and temperature to each beef patty. Subsequent validations are performed and documented by a HACCP team or an independent expert as needed. For example, validations are conducted when there is an unexplained system failure; a significant product, process, or packaging change occurs; or new hazards are recognized. In addition, a periodic comprehensive verification of the HACCP system should be conducted by an unbiased, independent authority. Such authorities can be internal or external to the food operation. This should include a technical evaluation of the hazard analysis and each element of the HACCP plan as well as on-site review of all flow diagrams and appropriate records from operation of the plan. A comprehensive verification is independent of other verification procedures and must be performed to ensure that the HACCP plan is resulting in</p>	

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<p>(3) Reassessment of the HACCP plan.</p> <p>Every establishment shall reassess the adequacy of the HACCP plan at least annually and whenever any changes occur that could affect the hazard analysis or alter the HACCP plan.</p> <p>Such changes may include, but are not limited to, changes in:</p> <p>Raw materials or source of raw materials;</p> <p>product formulation;</p> <p>slaughter or processing</p>	<p>verification activities. The purpose of these reviews shall be, at a minimum, to ensure that the records are complete, and that these activities occurred in accordance with the processor's written procedures. These reviews shall occur within a reasonable time after the records are made.</p> <p>(b) Corrective actions. Processors shall immediately follow the procedures in Sec. 123.7 whenever any verification procedure, including the review of a consumer complaint, reveals the need to take a corrective action.</p> <p>(Realigned ' 123.8(a)(1)) Reassessment of the HACCP plan.</p> <p>A reassessment of the adequacy of the HACCP plan whenever any changes occur that could affect the hazard analysis or alter the HACCP plan in any way or at least annually.</p> <p>Such changes may include changes in the following:</p> <p>Raw materials or source of raw materials,</p> <p>product formulation,</p> <p>processing methods or</p>	<p>the control of the hazards. If the results of the comprehensive verification identifies deficiencies, the HACCP team modifies the HACCP plan as necessary. Verification activities are carried out by individuals within a company, third party experts, and regulatory agencies. It is important that individuals doing verification have appropriate technical expertise to perform this function. The role of regulatory and industry in HACCP was further described by the NACMCF. Examples of verification activities are included as Appendix G (not included in this comparison document).</p>	

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<p>methods or systems;</p> <p>production volume; personnel; packaging;</p> <p>finished product distribution systems; or,</p> <p>the intended use or consumers of the finished product.</p> <p>The reassessment shall be performed by an individual trained in accordance with Sec. 417.7 of this part.</p> <p>The HACCP plan shall be modified immediately whenever a reassessment reveals that the plan no longer meets the requirements of Sec. 417.2(c) of this part.</p> <p>(b) Reassessment of the hazard analysis.</p> <p>Any establishment that does not have a HACCP plan because a hazard analysis has revealed no food safety hazards that are reasonably likely to occur shall reassess the adequacy of the hazard analysis whenever a change occurs that could reasonably affect whether a food safety hazard exists.</p> <p>Such changes may include, but are not limited to,</p>	<p>systems,</p> <p>finished product distribution systems, or</p> <p>the intended use or consumers of the finished product.</p> <p>The reassessment shall be performed by an individual or individuals who have been trained in accordance with Sec. 123.10.</p> <p>The HACCP plan shall be modified immediately whenever a reassessment reveals that the plan is no longer adequate to fully meet the requirements of Sec. 123.6(c).</p> <p>(c) Reassessment of the hazard analysis.</p> <p>Whenever a processor does not have a HACCP plan because a hazard analysis has revealed no food safety hazards that are reasonably likely to occur, the processor shall reassess the adequacy of that hazard analysis whenever there are any changes that could reasonably affect whether a food safety hazard now exists.</p> <p>Such changes may include, but are not limited to</p>		

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<p>changes in:</p> <p>Raw materials or source of raw materials;</p> <p>product formulation;</p> <p>slaughter or processing methods or systems;</p> <p>production volume; packaging;</p> <p>finished product distribution systems; or,</p> <p>the intended use or consumers of the finished product.</p> <p>' 417.5 Records:</p>	<p>changes in:</p> <p>Raw materials or source of raw materials,</p> <p>product formulation,</p> <p>processing methods or systems,</p> <p>finished product distribution systems, or</p> <p>the intended use or consumers of the finished product.</p> <p>The reassessment shall be performed by an individual or individuals who have been trained in accordance with Sec. 123.10.</p> <p>(d) Recordkeeping. The calibration of process-monitoring instruments, and the performing of any periodic end-product and in-process testing, in accordance with paragraphs (a)(2)(ii) through (iii) of this section shall be documented in records that are subject to the recordkeeping requirements of Sec. 123.9.</p> <p>' 123.9 Records:</p>	<p>(Realigned from page 1253 as one of the seven principles of HACCP). Establish record-keeping and documentation procedures</p>	<p>(Realigned 12). Establish Documentation and Record Keeping (SEE PRINCIPLE 7):</p>

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<p>(a) The establishment shall maintain the following records documenting the establishment's HACCP plan:</p> <p>(1) The written hazard analysis prescribed in Sec. 417.2(a) of this part, including all supporting documentation;</p> <p>(2) The written HACCP plan, including decisionmaking documents associated with the selection and development of CCP's and critical limits, and documents supporting both the monitoring and verification procedures selected and the frequency of those procedures.</p> <p>(3) Records documenting the monitoring of CCP's and their critical limits, including the recording of actual times, temperatures, or other quantifiable values, as prescribed in the establishment's HACCP plan; the calibration of process-monitoring instruments; corrective actions, including all actions taken in response to a deviation; verification procedures and results; product code(s), product name or identity, or slaughter production lot. Each of these records shall include the date the record was made.</p>	<p>(a) General requirements. All records required by this part shall include:</p>	<p><b>(Principle 7):</b></p> <p>Generally, the records maintained for the HACCP System should include the following: 1. A summary of the hazard analysis, including the rationale for determining hazards and control measures. 2. The HACCP Plan (listing of the HACCP team and assigned responsibilities; description of the food, its distribution, intended use, and consumer; verified flow diagram); HACCP Plan Summary Table that includes information for: (Steps in the process that are CCPs; the hazard(s) of concern; critical limits; monitoring*; corrective actions*; verification procedures and schedule*; record-keeping procedures*.</p> <p>[* A brief summary of position responsible for performing the activity and the procedures and frequency should be provided.] Table 4 (not included in this comparison document) is an example of the format for a HACCP plan summary table.</p> <p>3. Support documentation such as validation records.</p> <p>4. Records that are generated during the operation of the plan. Examples of HACCP records are given in Appendix H (not included in this comparison document).</p>	<p>Efficient and accurate record keeping is essential to the application of a HACCP system. HACCP procedures should be documented. Documentation and record keeping should be appropriate to the nature and size of the operation. Documentation examples are: Hazard analysis; CCP determination; critical limit determination. Record examples are: CCP monitoring activities; deviations and associated corrective actions; modifications to the HACCP system. An example of a HACCP worksheet is attached as Diagram 3 (not included in this comparison document).</p>

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<p>(b) Each entry on a record maintained under the HACCP plan shall be made at the time the specific event occurs and include the date and time recorded, and shall be signed or initialed by the establishment employee making the entry.</p> <p>(c) Prior to shipping product, the establishment shall review the records associated with the production of that product, documented in accordance with this section, to ensure completeness, including the determination that all critical limits were met and, if appropriate, corrective actions were taken, including the proper disposition of product. Where practicable, this review shall be conducted, dated, and signed by an individual who did not produce the record(s), preferably by someone trained in accordance with Sec. 417.7 of this part, or the responsible establishment official.</p>	<p>(1) The name and location of the processor or importer;</p> <p>(2) The date and time of the activity that the record reflects;</p> <p>(3) The signature or initials of the person</p>		

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<p>(d) Records maintained on computers. The use of records maintained on computers is acceptable, provided that appropriate controls are implemented to ensure the integrity of the electronic data and signatures.</p> <p>(e) Record retention.</p> <p>(1) Establishments shall retain all records required by paragraph (a)(3) of this section as follows: for slaughter activities for at least one year; for refrigerated product, for at least one year; for frozen, preserved, or shelf-stable products, for at least two years.</p>	<p>performing the operation; and</p> <p>(4) Where appropriate, the identity of the product and the production code, if any. Processing and other information shall be entered on records at the time that it is observed.</p> <p>(b) Record retention.</p> <p>(1) All records required by this part shall be retained at the processing facility or importer's place of business in the United States for at least 1 year after the date they were prepared in the case of refrigerated products and for at least 2 years after the date they were prepared in the case of frozen, preserved, or shelf-stable products.</p> <p>(2) Records that relate to the general adequacy of equipment or processes being used by a processor, including the results of scientific studies and evaluations, shall be</p>		

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<p>(2) Off-site storage of records required by paragraph (a)(3) of this section is permitted after six months, if such records can be retrieved and provided, on-site, within 24 hours of an FSIS employee's request.</p> <p>(f) Official review. All records required by this part and all plans and procedures required by this part shall be available for official review and copying.</p>	<p>retained at the processing facility or the importer's place of business in the United States for at least 2 years after their applicability to the product being produced at the facility.</p> <p>(3) If the processing facility is closed for a prolonged period between seasonal packs, or if record storage capacity is limited on a processing vessel or at a remote processing site, the records may be transferred to some other reasonably accessible location at the end of the seasonal pack but shall be immediately returned for official review upon demand.</p> <p>(c) Official review. All records required by this part and all plans and procedures required by this part shall be available for official review and copying at reasonable times.</p> <p>(d) Public disclosure.</p> <p>(1) Subject to the</p>		

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	<p>limitations in paragraph (d)(2) of this section, all plans and records required by this part are not available for public disclosure unless they have been previously disclosed to the public as defined in Sec. 20.81 of this chapter or they relate to a product or ingredient that has been abandoned and they no longer represent a trade secret or confidential commercial or financial information as defined in Sec. 20.61 of this chapter.</p> <p>(2) However, these records and plans may be subject to disclosure to the extent that they are otherwise publicly available, or that disclosure could not reasonably be expected to cause a competitive hardship, such as generic-type HACCP plans that reflect standard industry practices.</p> <p>(e) Tags. Tags as defined in Sec. 123.3(t) are not subject to the requirements of this section unless they are used to fulfill the requirements of Sec. 123.28(c).</p> <p>(f) Records maintained on computers. The maintenance of records on computers is acceptable, provided that appropriate controls are implemented to ensure the</p>		

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<p>' <b>417.6 Inadequate HACCP Systems:</b></p> <p>A HACCP system may be found to be inadequate if:</p> <p>(a) The HACCP plan in operation does not meet the requirements set forth in this part;</p> <p>(b) Establishment personnel are not performing tasks specified in the HACCP plan;</p> <p>(c) The establishment fails to take corrective actions, as required by Sec. 417.3 of this part;</p> <p>(d) HACCP records are not being maintained as required in Sec. 417.5 of this part; or</p> <p>(e) Adulterated product is produced or shipped.</p> <p>' <b>417.7 Training:</b></p> <p>(a) Only an individual who has met the requirements of paragraph (b) of this section, but who need not be an employee of the establishment, shall be permitted to perform the following functions:</p>	<p>integrity of the electronic data and signatures.</p> <p>' <b>123.10 Training:</b></p> <p>At a minimum, the following functions shall be performed by an individual who has successfully completed training in the application of HACCP principles to fish and fishery product processing at least equivalent to that received under standardized curriculum recognized as adequate by the U.S. Food</p>	<p><b>Education and Training:</b></p> <p>The success of a HACCP system depends on educating and training management and employees in the importance of their role in producing safe foods. This should also include information the control of foodborne hazards related to all stages of the food chain. It is important to recognize that employees must first understand what</p>	<p><b>Training:</b></p> <p>Training of personnel in industry, government and academia in HACCP Principles and applications, and increasing awareness of consumers are essential elements for the effective implementation of HACCP. As an aid in developing specific training to support a HACCP plan, working instructions and procedures</p>

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<p>(1) Development of the HACCP plan, in accordance with Sec. 417.2(b) of this part, which could include adapting a generic model that is appropriate for the specific product; and</p> <p>(2) Reassessment and modification of the HACCP plan, in accordance with Sec. 417.3 of this part.</p> <p>(b) The individual performing the functions listed in paragraph (a) of this section shall have successfully completed a course of instruction in the application of the seven HACCP principles to meat or poultry product processing,</p>	<p>and Drug Administration or who is otherwise qualified through job experience to perform these functions. Job experience will qualify an individual to perform these functions if it has provided knowledge at least equivalent to that provided through the standardized curriculum.</p> <p>(a) Developing a HACCP plan, which could include adapting a model or generic-type HACCP plan, that is appropriate for a specific processor, in order to meet the requirements of Sec. 123.6(b);</p> <p>(b) Reassessing and modifying the HACCP plan in accordance with the corrective action procedures specified in Sec. 123.7(c)(5), the HACCP plan in accordance with the verification activities specified in Sec. 123.8(a)(1), and the hazard analysis in accordance with the verification activities specified in Sec. 123.8(c); and</p> <p>(c) Performing the record review required by Sec. 123.8(a)(3); the trained individual need not be an employee of the processor.</p>	<p>HACCP is and then learn the skills necessary to make it function properly. Specific training activities should include working instructions and procedures that outline the tasks of employees monitoring each CCP. Management must provide adequate time for thorough education and training. Personnel must be given the materials and equipment necessary to perform these tasks. Effective training is an important prerequisite to successful implementation of a HACCP plan.</p>	<p>should be developed which define the tasks of the operating personnel to be stationed at each Critical Control Point. Cooperation between primary producer, industry, trade groups, consumer organizations, and responsible authorities is of vital importance. Opportunities should be provided for the joint training of industry and control authorities to encourage and maintain a continuous dialogue and create a climate of understanding in the practical application of HACCP.</p>

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<p>including a segment on the development of a HACCP plan for a specific product and on record review.</p> <p><b>* 417.8 Agency verification.</b></p> <p>FSIS will verify the adequacy of the HACCP plan(s) by determining that each HACCP plan meets the requirements of this part and all other applicable regulations. Such verification may include:</p> <p>(a) Reviewing the HACCP plan;</p> <p>(b) Reviewing the CCP records;</p> <p>(c) Reviewing and determining the adequacy of corrective actions taken when a deviation occurs;</p> <p>(d) Reviewing the critical limits limits;</p> <p>(e) Reviewing other records pertaining to the HACCP plan or system;</p> <p>(f) Direct observation or measurement at a CCP;</p> <p>(g) Sample collection and analysis to determine the product meets all safety standards; and</p> <p>(h) On-site observations and record review.</p>			

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