Objectives

Upon completion of this module, you will be able to:

- Describe what makes up the HACCP system.
- Describe the significance of prerequisite programs to the HACCP system.
HACCP System

• Definition from 9 CFR 417.1
• HACCP plan in operation including the HACCP plan itself
Effective Food Safety System

- Maintains sanitary conditions
- Prevents or eliminates food safety hazards

Prerequisite Programs

- SSOPS
- Hazard Analysis

- Recordkeeping
- Verification
- Monitoring & Corrective Actions
- Validation & Reassessment

FOOD SAFETY SYSTEM
HACCP System

• IMPORTANT!
  • Prerequisite programs that support decisions in the Hazard Analysis are part of the system
HACCP System

• Example - Hazard Analysis
  • Pathogen growth is not reasonably likely to occur at raw product storage
  • Rationale
    • Temperature control program
HACCP System

- These prerequisite programs need to be part of establishment validation activities
Quiz

How do in-plant inspection personnel prompt plant management to be committed to maintaining an effective food safety system?
In-plant Verification

- Focus has been on the ongoing, effective execution of the HACCP plan
- Must consider all available evidence to determine the effectiveness of an establishment’s food safety system
Gather Information

• Review
  • Programs and supporting documentation
  • Records documenting program implementation

• Observe
  • Employees implementing programs
  • Conditions in the establishment
  • Product and take appropriate measurements
Assess Information

• Consider the food safety system
  • How does the information affect the system?
  • Is the system still effective, given the new information?

• Consider past findings
  • Are conditions getting worse over time?
  • Do same or similar problems reoccur?
  • Is plant management responding effectively to problems?
Determine Compliance

- Met regulatory requirements
- Noncompliance
  - Did not maintain sanitary conditions?
  - Produced or shipped adulterated products?
  - May not be effectively controlling hazards?
  - Did not meet one or more regulations?
Putting It All Together

• What is the impact of each finding on the food safety system?
• Is this piece of information part of a larger pattern?
• Is there other information to indicate that the system is working or not working?
• Does this piece of information seem to agree with the other information about the system?
Pop Quiz

If the plant skipped a measurement for a prerequisite program what would you do?
Pop Quiz

• A plant’s prerequisite program for received products requires certificates of analysis (COA) from suppliers and periodic testing of incoming product. What would you do if the plant failed to receive a particular COA?
Pop Quiz

A prerequisite program is used to support a NRLTO pathogen decision for incoming products, but the plant’s finished product testing finds a positive result on one lot of product. What would you do?
Example: Incomplete Temp Logs

- How many missed checks in a PRP is NC?
  - One or two missed checks when all other temperature checks meet specified limit.
  - Failure to complete the temp log 5 times in a week plus one time received product that exceeds the temp limit.

- To be NC, you need sufficient information to determine the prerequisite program does not continue to support the decisions about product receiving in the hazard analysis.
The Foundations of HACCP

- Part I: Hazard Analysis Verification
- Part II: Prerequisite Program Verification
- Part III: HACCP Validation Verification
Questions?
HACCP Systems Workshop

- Discuss what makes up the HACCP system and the significance of each part
- Be ready to “report out”