

# Fundamentals of HACCP I

## The HACCP System

**HACCP**

# Objectives

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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.

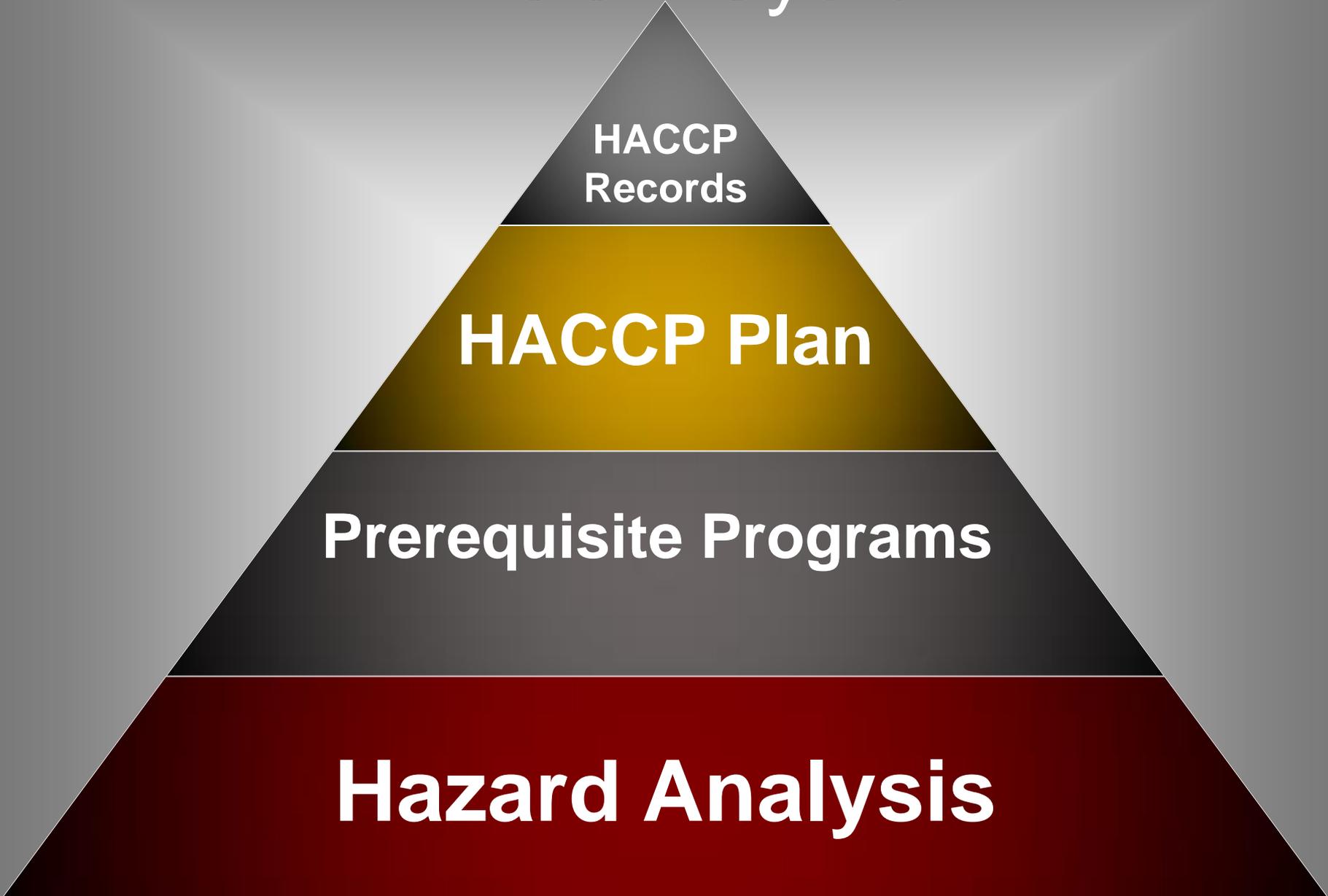
# HACCP System

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- Definition from 9 CFR 417.1
  - HACCP plan in operation including the HACCP plan itself



# HACCP System



HACCP  
Records

HACCP Plan

Prerequisite Programs

Hazard Analysis

# Effective Food Safety System

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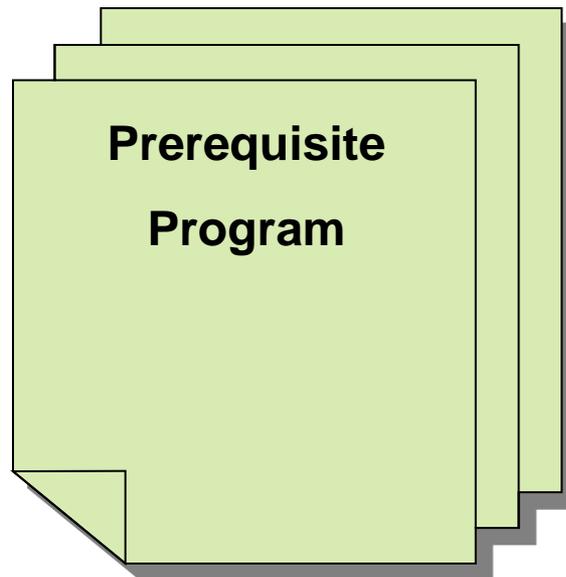
- Maintains sanitary conditions
- Prevents or eliminates food safety hazards



# HACCP System

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- **IMPORTANT!**
  - Prerequisite programs that support decisions in the Hazard Analysis are part of the system



# HACCP System

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



# HACCP System

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

**Validation**

# Quiz



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

# In-plant Verification

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- 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

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- Review
  - Programs and supporting documentation
  - Records documenting program implementation
- Observe
  - Employees implementing programs
  - Conditions in the establishment
  - Product and take appropriate measurements

# Assess Information

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- 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

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- 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

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- 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

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

# Pop Quiz

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- 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

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- 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

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- 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

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- Part I 

	Hazard Analysis Verification	
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- Part II 

	Prerequisite Program Verification	
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- Part III 

	HACCP Validation Verification	
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# Questions?

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# HACCP Systems Workshop

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

