

HACCP

- A food safety management system based on Hazard Analysis and Critical Control Point principles.

HISTORY

- 1950's NASA and Pillsbury
- 1971 – presented at the first CFP
- 1973 – FDA and Low Acid Canned Foods
- 1996 – USDA and Raw Meat Production

7 HACCP Principles

1. Conduct hazard analysis and risk assessment.
2. Determine critical control points.
3. Establish specifications for each CCP.
4. Monitor each CCP.
5. Establish corrective actions to be taken if a deviation from established specification occurs at a CCP.
6. Establish record keeping system.
7. Establish verification procedures.

FOOD PREP FLOWCHARTS

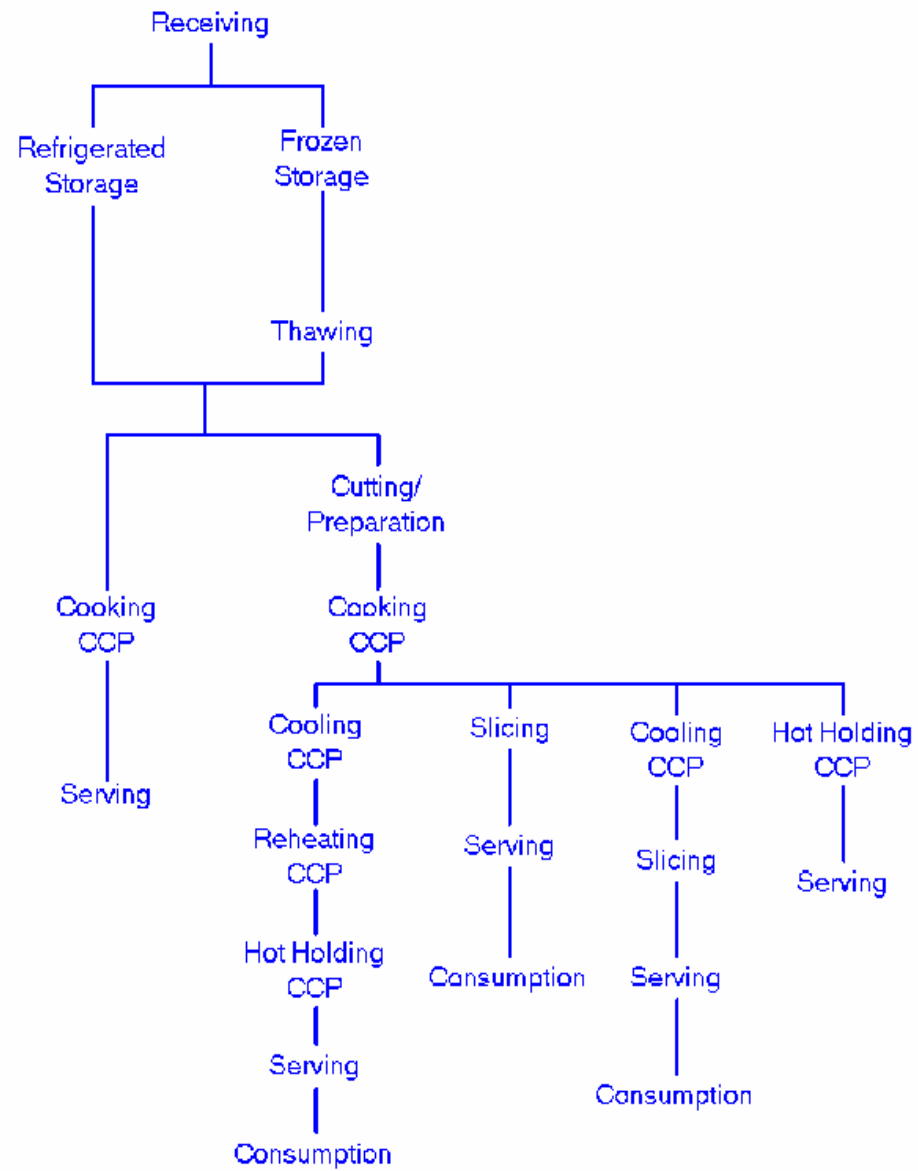
- No Cook



- Cook and Serve



- Complex



PREREQUISITE PROGRAMS

