Hazard Analysis Critical Control Point

Introduction

Training

HACCP

What is HACCP?

Hazard Analysis Critical Control Point

It is a systematic evaluation method to ...

- identify
- control
- monitor

contamination risks in food operations


It means ...

- we always achieve safe food for our customers

H A C C P

HACCP Steps

HACCP requires us to assess our operation, stage by stage...
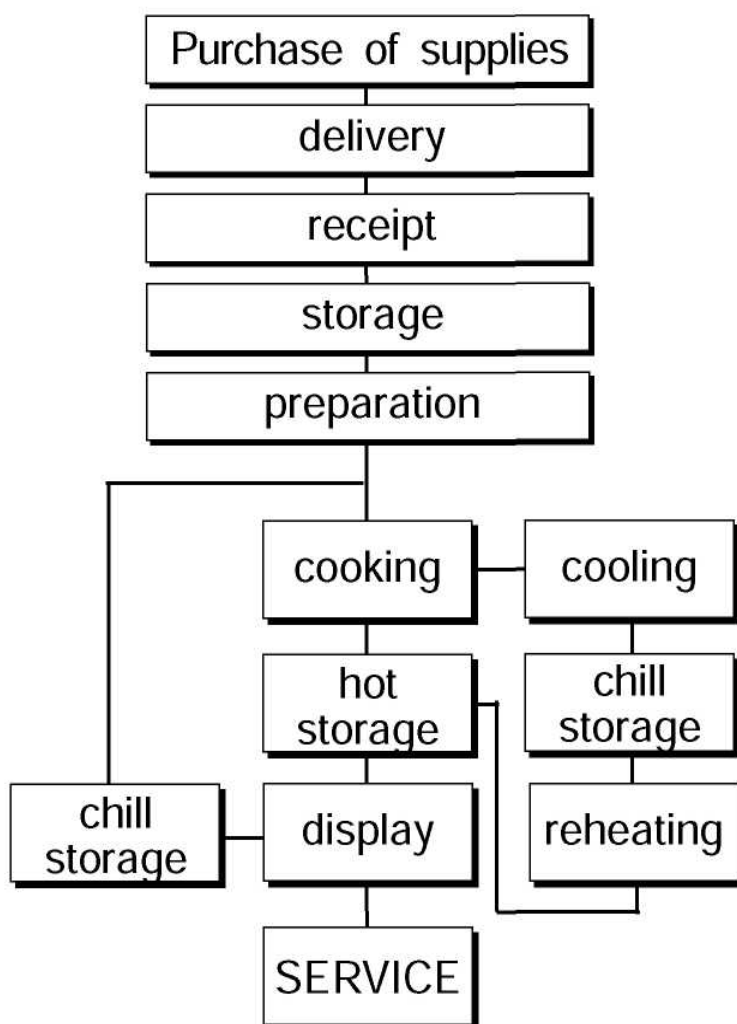
- 1. identify where potential risks arise

- 2. identify critical control points (CCP's)

- 3. implement control procedures

- 4. establish procedures to monitor controls

- 5. take corrrective action

- 6. establish record keeping procedures

- 7. establish verification procedures

MANUAL   RECORDS
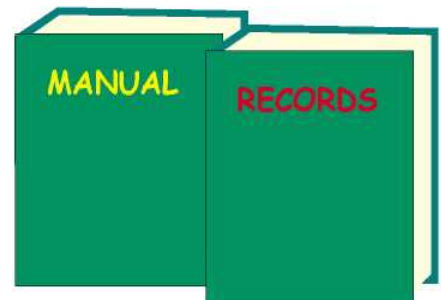
HACCP

Identifying our Operation

Typical Catering Stages

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                    ┌─────────────────────┐
                    │ Purchase of supplies │
                    └─────────────────────┘
                    ┌─────────────────────┐
                    │      delivery        │
                    └─────────────────────┘
                    ┌─────────────────────┐
                    │       receipt        │
                    └─────────────────────┘
                    ┌─────────────────────┐
                    │       storage        │
                    └─────────────────────┘
                    ┌─────────────────────┐
                    │     preparation      │
                    └─────────────────────┘

              ┌──────────────┐    ┌──────────────┐
              │   cooking     │────│   cooling     │
              └──────────────┘    └──────────────┘
              ┌──────────────┐    ┌──────────────┐
              │     hot       │    │    chill      │
              │   storage     │    │   storage     │
              └──────────────┘    └──────────────┘
  ┌──────────┐ ┌──────────────┐   ┌──────────────┐
  │  chill    │─│   display     │  │  reheating    │
  │ storage   │ └──────────────┘  └──────────────┘
  └──────────┘
               ┌──────────────┐
               │   SERVICE     │
               └──────────────┘
```

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1. Identify where potential Risks arise

Identifying involves ...

- carefully looking at every stage of food handling for all our menu items

and

- evaluating where hazardous contamination can be introduced

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What is Hazardous Contamination?

It is something harmful or objectionable in food and drink, which could cause ...

- illness

- injury

- discomfort

It could be ...

- PHYSICAL   -   Non living items

- CHEMICAL   -   Toxic substances

- BIOLOGICAL -   Living micro-organisms

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Risks

Physical

- broken glass from unprotected lights or drink bottles

Chemical

- too much cleaning fluid used on a food preparation surface

Biological

- bacteria which have grown because food has been kept at room temperatures

- bacteria which have survived because of inadequate cooking times or temperatures

HACCP

2. Identifying Critical Control Points (CCPs)

Critical controls are measures which control risks at a critical point

They must be ...

- effective

and

- practical

- they are not necessarily at the points where the hazard was introduced
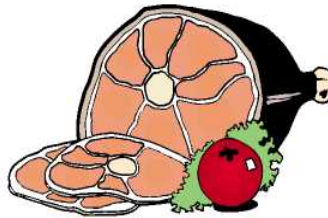
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3. Implement Control Procedures

Implementing controls at critical points is essential to prevent consumer harm

For example ...

- fit lights with protectors over open food

- instruct and train employees to use cleaning fluids correctly

- cook food to 75°C core temperature
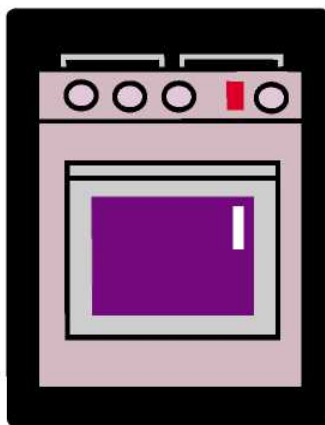
HACCP

Typical Critical Control Points

Include ...

- purchasing from approved suppliers

- achieving correct temperatures

- correct storage and stock rotation procedures

- following hygiene rules

- effective cleaning routines

- good maintenance and rapid repairs

- effective pest control
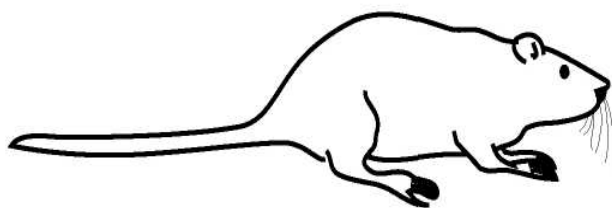
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4. Establish Procedures to Monitor Controls

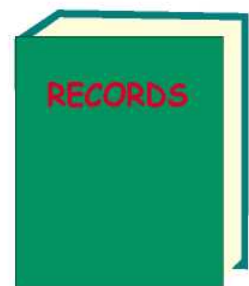## Controls must be checked against set standards

Examples are ...

- shelf life

- temperatures

- cleaning results

- personal cleanliness

RECORDS

We need to ...

- keep records of checks made

- take corrective action when controls fail

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5. Take Corrective Action

We must only use safe food

- action must be taken to make it safe

  or

- it must be rejected or thrown away

We need to ...

- investigate why the critical control point failed

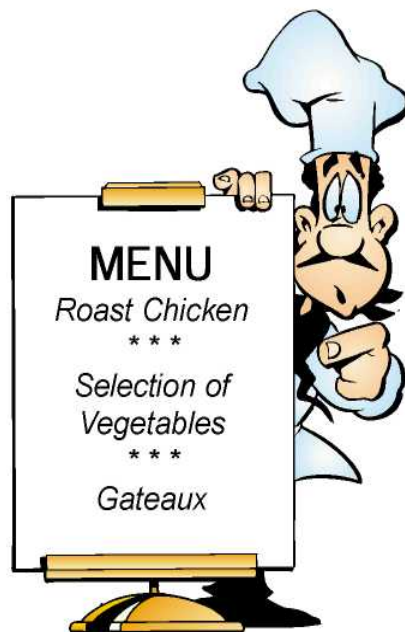- take action to put things right

- record what has happened

RECORDS

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6.   Establish Record Keeping Procedures

Records must be established to ...

- provide evidence of our controls

- allow us to identify improvements

- prove corrective action has been taken

MENU
Roast Chicken
* * *
Selection of
Vegetables
* * *
Gateaux

HACCP

7. Establish Verification Procedures

The system should be reviewed regularly to ensure ...

- our hazard analysis is appropriate to our operation

- implemented controls at critical control points are effective

- monitoring procedures are working

- corrective action has been taken when problems arise

- we continue to review and improve what we do

Temperature
Record
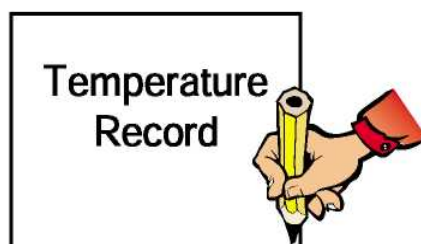
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Benefits of using HACCP

HACCP allows us ...

- to identify in advance and control each possible food safety hazard effectively

- better use of resources and timely response to problems

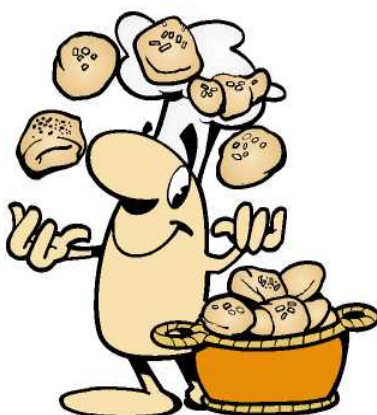- to safeguard our consumers and our business with clients

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In Conclusion

Always remember ...

- play your part to keep the system working

- if in doubt - ask

HACCP - Is a systematic evaluation system

To Identify - To Control - To Monitor

Contamination Risks

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