

Developing and Revising Your District HACCP Plan

Objective

- To help you develop or revise your own food safety program.

How to Accomplish the Objective

- Discuss the purpose of a food safety program
- Learn and apply the Process Approach
- Discuss practices in support of your overall food safety program



USDA Guidance

Guidance for School Food Authorities:
Developing a School Food Service Program
Based on the Process Approach to HACCP
Principles

[http://www.fns.usda.gov/cnd/lunch/Downloadable
HACCPGuidance.pdf](http://www.fns.usda.gov/cnd/lunch/DownloadableHACCPGuidance.pdf)

Federal Regulations

- 2004 Reauthorization
- Food Safety Program required
- In place by SY 2005-06

Food Safety Program

- Develop a written plan
- Implement in each individual school
- Based on principles outlined in the guidance

What is HACCP?

| | |
|---|----------|
| H | hazard |
| A | analysis |
| C | critical |
| C | control |
| P | points |

HACCP Goal

- To prevent food safety problems from happening.

Seven Principles

1. Identify Hazards
2. Identify Critical Control Points
3. Establish Critical Limits
4. Establish Monitoring Procedures
5. Establish Corrective Actions
6. Establish Verification Procedures
7. Establish Record-Keeping Procedures

Advantages of HACCP

- To ensure that the food served to children is as safe as possible.
- Provide continuous self-inspection and self-improvement.
- Help with complaints and legal action.



Getting Started

- What is the Process Approach?
- How to apply the Process Approach to your facility
- Food Safety Practices that support your food safety program

Describe Your Foodservice Operation

- Types of facilities
- Number of employees at each site
- Types of equipment
- Processes for food preparation
- Current SOPs or food safety practices

The Process Approach

- HACCP principles are built into the Process Approach.

Key Terms

- Process Approach
- Control measures
- Standard operating procedures (SOPs)

Food Process Categories

1. No Cook Process
2. Same Day Service Process
3. Complex Food Process

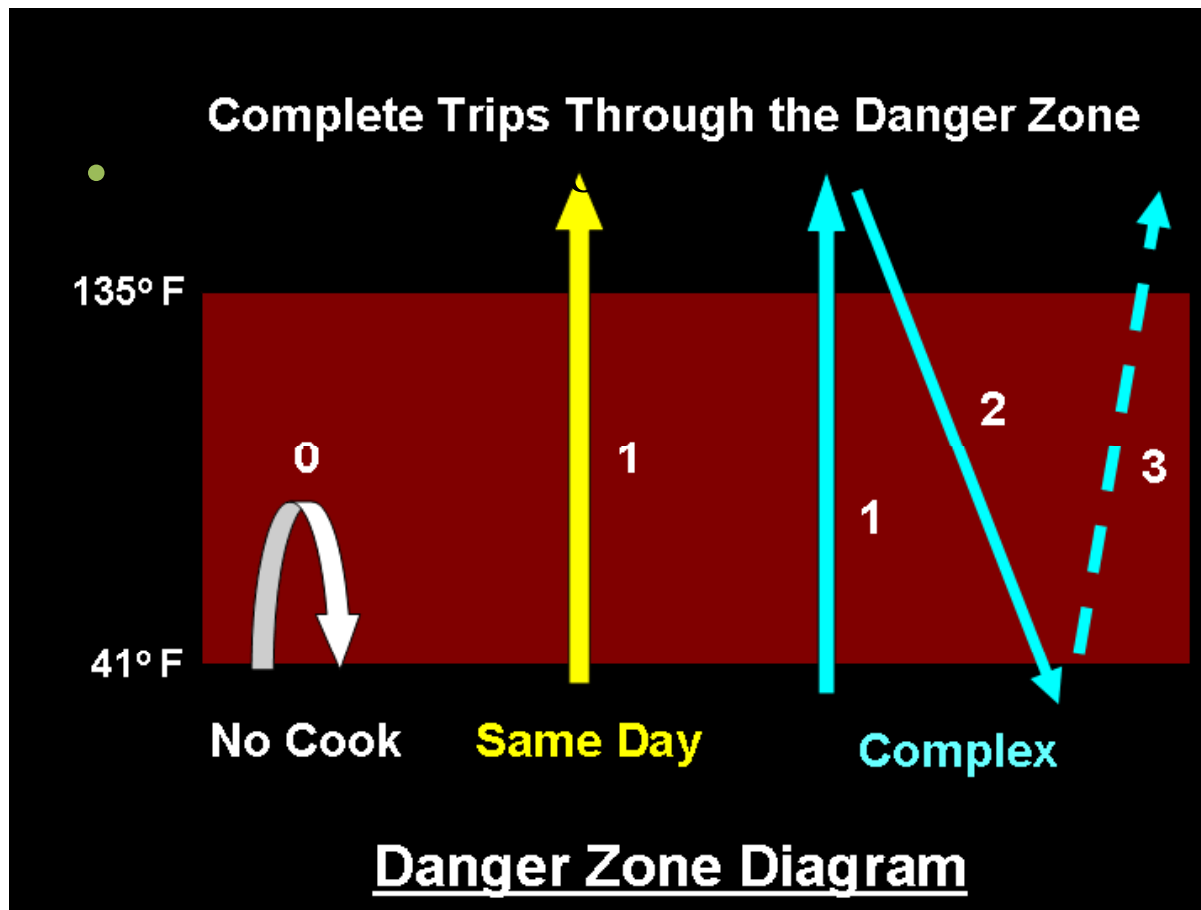
Review Menu Items

- Kept cold from preparation through service**
- Prepared hot and served the same day**
- Prepared hot and served cooled, or possibly reheated**

Temperature Danger Zone

- Identify the number of times each menu item goes up (heating) or comes down (cooling) through the danger zone (41 °F to 135 °F)

Temperature Danger Zone



Source: FDA

Control Point

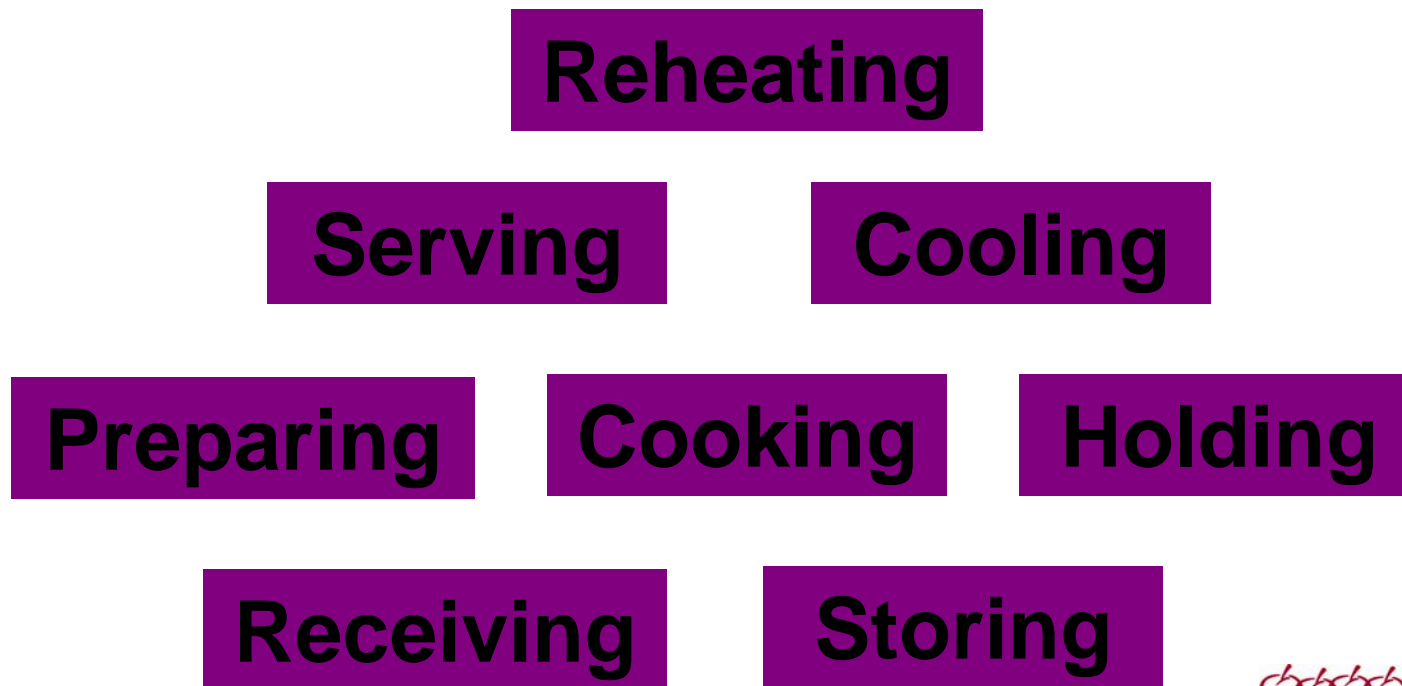
- Where a hazard can be controlled in the flow of food
- CP

Critical Control Point

- Essential step to prevent, eliminate, or reduce a hazard to an acceptable level.
- CCP

Control Points

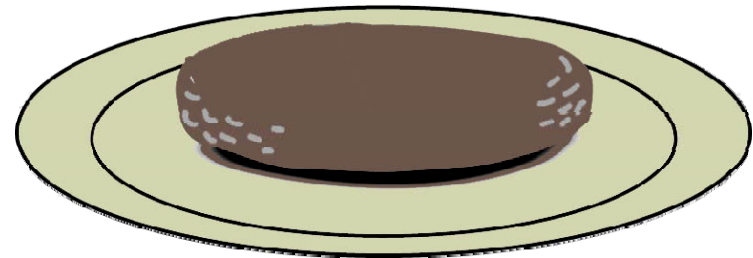
CPs include:



CCPs - Example

CCPs for raw hamburger patties in a full-service kitchen (hazard is harmful bacteria)

- Receiving- not CCP
- Storing- not CCP
- Preparing- not CCP
- Cooking- CCP
- Holding - CCP
- Serving - not CCP



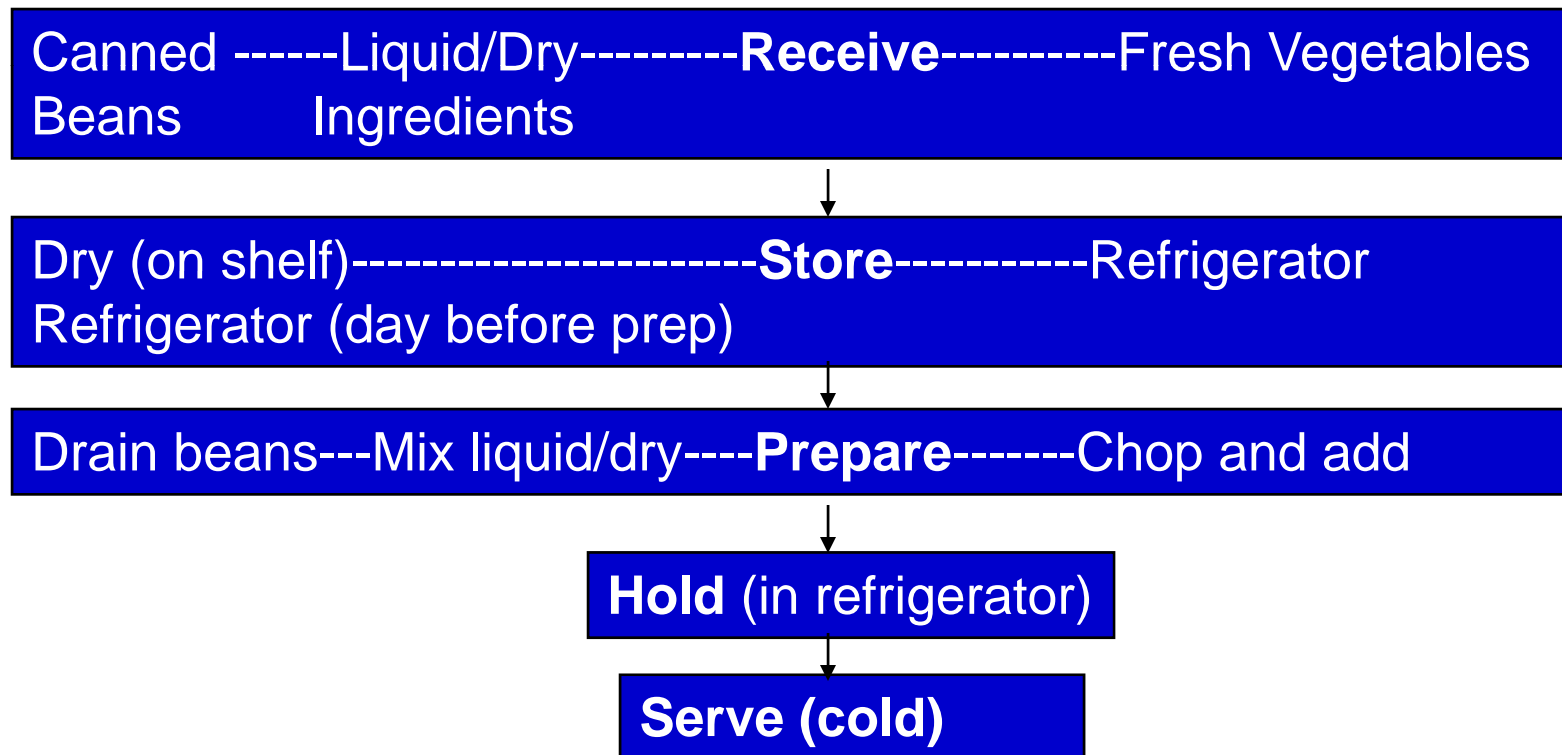
Process # 1

No Cook Preparation

Measure to assure safety of foods:

- **Temperature control**
- **Handwashing**
- **Employee health policy**
- **Proper receiving and storage procedures**

NO COOK Process Flow



Process # 2

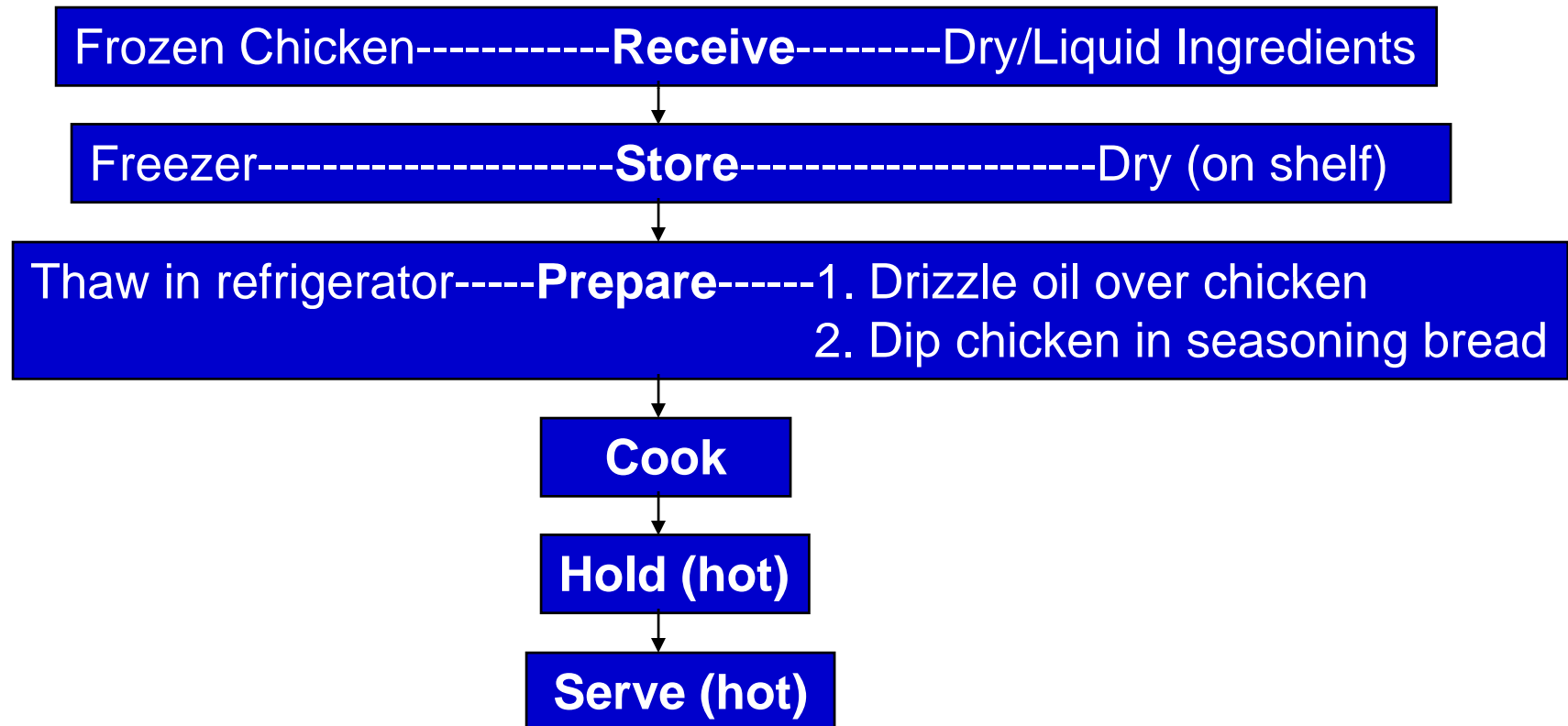
Same Day Service Preparation

Measure to assure safety of foods continued:

- **Employee health policy**
- **Proper receiving and storage procedures**
- **Temperature control**
- **Cooking foods**
- **Handwashing**

SAME DAY SERVICE

Process Flow - Example



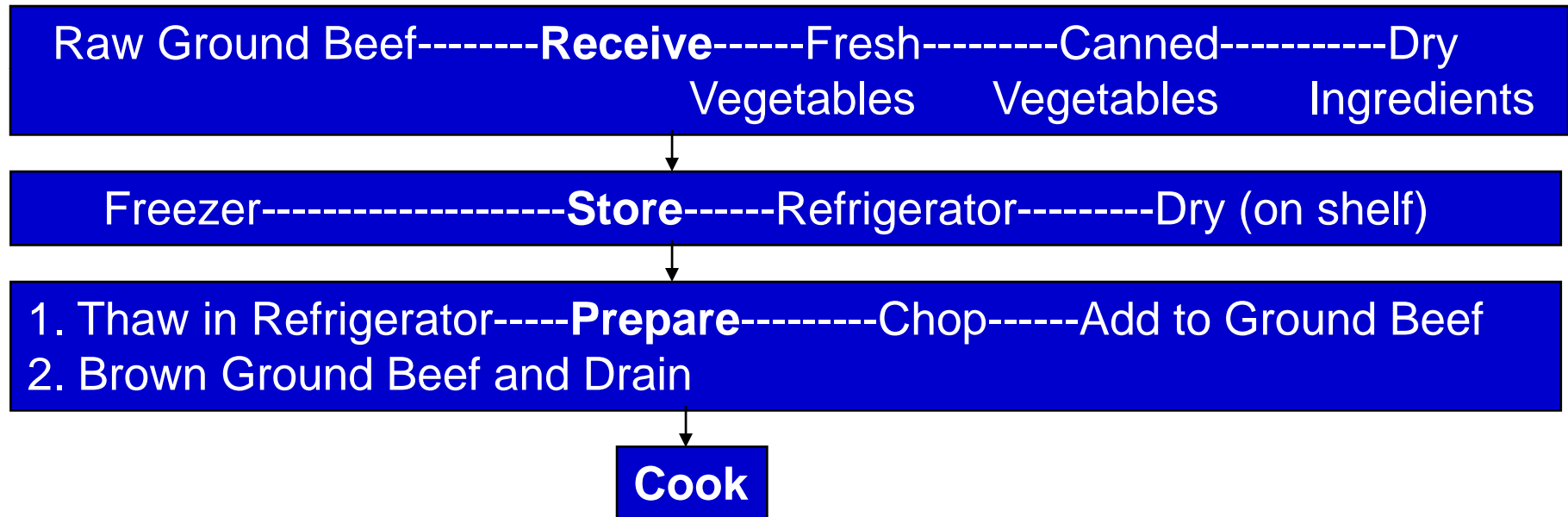
Process # 3

Complex Food Preparation

Measure to assure safety of foods:

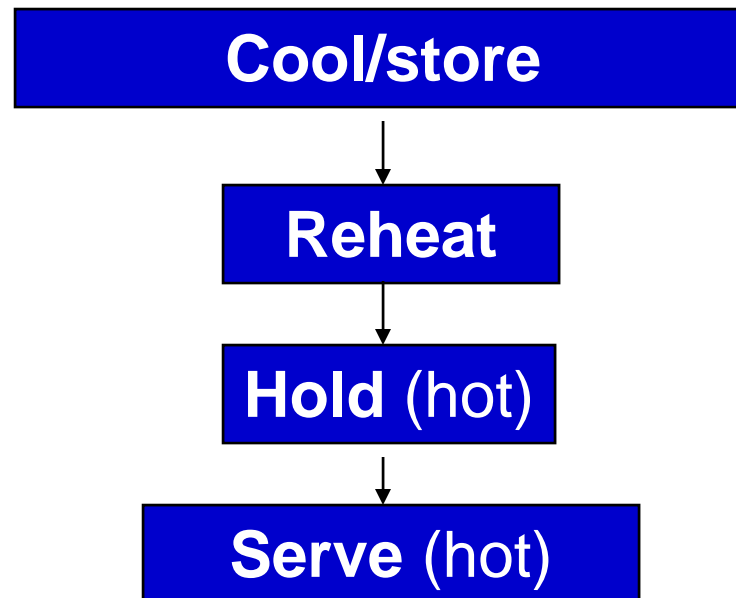
- **Handwashing**
- **Employee health policy**
- **Proper receiving and storage procedures**
- **Temperature control**
- **Cooking foods**
- **Cooling foods**
- **Reheating foods**

COMPLEX Process Flow



COMPLEX Process Flow

Chili Con Carne, Full Service Kitchen (con't)



Standard Operating Procedures (SOP)

- SOPs will describe how to handle foods identified by each process.
- SOPs will instruct personnel on proper food safety procedures at every stage of food preparation and service.

Critical Limits

- Upper boundary of safety.
- Time and temperature.
- Ex.- baked chicken cooked to internal 165° for at least 15 seconds.

Monitoring

- Monitor to make sure food safety practices are done properly.
 - Who will monitor
 - How
 - When

Corrective Action

- Recognize when there is a problem.
- Have a plan for corrections.
- Train employees.
- Document.

Verification

- Procedures
- Frequency
- Documentation
- Weekly checklist

Recordkeeping

- Compliance
- Actions taken
- Documents that you are serving safe food each day

REMEMBER

**If it has not been
documented, it has
not been done!**

Records

- District HACCP Plan
- Employee training logs
- SOPs
- Monitoring logs
- Corrective actions
- Calibration logs
- Receiving logs

Health Inspections

- HACCP Plan review
- Monitoring logs
- Calibration logs
- Weekly checklists
- Observation

Success of Your Food Safety Program

- Provide on-going training.
- Review food safety principles including SOPs on a regular basis.
- Require employees to attend food safety training.
- Maintain training and attendance records.

Contact Information

Region 4 Child Nutrition Services
713.744.8162



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