

# 7 PRINCIPLES OF HACCP

## EVERYTHING YOU NEED TO KNOW BEFORE BUILDING A HACCP PLAN

### CONDUCT A HAZARD ANALYSIS



THE INITIAL PROCESS OF IDENTIFYING POTENTIAL HAZARDS THAT COULD OCCUR IN A FOOD BUSINESS.

### IDENTIFY CRITICAL CONTROL POINTS



A CRITICAL CONTROL POINT (CCP) IS A POINT IN THE FOOD PREPARATION PROCESS WHERE HAZARDS CAN BE REDUCED, ELIMINATED, OR PREVENTED.

### ESTABLISH CRITICAL LIMITS



A CRITICAL LIMIT IS A MAXIMUM OR MINIMUM VALUE TO WHICH A FOOD SAFETY HAZARD MUST BE CONTROLLED. THESE GUIDELINES ARE SET BY GOVERNMENT REGULATORS.

### MONITOR CRITICAL CONTROL POINTS



MONITORING EACH CCP IS ESSENTIAL TO MAKE SURE THAT HAZARDS DON'T GO BEYOND THE CRITICAL LIMITS SET. GENERALLY, MONITORING CAN BE BROKEN DOWN INTO FOUR DIFFERENT CATEGORIES: OBSERVATION, SENSORY, CHEMICAL, AND PHYSICAL..

### ESTABLISH CORRECTIVE ACTIONS



IF A HAZARD EXCEEDS ITS CRITICAL LIMIT, CORRECTIVE ACTION MUST BE TAKEN. CORRECTIVE ACTIONS ARE EITHER IMMEDIATE OR PREVENTATIVE.

### ESTABLISH RECORD-KEEPING



COMPREHENSIVE AND UP-TO-DATE RECORDS MUST BE KEPT OF ANY HAZARD ALONG WITH DETAILS OF ANY CORRECTIVE ACTIONS. THESE RECORDS ARE KEPT TOGETHER IN A LIVING DOCUMENT CALLED A FOOD SAFETY PLAN WHICH IS PART OF A FOOD SAFETY PROGRAM..

### ESTABLISH VERIFICATION PROCEDURES



VERIFICATION PROCEDURES CAN HELP DETERMINE IF YOUR FOOD SAFETY PLAN WORKS TO PREVENT THE HAZARDS IDENTIFIED. IT IS IMPORTANT TO PERFORM AN AUDIT OF YOUR FOOD SAFETY PLAN AT LEAST ONCE A YEAR TO ENSURE THAT EVERYTHING IS WORKING.