
Aloha!
SCHOOL YEAR 25-26

Hazard Analysis and Critical Control Point Plan (HACCP)

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HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP)

- HACCP is a food safety plan that conforms to the principles and guidance issued by the U.S. Department of Agriculture.
- All SFAs must have a fully implemented HACCP plan.
- HACCP is a systematic approach to construct a food safety program designed to reduce the risk of foodborne hazards by focusing on each step of the food preparation process.
- The SFA's overall food safety program must include a written plan tailored to its own specific program.
- All HACCP plans must include three main points: sanitation, temperature control, and Standard Operating Procedures (SOPs).

HACCP REQUIREMENTS

HACCP plans should include Standard Operating Procedures (SOPs), Basic Facility Sanitation, and Temperature Control.

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- Standard Operating Procedures are instructions for procedures involved in the daily functions of the food service program.
- Standard Operating Procedures contents may include purpose, monitoring procedures, instructions, corrective actions, and verification procedures.

TYPES OF HAZARDS

There are two types of hazards:

1. Ones specific to the preparation of the food, such as improper cooking for the specific type of food (beef, chicken, eggs, etc.)
2. Nonspecific ones that affect all foods, such as poor personal hygiene.

- **Specific hazards** are controlled by identifying Critical Control Points (CCPs) and implement measures to control the occurrence or introduction of those hazards.
- **Nonspecific hazards** are controlled by developing and implementing Standard Operating Procedures.

DEVELOPING A FOOD SAFETY PROGRAM

- HACCP
- Process Approach
- Standard Operating Procedures and Logs

Food Safety Resources | Food and Nutrition Service (usda.gov)

HACCP STEPS

Hazard Analysis Critical Control Points

1. Conduct a hazard analysis.
2. Determine critical control points (CCPs).
3. Establish critical limits.
4. Establish monitoring systems.
5. Identify corrective actions.
6. Keep records.
7. Review and verify your overall food safety program periodically.

STANDARD OPERATING PROCEDURES (SOP)

Contents may include:

- Purpose
- Temperature control points
- Instructions
- Monitoring procedures
- Corrective actions
- Suggested record keeping documents
- Verification procedures

Washing Fruits and Vegetables

(Sample SOP)

Purpose: To prevent or reduce risk of foodborne illness or injury by contaminated fruits and vegetables.
Scope: This procedure applies to foodservice employees who prepare or serve food.
Keywords: Fruits, Vegetables, Cross-Contamination, Washing
Instructions:

1. Train foodservice employees who prepare or serve food on how to properly wash and store fresh fruits and vegetables.
2. Wash hands using the proper procedure.
3. Wash, rinse, sanitize, and air-dry all food-contact surfaces, equipment, and utensils that will be in contact with produce, such as cutting boards, knives, and sinks.
4. Follow manufacturer's instructions for proper use of chemicals.

Washing Fruits and Vegetables

(Sample SOP)

5. Wash all raw fruits and vegetables thoroughly before combining with other ingredients, including:
   - Unpeeled fresh fruit and vegetables that are served whole or cut into pieces.
   - Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat.
6. Wash fresh produce vigorously under cold running water or by using chemicals that comply with the FDA Food Code. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed
7. Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.
8. Remove any damaged or bruised areas.

Washing Fruits and Vegetables

(Sample SOP)

9. Label, date, and refrigerate fresh-cut items.
10. Serve cut melons within 7 days if held at 41 ºF or below (see SOP for Date Marking, Ready-to-Eat, Potentially Hazardous Food).
11. Do not serve raw seed sprouts to highly susceptible populations such as preschool-age children.
12. Follow State and local public health requirements.

Monitoring:

Foodservice manager will visually monitor that fruits and vegetables are being properly washed, labeled, and dated during all hours of operation. In addition, foodservice employees will check daily the quality of fruits and vegetables in cold storage.

Washing Fruits and Vegetables

(Sample SOP)

Corrective Action:

Unwashed fruits and vegetables will be removed from service and washed immediately before being served. Unlabeled fresh cut items will be labeled and dated. Discard cut melons held after 7 days.

Verification and Record Keeping:

Foodservice manager will complete the Food Safety Checklist daily to indicate that monitoring is being conducted as specified in this procedure.

Date Implemented: By:
Date Reviewed: By:
Date Revised: By

EMPLOYEE HEALTH AND GOOD PERSONAL HYGIENE PRACTICES

- Importance of good personal hygiene practices
- Symptoms and illnesses that must be reported to a supervisor
- How and when to properly wash hands
- Preventing bare hand contact with ready-to-eat foods.

PREVENTING FOODBORNE ILLNESS

REPORT:

- Diarrhea
- Vomiting
- Sore throat with fever
- Jaundice (yellowing of skin and eyes)
- Diagnosed foodborne illness
- Wounds on the hands or arms
- Exposure to foodborne illness

IT ALL BEGINS WITH HYGIENE

WASHING HANDS




PREVENTING BARE HAND CONTACT

TIME AND TEMPERATURE ABUSE

Occurs when:

- Food **sits at** an **unsafe temperatures** for a **long time**.
- Food is not cooked to a safe internal temperature.

Harmful bacteria grow and reproduce rapidly with the **temperature danger zone**.

TEMPERATURE DANGER ZONE

41˚ F to 135˚ F

TEMPERATURES FOR FOOD SAFETY

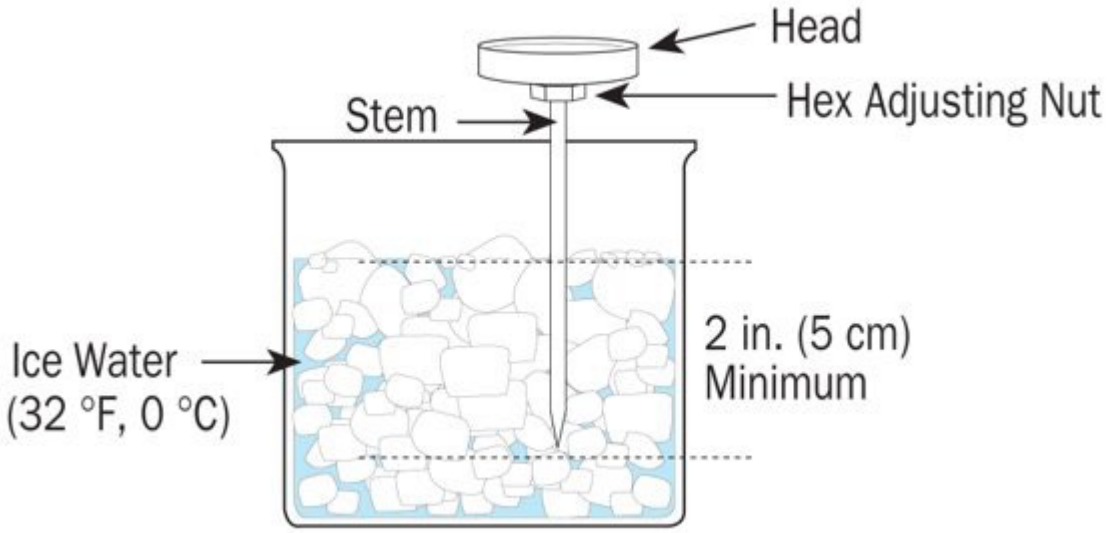
- Temperature danger zone – why it is important to food safety.
- Time and temperature control safety (TCS) For foods
- Why use thermometers?
- How, when, and why to calibrate a thermometer.
- Important food temperatures to monitor throughout the foodservice process.

TCS FOODS

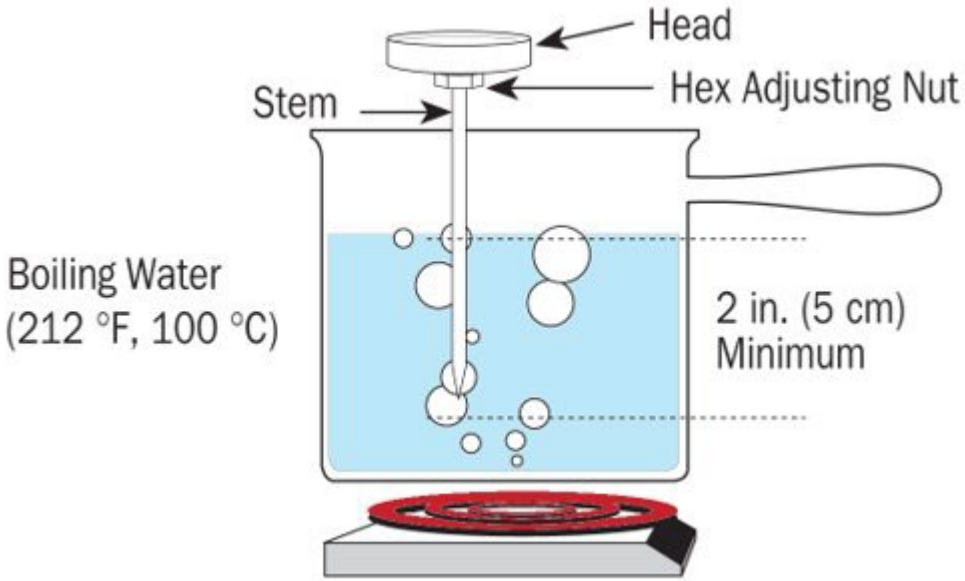
TCS food means time/temperature control for the safety of food.

THERMOMETERS

THERMOMETER CALIBRATION



Ice-Water Method

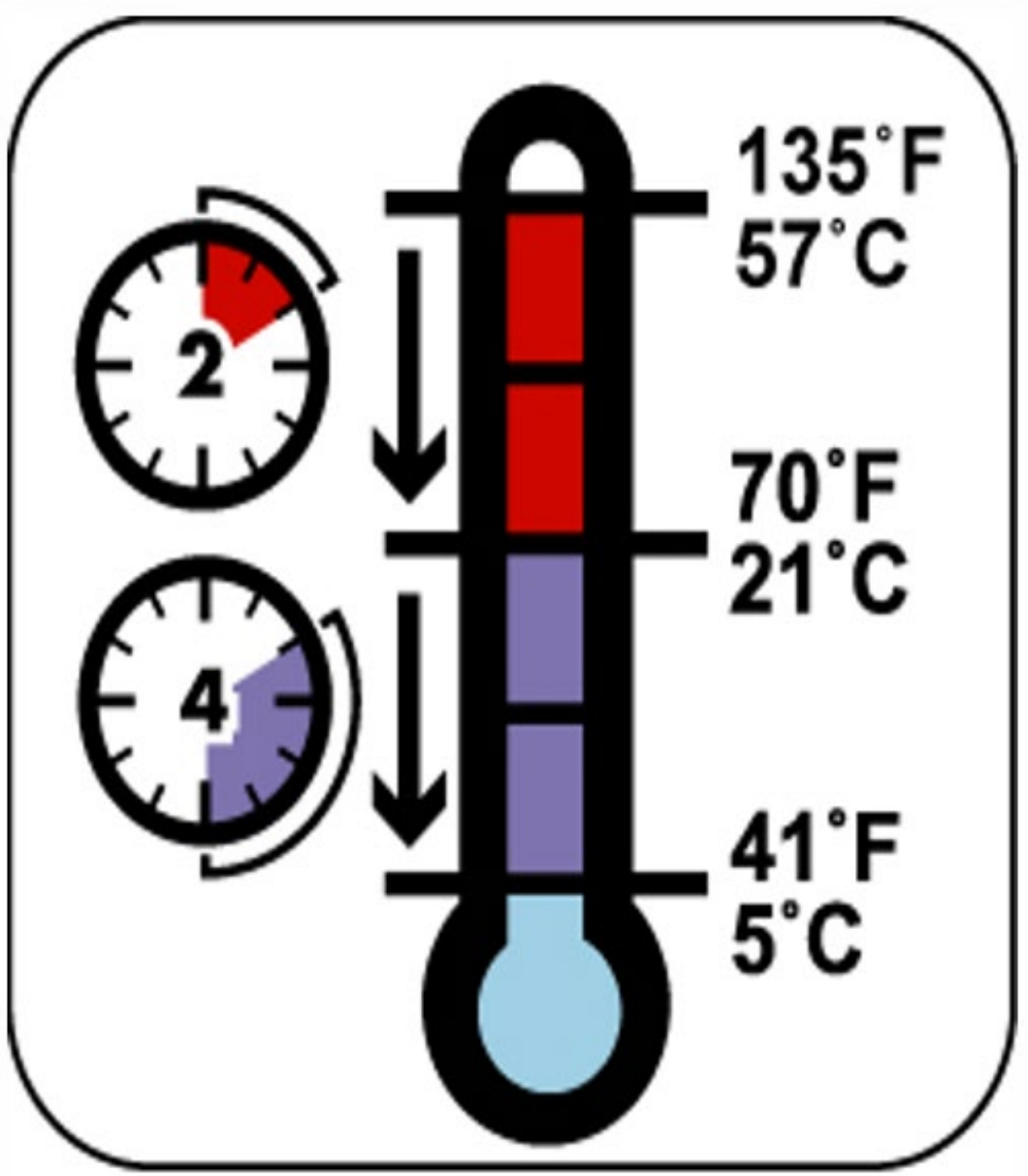


Boiling-Water Method

HOLDING AND SERVING

Keep HOT FOODS at
135 °F or above.

Keep COLD FOODS
at 41 °F or below.



REHEATING

- 165 °F
- 15 SECONDS
- 2 HOURS

165 °F for 15 seconds, within 2 hours

AVOIDING CONTAMINATION OF FOOD

- Three types of food contamination
- Methods for preventing food contamination
- How proper cleaning, rinsing, and sanitizing can prevent food contamination.

FOOD-TO-FOOD CROSS CONTAMINATION

EQUIPMENT or CONTACT SURFACE-TO-FOOD CROSS CONTAMINATION

Method

Prevention

CHEMICAL CONTAMINATION

Method

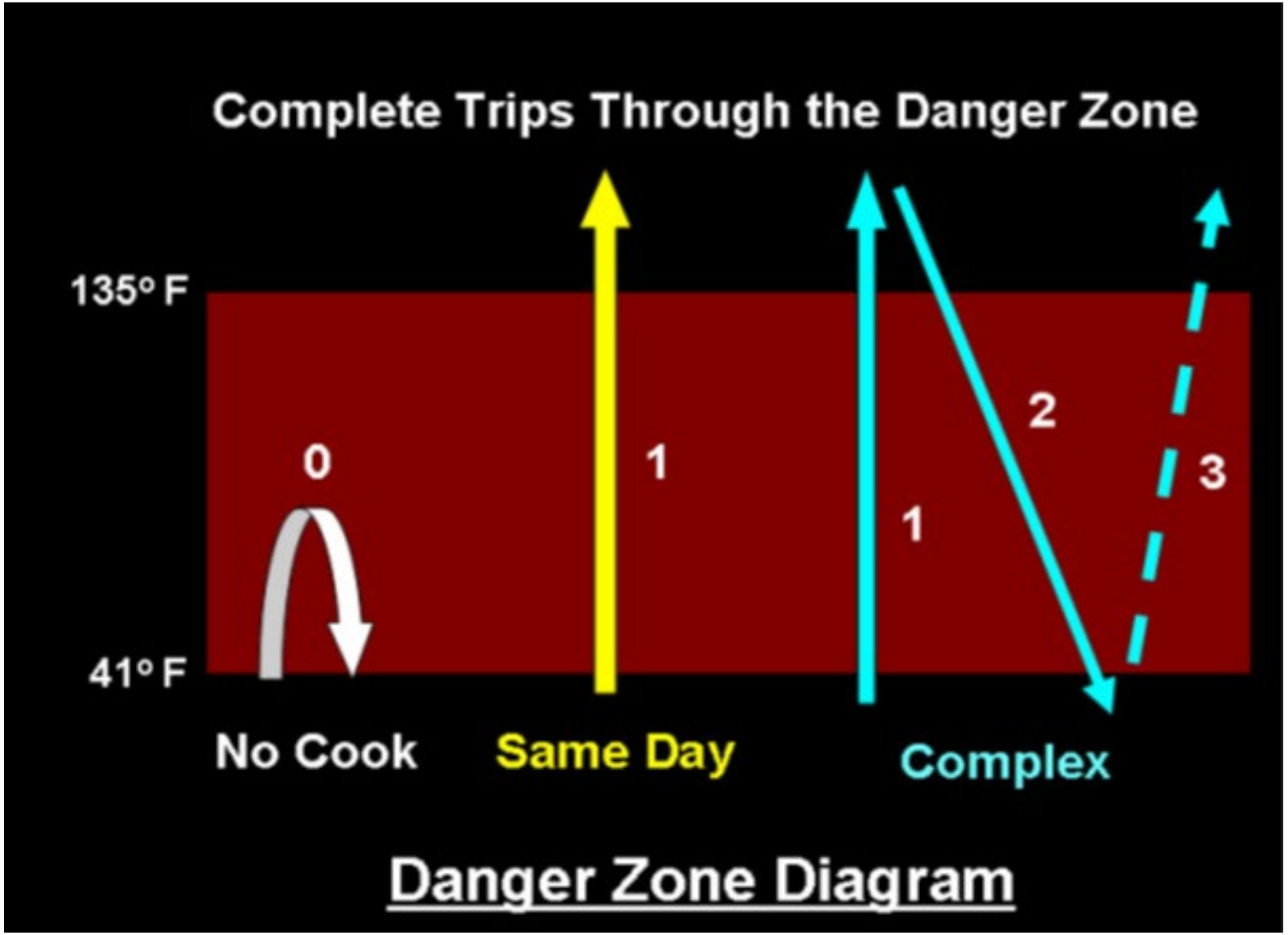
Prevention

CROSS CONTACT

Method

Prevention

THE PROCESS APPROACH



SAMPLE: Food Safety Program (Continued)

PROCESS CHART – PROCESS 3

Process 3-COOK, COOL, REHEAT, SERVE

Limit Time in the Danger Zone (41 °F – 135 °F)

Menu Item	Recipe #	Cooking Temps.	Cooling Temps.	Reheating Temps.
Bean Soup	H-08	At or above 165 °F for at least 15 seconds.	Cool to 70°F in 2 hrs or less & then 41 °F in 4 hrs or less	At or above 165°F for at least 15 seconds
Potato Salad	E-12	Cook potatoes	Cool to 70°F in 2 hrs or less & then to 41 °F in 4 hrs or less.	

Critical Control Points

SFAs must identify and document the critical control points (CCP) in each food process approach.

Examples of HACCP Forms

1. Hazard Analysis Table

PROCESS STEP					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological	Is this potential food safety hazard significant?	Justification of Decision	Preventive Measures	Is this step a CCP?

NAME OF FOOD ESTABLISHMENT: _____ BRIEF PRODUCT DESCRIPTION: _____

ADDRESS: _____

SIGNATURE: _____ DATE: _____

USING LOGS

Hot and Cold Holding Temperature Log

Instructions: A designated school nutrition employee will record the food item, date, time, temperature, corrective action, and initials on this log. The school nutrition manager will verify that school nutrition employees have taken the required temperatures by visually monitoring food employees during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 1 year.

Food Item	Date	Time/ Holding Temp	Time/ Holding Temp	Time/ Holding Temp	Corrective Action	Food Worker Initials	Manager Initials/ Date

HACCP TRAINING

- HACCP TRAINING IS REQUIRED BY ALL CNP EMPLOYEES AND MUST TO COMPLETED EACH YEAR.
- HACCP PLANS ARE NOT SET IN STONE AND MAY BE CHANGED THROUGHOUT THE YEAR. IF THE CURRENT HACCP HAS BEEN CHANGED, PLEASE DISTRIBUTE THE NEW HACCP PLAN TO ALL FACILITIES OR SCHOOLS.
- IT IS CRITICAL TO COMPLETE A FOOD SAFETY CHECKLIST AND MONITOR EACH FACILITY FOR VERIFICATION OF COMPLIANCE.
- DOCUMENTATION LOGS ASSIST IN RECORD KEEPING AND VERIFICATION OF COMPLIANCE.
- HACCP FOOD SAFETY PLANS ARE REQUIRED AT EACH SCHOOL OR FACILITY LOCATION IN YOUR DISTRICT


Ask Us

Training Survey & Certificate of Participation

Presenters:

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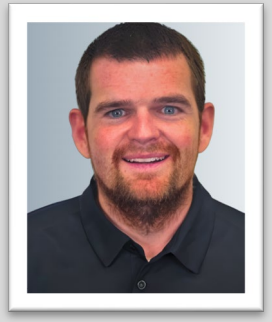
Senior Accountant

Lori Ferguson
Ed. Specialist



Justin Hope
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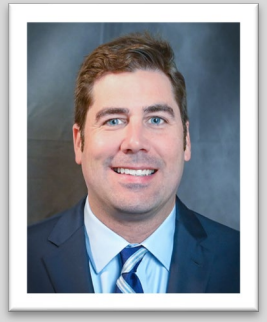

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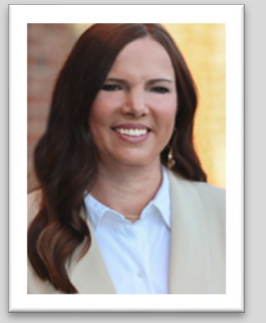

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