

# Hazard Analysis Critical Control Point

## HACCP

August 13, 2020

Nebraska Dept. of Education

Nutrition Services



# Housekeeping

- Type your **email** in the chat box to receive a training certificate by email
- Use the chat box to ask questions
- **End your Question with a question mark?**
- Turn your video/camera on
- Mute your microphone during the presentation
- This presentation will be recorded and uploaded

<https://www.education.ne.gov/ns/training/national-school-lunch-program/>

# Agenda for Today's Zoom

Quick Review

Standard Operating Procedures

Critical Control points

Monitoring

Corrective Action

Food Safety Training

Case studies

# Breakout rooms

We will be breaking out into groups later in the presentation.

You will have 15 minutes to talk about the HACCP case studies in the break out room.

We will review the case studies when we return. If you want to share what your group talked about, you will need to unmute yourself.

# Safety Data Sheets

Required to have a Safety Data Sheet for every chemical in the kitchen or you use.

Read Safety Data Sheets - directions, intended use and if you may mix the chemical with anything else.

Never Mix two chemicals together unless the it is indicated on the label - Safety Data Sheets.

Easy access to the notebook - bright colors

# Quick Review

**HACCP** - identifies significant biological, chemical or physical hazards at specific points within a product's flow from the time it is purchased to when it is served.

Once **identified**, the hazards can be prevented, eliminated or reduced to safe levels.

The flow of the food is the path that food takes through your operation. It begins when you purchase the food and ends when you serve it.

**Follow the current Nebraska Food Code.**

# Standard Operating Procedures (SOPs)

## **SOPs:**

Written instructions for the things done on a regular basis to ensure that your customers receive safe food.

Must be included in your plan, may be changed to fit your kitchen.

Staff must be trained on the appropriate SOP's for their position.

You need to modify the SOP's to fit your kitchen.

# SOP's

## Examples of SOPs:

Handwashing, Personal Hygiene, Cooking TCS Foods,

Cooling TCS Food, Cleaning and Sanitizing, COVID19,

Bodily Fluid Clean Up, Beef to School Processing



# POLLING Question #1

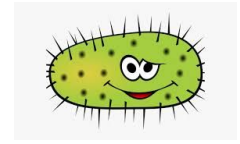
# Identifying Control Measures

## Critical Control Point

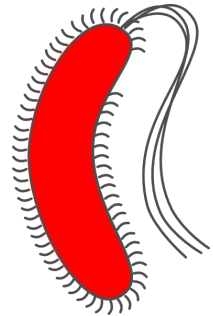
The specific points in the flow of the food through the operation at which a hazard can be reduced, eliminated or prevented.

It is the control step, loss of control at this point may result in an unacceptable health risk.

# Critical Control Point



- Decide which control measures are absolutely essential to ensuring safe food (for foods in each process)
- Ensure that your staff applies these control measures at each critical control point.
- Record your control measures for each process in your plan
- It is a **preventive** rather than a reactive way to combat microorganisms.
- Communicate/train your staff on CCP's



## Examples of Critical Limits to include in your SOPs:

**135°F for 15 seconds:** Fruits, vegetables that are hot held for service and commercially pre-cooked items (check label for manufacturer recommendation)

**155°F for 17 seconds:** Ground products containing beef, pork, fish, cubed or Salisbury steaks

**165°F for 15 seconds:** Poultry, stuffed fish, pork, beef or pasta stuffed with eggs, fish, pork, or beef (like lasagna or manicotti) **This is the temperature in the 2016 Nebraska Food Code. This is the current Food Code in Nebraska.**

**Handwashing** for a minimum of 20 seconds.

# POLLING Question #2

# Monitoring Procedures

How will you monitor?

Examples:

- Temperature logs
- Sanitizer logs
- Calibration of thermometer logs
- Receiving log
- Damage and discard log
- Master cleaning lists
- Food Safety Checklist

When and how often will you monitor?

Daily, weekly, monthly and as needed

# Who is Responsible for Monitoring Procedures

## Director/Manager/Supervisor

1. Train staff on the critical control points, how to monitor the critical control points and to properly fill logs out.
2. Will assign food service staff to monitoring
3. Will also be responsible for monitoring the overall performance of the SOPs.

# Corrective Action

## **The Food Service Manager / Director:**

- Decides how much detail is provided in the list of corrective actions.
- Decides how to communicate procedures to the staff.
- Determines the amount of documentation to keep on corrective actions taken.



# Corrective Action.....

## **The Food Service Manager/Director :**

- Reviews and updates all corrective action at least annually.
- Provides training on CCP's and Corrective Actions

# **Review of HACCP Food Safety System and plan**

**Review and revise your plan at least annually.**

**Determine who will review the current plan, when it will be done, and how it will be documented.**

# Review of HACCP Food Safety System and Plan

Reviewing your plan continuously by observing staff actions, reviewing records and discussing the plan with staff.

**You probably do this already:**

Do I need new thermometers, cutting boards, dishmachine strips, sanitizer buckets or strips?

Are the thermometers stored in the correct places?

Are the HACCP logs being completed on time and correctly?

# POLLING Question #3

# Break out rooms

We will be breaking out into groups.

**Pick one of the case studies sent to you in the zoom invite email. You may do more than one if you have time.**

You will have 15 minutes to talk about the HACCP case studies in the break out room.

We will review the case studies when we return. If you want to share what your group talked about, you will need to unmute yourself.

# Case Studies

## Case Study #1

The Food Service purchased a new infrared thermometer and asked you to check the surface temperature of frozen meat products when they are received from the vendor. Today the vendor delivered several boxes of hamburger patties. You open one box to take the temperature. The temperature ranged from 32°F to 35°F, depending on the location of the patties in the box. What corrective actions would you take?

## Case Study #2

You come to work on Tuesday morning and take temperatures of refrigerators. One of the milk coolers is at 50°F. What corrective actions would you take?

## Case Study #3

You are setting up the line for the first group of students. You take temperatures of all food on the line and find that the fajita chicken meat is at 120°F, 125°F and 130°F in various spots in the pan on the serving line. What corrective actions would you take?

# Questions

If you have questions and you do not want to ask them here email to [beth.haas@nebraska.gov](mailto:beth.haas@nebraska.gov)

# HACCP Website

<https://www.education.ne.gov/ns/nslp/hazard-analysis-and-critical-control-point/#1566417452112-d556f6a3-4607>





Thank You!