Hazard Analysis Critical Control Point

HACCP

July 30, 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

Agenda for Today's Zoom

- Why is HACCP Important?
- What is HACCP?
- Where do you start/ review?
- How should you write your plan?

HACCP Process Chatrooms

Later in the presentation we will be going in to chat rooms.

Instructions -

When you enter the chat room make sure you know what room you are in. Choose a **Recorder** who will record your responses and send them to beth.haas@nebraska.gov Also choose a **lead** who will report back to the group when we come back.

Why is HACCP Important

1. Children are more at risk
2. Food has many opportunities for contamination
3. Microorganisms like to evolve - they can mutate under the right conditions.
4. New microorganisms have been discovered in recent years.

What is HACCP?

HACCP - Hazard Analysis Critical Control Points

- Identifies the hazards and critical controls points that will prevent, eliminate or reduce the microorganisms to safe levels.

- It is a Federal Requirement not state or local

  Public Law 108-265 passed in 2004 emplenmented 2005 - 2006 SY

What is HACCP? continued…..

Additional requirements in the law:

Section 111 address additional requirement:

1. Food Safety Inspection reports must be posted in a **publicly visible location.**
2. Copies of the report **must be provided to members of the public upon request.**
3. NDE Nutrition Services must **ensure** that the current Food Safety Inspection Report is posted in a public visible location

What is HACCP continued…..

- HACCP was designed in the 1960's by Pillsbury Company to help prevent U.S. astronauts from getting a foodborne illness while space.

- It is a **preventive** rather than a reactive way to combat microorganism.

- HACCP is based on science but is a common -sense approach to food safety.

What is HACCP? continued…..

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

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

What is HACCP continued……

HACCP looks for the many opportunities food has for contamination. We need to look for ways we can control the microorganisms.

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

What is HACCP continued……

- Critical Control Points - What can we control?

  i. Time
  ii. Temperature
  iii. Handwashing
  iv. Cross Contamination
  v. Chemicals/Pesticides
  vi. Staff Health
  vii. Who is in your kitchens/prep areas
  viii. Training

What is HACCP continued……

The Process Approach to HACCP is a 7 step process

Step 1- Establish Standard Operating Procedures.

Step 2 - Divide all food into 3 processes:

No Cook

Cook and Serve

Complex Process

What is HACCP continued……

Step 3 - Establish control measures (CCP's and SOP's) for each of the three processes

Step 4 - Establish Monitoring Procedures

Step 5 - Establish Corrective actions

What is HACCP continued……

Step 6 - Keep Records

Food Safety records must be keep for one year plus the current year.

Step 7 - Review and revise your HACCP Plan annually

How you start/review your plan?

- Write a Description of HACCP Plan
    - Sponsor name
    - Site name
    - Type - Self Operated, Satellite, FSMC, Centralized Kitchen, Finishing Vended,
    - Name and Title of Lead Food Service Employee for this site

How you write/review your plan continued…..

- Number of employees
- HACCP Method - Process Approach
- HACCP SOPs are Based on Nebraska Food Code 2016
- Meals served
- Number of meals served

How you write/review your plan continued….

- Vendors/Suppliers
- Pest control
- Equipment

How you write/review your plan continued…

- Policy on visitors/teachers/students/nurse/coaches in your kitchen

  Do you allow people to come in a fill with ice, water,

  store their lunches

How you write/review your plan continued…..

Process Charts:

1. No Cook
2. Cook and Serve the same day
3. Complex Process - Cook, Cool, Reheat, Serve

Process Charts: No Cook

Critical Control Point(s)

Hold cold food below 41°F

What SOP's would associated with the No Cook process.

Process Charts: Cook and Serve the Same Day

Critical Control Point(s)

- Cooking Time Temperature Control for Safety Food (TCS)
- Holding TCS Food

What SOP's would associated with the Cook and Serve Same day process?

Process Charts: Cook, Cool, Reheat Serve (Complex Process)

Critical Control points:

- Cooking TCS Foods
- Cooling TCS Foods
- Reheating TCS Foods
- Holding Hot TCS Foods

What SOP's would associated with the Cook, Cool, Reheat, Serve (Complex Process)?

Chatrooms

We will be breaking out into chat groups. You will have 15 minutes to talk about the process chart, what food/recipes and SOPs would go with the process you are assigned

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HACCP Process Chatrooms

Group 1-3 No Cook Process Chart and related SOP's

Group 4-6 Cook and Serve Process Chart and related SOP's

Group 7 - 10 Complex Process- Cook Cool Reheat Serve and related SOP's

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Questions

If you have questions and you do not want to ask them here email to beth.haas@nebraska.gov

HACCP Website

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

Thank You!