

# 3. Use the 7 principles of HACCP

## 3.1 Conduct a hazard analysis

### ■ Hazards

- ◆ A hazard is anything that may cause harm to the consumer. Use your flow chart to identify all the hazards associated with each step.

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## 3.1 Conduct a hazard analysis

- Examples of hazards are:
  - ◆ Microbiological:  
(Bacteria, Yeasts, Molds, Viruses)
    - ◆ I. Harmful microorganisms that contaminate raw materials
    - ◆ II. Harmful microorganisms that grow during processing
    - ◆ III. Harmful microorganisms or toxins that survive heating

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## 3.1 Conduct a hazard analysis

### ◆ Chemical:

#### ◆ Chemicals that contaminate food

- Cleaning chemicals
- Pesticides
- Etc.

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## 3.1 Conduct a hazard analysis

- ◆ Physical:
  - ◆ Physical hazards can be broken down into six main areas. They are:
    - Person
    - Premises
    - Pests
    - Plant
    - Packaging
    - Product

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## 3.1 Conduct a hazard analysis

### ◆ Physical objects that can enter food



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## 3.2 Identify the critical control points (CCP's)

- Examples of preventive measures are:
  - ◆ I. Using reputable suppliers
  - ◆ II. Requiring product specification
  - ◆ III. Adequate freezing or chilling
  - ◆ IV. Handwashing and good personal hygiene
  - ◆ V. Proper cooking
  - ◆ VI. Effective cleaning
  - ◆ VII. Regular calibration of measuring instruments (e.g. thermometer)

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### 3.3 Establish critical limits

At each step (e.g. purchase, storage, etc.) of the catering operation, control limits are established for the identified hazards. A control limit is a value of measurement (such as temperature or acidity) that must be met to ensure safety of this product. The critical limit is what separates safe from unsafe.

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## 3.3 Establish critical limits

- Examples of control limits are:
  - ◆ I. High risk food should be stored between 0 - 5 °C or at 60°C or above
  - ◆ II. Cooking of food at 75°C or above
  - ◆ III. Cooling of cooked food from 60°C to 21°C in 2 hours and 21°C to below 5C°( in the next 4 hours)



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### 3.4 Establish monitor procedures

The monitoring of control points will ensure that any loss of control (i.e. deviation from control limits) can be identified so that corrective actions can be taken before the product becomes unsafe. The methods used should be kept as simple as possible.

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## 3.4 Establish monitor procedures

- Examples of monitoring procedures include:
  - ◆ I. Temperature and time measurements
  - ◆ II. Visual observation of "use by date" and stock rotation
  - ◆ III. Visual observation of equipment and work surface cleanliness
  - ◆ IV. Visual inspection of incoming food materials

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## 3.4 Establish monitor procedures

- Simple and clear work instructions for the controls and monitoring procedures should be developed for staff to refer to:
  - ◆ I. What is to be checked?
  - ◆ II. How is the control point checked?
  - ◆ III. When is it checked?
  - ◆ IV. Where is it checked?
  - ◆ V. Who does the check?

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## 3.5 Establish corrective action

If monitoring shows that control is not satisfactory, it is important to take corrective actions.

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## 3.5 Establish corrective action

- Examples of corrective actions include:
  - ◆ I. Reheat the food until it is thoroughly cooked if cooking temperature is inadequate.
  - ◆ II. Adjust or repair the chiller if chiller's temperature is greater than 4°C-
  - ◆ III. Clean the equipment again if it is dirty.

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## 3.6 Effective record keeping

The records of control points help you check that the food safety measures are adequate and working. Examples of work sheets for catering operations are:

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## 3.6 Effective record keeping

- Approved food supplier list
- Goods received form
- Storage units temperature log
- Ready to eat food on display log
- Equipment calibration log
- Internal review – process temperature log

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## 3.6 Effective record keeping (support program)

- Cleaning schedule
- Maintenance schedule
- Pest control record sheet
- Staff training record
- Customer complaint record
- Manager self evaluation checklist





# Thank you