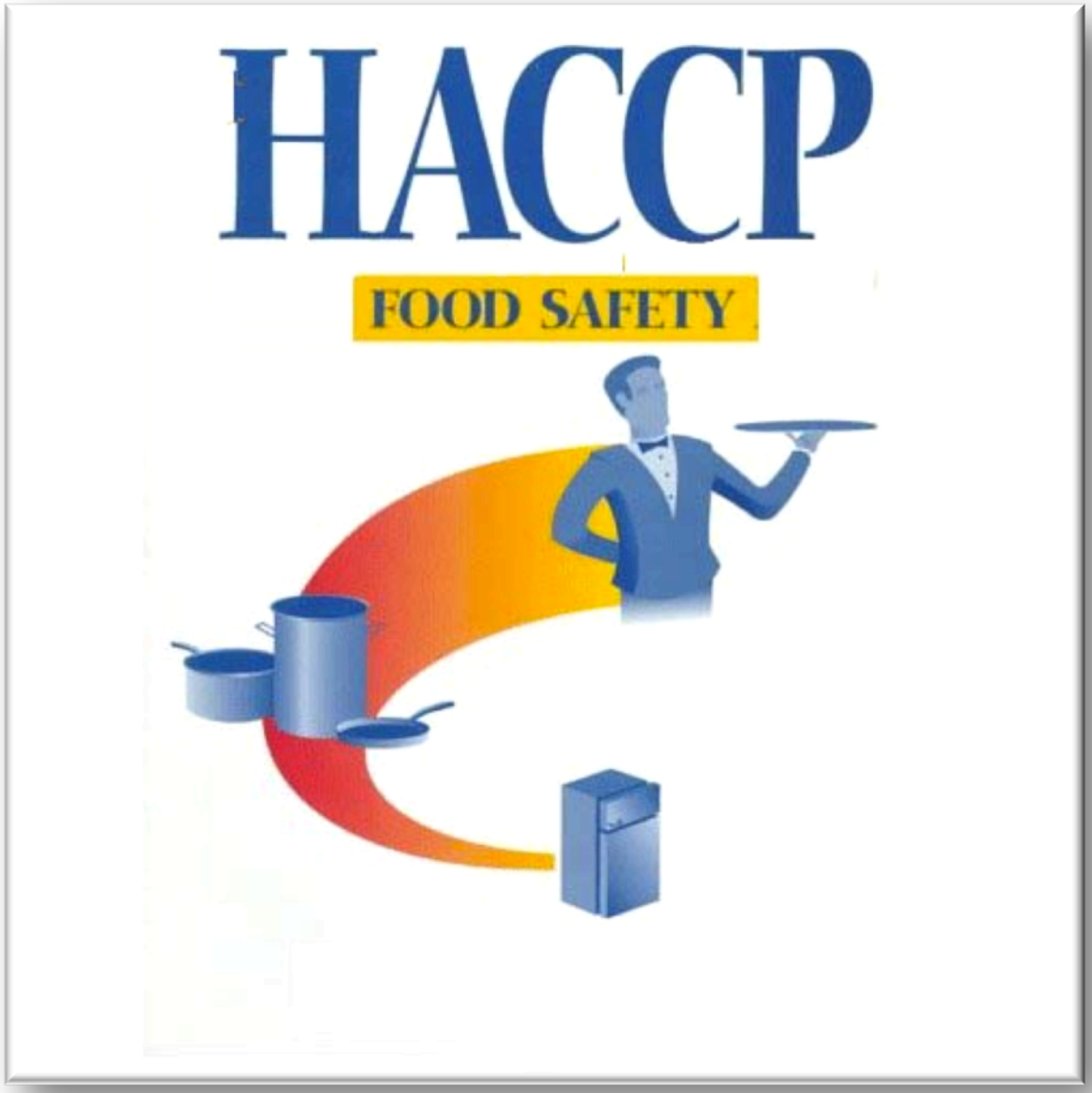
Hazard Analysis Critical Control Point



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1. **HACCP stands for Hazard Analysis Critical Control Point.** A HACCP plan consists of employee training, routine equipment maintenance, routine thermometer calibration, correct thermometer placement, and refrigerator temperature monitoring on a continuous basis (HACCP Fundamentals, pg. 22).
2. **7 HACCP Principles:**

Principle #1: Conduct a Hazard Analysis	**Principle #5:** Corrective Actions
Principle #2: Determine Critical Control Points	**Principle #6:** Verification
Principle #3: Establish Critical Limits	**Principle #7:** Records
Principle #4: Monitoring	

3. **Four parts to Monitoring:**
   What is to be measured? Identify the critical limit to be monitored.
   How it is to be measured? Monitoring instrument to be used (pH meter, thermometer, titration) *See attachment: Regulatory Temperature log
   When it is to be measured? Continuous frequency if possible, otherwise if corrective action is implemented, all products considered from the previous acceptable reading to the next.
   Who will do the measuring? Identify trained individual/position who is responsible for recording critical limit value (HACCP F., pg. 200). i.e.
4. **HACCP Prerequisite programs are the foundation for any effective HACCP plan. They are used on a daily basis for sanitation to employee hygiene in the fields, to the food production lines, and in the plants. They are an indirect preventative food safety measure that otherwise may cause a hazard if not implemented. The following are 3 prerequisite programs:**
   Good **M**anufacturing **P**ractices: Include programs for warehousing, storage, incoming product management, pest control, and facility maintenance. They consist of broad and general production concepts that must be followed by all employees & visitors. i.e. <u>routine maintenance of manufacturing equipment.</u>

Standard **O**perating **P**rocedures: Step by step instructions on how to complete a specific SOP as well as monitored and documented. i.e. raw materials handling and control such as cooking chicken to 165°F for 15 seconds.

Good **A**gricultural **P**ractices: Recommended production practices for the food producers that promote safe food production from farm to table.
i.e. implementing corrective actions prevent microbial contamination of fresh produce such as the use of sanitation footbaths exiting the restrooms for farm workers.

5. Restaurant Food service product: Raw chicken breast

6. **HACCP Plan Flow Chart for Raw Chicken – Critical Control Point (in restaurant service).**

7. **HACCP Principles:**

1. Biological Hazard: Salmonella	5. Corrective Action: If chicken does not meet temperature standards it can be re-cooked internally to 165° and temperature must stand for 2 minutes or thrown out. Thermometers must be recalibrated via ice bath and cooking apparatus must be checked for deviations. Repair if necessary and continue cooking.
2. C.C.P.'s: Cook to appropriate temperature to minimize or eliminate Salmonella hazard.	6. Verification: Review records of thermometer calibration once every shift. Review cooking temperature log of chicken breasts and corrective actions.
3. C.P.: Internal temperature of chicken needs to be cooked to a minimum temperature of 165° F (74°C) and temperature stands for 15 seconds.	7. Records: View temperature logs: • Refrigeration Log • Line Cook Log • HACCP Plan in place
4. Monitoring: What? Chicken is cooked according to critical temperature. How? Internal temperature of chicken (in thickest part) is taken via bi-metallic stemmed thermometer to assure 165° for 15 seconds according to industry standards. When? Intermittent temperature of chicken breast is taken every 2 hours to assure temperature of 165° for 15 seconds. Who? Trained (in C.C.P) Line Cook will take temperature of chicken.	

8. **Please see attachment: Food Log for Café Naturale**