Preliminary Task
Preliminary Tasks

• Form HACCP Team
• Describe the food & its method of distribution
  – Product formulation
  – Product specifications (pH, $a_w$, preservatives)
• Identify the intended use & consumers of the food
  – Restaurant/institution versus in-home
  – Esp. “high-risk” populations (elderly, infants, hospital patients, immunocompromised)
Forming a HACCP Team

1. Obtain management commitment
   – Time, personnel, money

2. Identify team members & team leader
   – Diverse background
   – Qualified by education and/or experience
   – Team is facility-based (not headquarters-based)
Forming a HACCP Team

3. Large corporations
   – may have a HACCP Coordinator for each facility
   – a corporate HACCP Authority

4. Train all team members in HACCP
Product Description

• Describe the food
  – Product formulation
    • (ingredients & raw materials)
  – Finished product characteristics
    • ($a_w$, pH, %salt)
  – How is it distributed or stored?
Product Description

– How will it be used:
  • Ready To Eat
  • Heat prior to consumption
  • As an ingredient
  • Raw

– Where will it be sold:
  • Wholesale
  • Retail
  • Foodservice
Product Description

– What are the labeling instructions
  • (e.g. “USDA Safe Handling Label” for raw meats)

– Who are target consumers?
  • Baby Food
  • Hospitals
Grouping products

• Consider raw materials
  – Pathogen(s) associated with raw material
• Type & level of preservatives
• Processing operations
  – Cooked
  – Raw, refrigerated
• Finished product attributes
  – \( a_w, \) pH, % NaCl, ppm nitrite
• Storage & distribution requirements (temperature)
• Final consumer method of preparation
Develop Flow Chart

• Must include all process steps
  – Review flow chart later & remove the minor steps

• Include handling of
  – Rework
  – Returned product (if reworked)
  – Reprocessing

• Verify the flow chart against the actual process on the floor
Peanut Butter & Jelly Sandwich

Store Non refrigerated ingredients

Store refrigerated Ingredients

Mix Peanut Butter and Jelly

Spread in Bread

Place in sandwich bag

Store Finished Product

Deliver Sandwich