

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

