



# HACCP

**Hazzard Analysis Critical Control Point**

**...the Food Safety System**

# HACCP

## - Definition

HACCP is a systematic approach to identify, evaluate and control **food safety hazards** that are caused by **biological, chemical or physical** agents. These agents can cause illness if not controlled.

# HACCP – the beginning

- A forerunner of HACCP was developed during the **World War II**.
- Jointly developed by the **Pilsbury Company**, and the National Aeronautics and Space Administration (**NASA**), to **prevents astronauts** from getting food poisoning.

Their goal was to produce **100% safe food**.



# HACCP

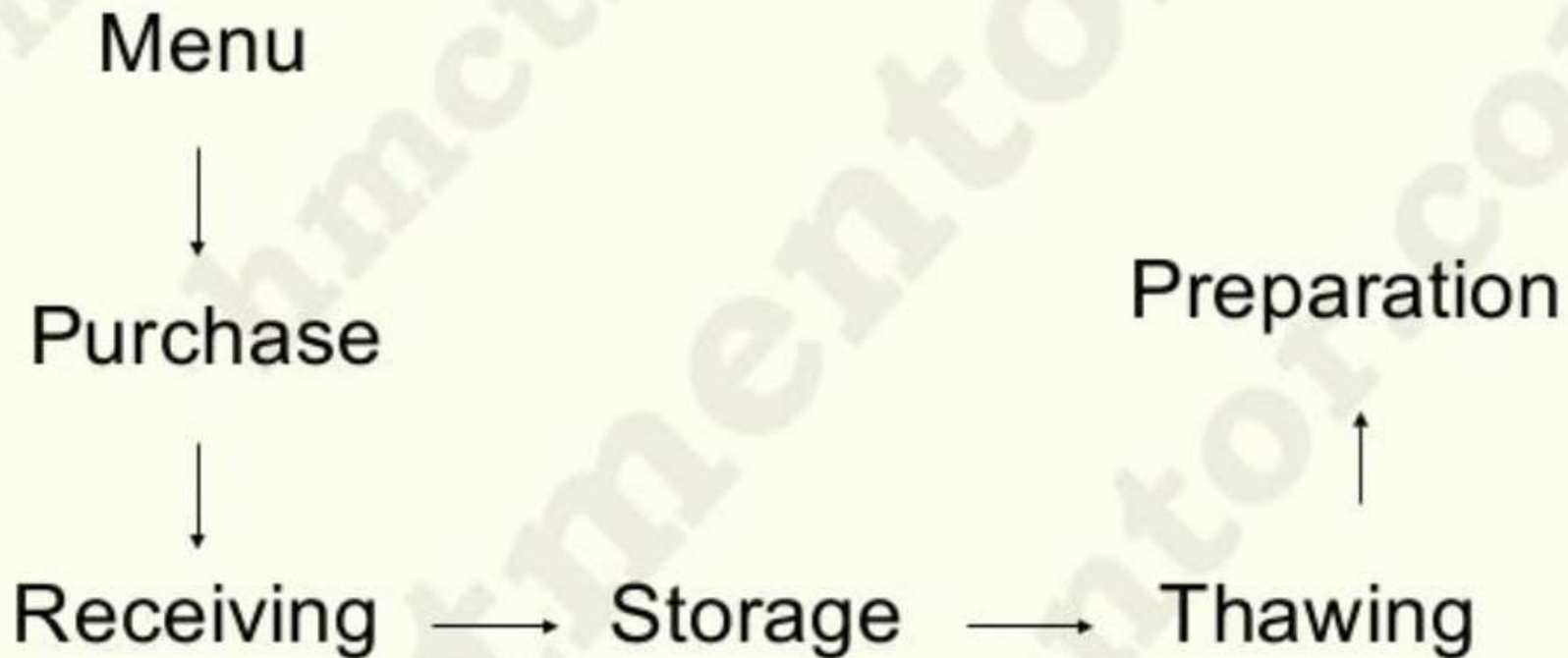
## ... its objective

- To ensure that the food served to the guest is **safe** for human consumption.
- Awareness to **food handling** techniques.
- Understanding the faults and taking **corrective action**.
- Better knowledge to food handlers for longer **shelf life** of cooked and raw food.
- This methods also has other benefits of maintaining **food quality** and managing **food cost**.

# CCP – During Kitchen Operation

- **Cooking** – Internal temperature to be 74°C.
- **Cooling** – Internal temperature to be below 4°C.
- **Re heating** - Internal temperature to be above 74°C
- **Serving** – Proper service temperature – hot / cold.
- **Cleaning** and **sanitizing** procedure – 100 ppm for the sanitizing solution.

# HACCP — The Critical Control Points





# HACCP – The 7 Principles

1. Conduct a hazard analysis – **identify hazards**
2. Determine the Critical Control Point – the step or **procedure** at which control can be applied.
3. Establish Critical limits – maximum or minimum value to **reduce hazard** to an acceptable level (7°C - 63°C).
4. Establish a system to **monitor** control of the CCP - Visual check, temperature recording etc.

# HACCP – The 7 Principles

5. Establish **corrective actions** to be taken when monitoring – any deviation should be rectified.
6. Establish procedures for verification to confirm that the HACCP system is working effectively – record keeping and **documentation**.
7. Ensuring the procedure – **periodical checks** to ensure that the system is working as intended.



# HACCP

## The Food Safety tool

- **Hazard** – food **contamination / spoilage**
- **Analysis** – finding out the **source**
- **Critical** – the level of **danger**
- **Control** – the **remedial actions**
- **Point** – the **stage** for corrective action

# Practicing HACCP

- **Handling Food** correctly
  - Hot & Cold
- Complete **thawing**
- Complete **cooking**



# Practicing HACCP

- **Personal Hygiene**

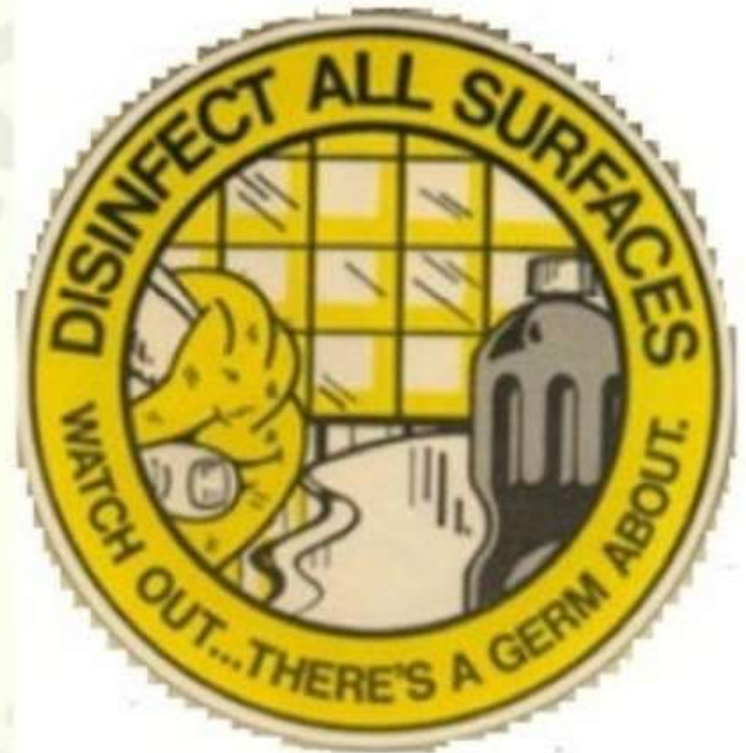
- Uniform
- Nails
- Hair
- Bruises
- Diseases





# Practicing HACCP

- **Work Practices**
  - Tools of trade
  - Dusters
  - Sanitary wipes
- **3 sink system**
  - Wash
  - Rinse
  - Sanitize



# Practicing HACCP

- **Storage**

- Stores
- Kitchen Food storage
- Raw meat storage
- Cooked meat storage
- Refrigerator
- Blast Chillers  
(4" deep trays)



# Practicing HACCP



**COLOUR CODED CUTTING BOARDS**  
Minimise the risk of bacterial cross contamination during food preparation

	<b>RAW MEAT</b>
	<b>RAW FISH</b>
	<b>COOKED MEAT</b>
	<b>SALAD &amp; FRUIT</b>
	<b>VEGETABLES</b>
	<b>BAKERY &amp; DAIRY</b>



# Practicing HACCP

## **Be A Germ-Buster** **WASH YOUR HANDS**



Division of Field Epidemiology  
Centers for Disease Control and Prevention  
1600 Clifton Road, NE  
Atlanta, Georgia 30333  
www.cdc.gov

www.cdc.gov/nczod/diseases/zoonotic/doh/handwashing

# HACCP – who's responsibility?

- All **food handlers** – proper implementation of food safety standards.
- Only achieved by **proper training** and constant **demonstration**.
- **Commitment** to food safety standards are required.

