HACCP

Implementing HACCP in your Hotel

Understanding HACCP

HACCP is a system that identifies and monitors food borne hazards that can adversely affect the safety of food products

HACCP systems emphases the importance of continues efforts to ensure that processes are under control

Hazard Analysis and Risk Assessment

Question: How likely is the problem to occur?

Question: What would be the severity of the problem if it occurred?

Control Points

- Control Point (CP)

   It is any point in a specific food system, were a loss of control does not lead to an unacceptable risk for health

- Critical Control Point (CCP)

   It is a point in a specific food system at which a loss of control may lead to an unacceptable risk to health

HACCP Plan

The HACCP is a written document that details the formal procedures for following the HACCP principles

HACCP Principles

1. Carry out hazard analysis

2. Identify CCPs

3. Establish Critical Limits (CL)

4. Establish monitoring procedures

5. Identify and implement corrective actions

6. Establish effective record keeping

7. Establish a verification procedure

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Carrying out an HACCP Assessment

The purpose is to identify any significant hazards preparation of the food product
It must be based on identified hazards and risks so that preventative measures can be developed to ensure food safety

Identifying Critical Control Points

CCPs are defined as instances where a loss of control may result in an unacceptable risk to health
In a food service setting these are food handling practices that when controlled will reduce the possibility that customers will receive potentially harmful food

Examples of CCPs

- Employee and environmental hygiene

- Preventing cross contamination

- Cooking

- Holding

- Reheating

Establishing Critical Limits

Critical Limits are criteria that must be met for each preventative measure associated with a CCP
Frequently used criteria include:

- Time

- Temperature

Examples include:

- Cooking to 75°C

- Chilling food to 8°C within a time period

Establishing Procedures to Monitor CCPs

Why establish procedures to monitor CCPs?

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- To determine when a loss of control and deviations occur

- To help identify undesirable trends

- To provide written documentation

Establishing Corrective Actions

Why establish corrective actions?

- To determine the disposition of any food that was produced when a deviation was occurring

- To correct the cause of a deviation

- To maintain a record of corrective actions

Keeping Records

The requirement includes the preparation and maintenance of a written HACCP plan

The HACCP plan must contain:
- The hazards associated with each food product

- CCPs

- CLs

- A food flow diagram

- The monitoring and record keeping procedures

- The corrective action for deviations

Verification

Hotel management must:
- Frequently review the HACCP plan

- Ensure that the plan is being correctly followed

- Examine CCP records

Implementing HACCP into Foodservice

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- Review recipes to identify potentially dangerous foods

- Use flow diagrams to trace potentially dangerous foods through an operation

- Review preparation to identify potential sources of contamination in the process

- Observe preparation to verify that the procedures are being followed

- Test and determine that preparation procedures are safe

- Monitor processes during service

- Monitor process after service

- Identify CCPs

- Implement and monitor

Important Points to Remember

- Hazard analysis should be individual to the operation

- CCPs are areas which result in the greatest risk to customers

- Monitoring = physical measure/observation

- Control = intervention to meet standards

Major Hazards in Food Preparation

The leading cause of most reported food borne illnesses are bacteria or the toxins that some bacteria produce

- Major Bacterial Hazards

- Salmonella

- Campylobacter

- Clostridium

- Staphylococcus

- Escherichia coli

- Listeria monocytogenes

Potentially Hazardous Foods

- Meat

- Poultry

- Seafood

- Eggs

- Dairy products

To Determine CCPs
In food service settings CCPs are the food handling procedures that when controlled reduce the possibility that customers will receive potentially harmful food

Focus on the flow of food

CCPs in Food Systems
Studies have shown that keeping potentially hazardous foods at room temperature for long periods of time has contributed *most often* to food borne illness

Other practices frequently implicated in outbreaks of food borne illness include:
- Inadequate cooking

- Improper handling of food

- Improper cooling of food

- Too long between preparation and consumption

- Inadequate reheating of previously cooked and cooled food

- Infected food handlers

- Cross contamination

- Improper cleaning of equipment

Monitoring Food Service

The overall purpose of the HACCP system is to monitor and correct critical situations or processes that directly or immediately result in an unacceptable risk to health

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Hotel Management cannot be in all the CRITICAL places at all CRITICAL times

In response to this, develop checklists where:
- Time and temperature measures are recorded

- Compliance/non-compliance with desirable food handling practices are identified

The checklist can be based on the equipment and activities that are performed in certain areas, for example:

- Selecting suppliers

- Suppliers premises

- Receiving food

- Cleaning procedures

- Storage temperatures

- Cooking temperatures

- Pot wash procedures

Who should be Involved?

- Those most directly in the step of the flow of food

- Those most "hands on" in food preparation

- Line employees need to be trained so that corrective actions are automatically done when a problem is found

- Managers must double check to ensure that records are being completed

- Managers must note the actions that were taken when problems were found

Implementing HACCP into Foodservice

- HACCP works best when it is part of the employee's routine and not an extra duty

- Implementing HACCP will be easier if employees receive training in food hygiene

Employee Training in Food Hygiene

- The importance of food hygiene and food safety

- Cleaning and sanitising

- Personal hygiene

- Hand washing

- Uniform

- Illness

- Food handling practices

- Hazardous foods

- Time/temperature controls

- Using thermometers

- Receiving and storing food

- Cooking

- Thawing

- Cooling

- Handling leftovers

- Food service and display

Employee Training in HACCP

HACCP – an overview
- Purpose

- Importance in food service systems

HACCP System
- Principles

- Monitoring procedures

- Corrective actions

- Record keeping

HACCP Activities and Tools

- Identifying CCPs in the flow of food

- HACCPising a recipe

- Simple checklists

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