RCCI HACCP (HAZARD ANALYSIS & CRITICAL CONTROL POINTS)

WHAT IS HACCP?
HACCP = Hazard Analysis and Critical Control Points

WHICH MEANS
Food Safety and Sanitation Process

The WHY

- If someone becomes ill from food – here is what can happen
  - Serious Illness/Death
  - Lawsuits Resulting in Lawyer and Court Fees
  - Absenteeism of Employees
  - Increased Insurance Premiums
  - Lowered Employee Morale

Potentially hazardous foods – Which of these are on your menu?

USDA GUIDANCE

- http://www.extension.iastate.edu/HRIM/HACCP/schoolfoodservice.htm

2005 FOOD CODE

STANDARD OPERATING PROCEDURES (SOP)

Storage Requirements
- Thermometer inside each storage area
  - Dry
  - Refrigerator
  - Freezer
- Record temperatures daily
- Complete self-evaluation form at the beginning of fiscal year

DAILY HACCP
HACCP SHOULD BE PERFORMED:
- Daily
- Consistently
- Accurately

BOTTOM LINE FOR YOUR HACCP Program

Food Safety on CRE
- During Review the Consultant will observe:
  - Food Storage
  - Food Preparation
  - Cleaning and Sanitizing
  - Inventory Control
  - Records and Reports
  - Food Safety Inspections
  - School Food Safety/HACCP Plan

Food Preparation
- Personal hygiene and dress of staff
- Hand washing and facility access
- Proper use of disposable gloves
- Safe and cold holding temperatures
- Procedures to prevent Food borne illness
  - Must have Standard Operating Procedures (SOP)
Inventory Control

- FIFO = First In, First Out
- Stock rotation in 6 months or less
- Expiration dates
- Receiving and storage procedures
  - Dating un-opened and opened cases

Food Safety Inspections

- Each site must have a minimum of 2 each school year
  - Sponsor to report information to ADE using the CNP Site Application, annually
  - Conducted by the local/county health department
  - Food Code varies among counties
  - Most recent inspection should be posted in a publicly visible location

HACCP Requirement

- Hazard Analysis and Critical Control Point
  - A food safety program focused on eliminating potential hazards/risks that could lead to food borne illness.

RESOURCES

- www.iowa.gov/educate Nutrition Programs – Food Safety - HACCP Resource

School Food Safety/
HACCP Plans

- The Process Approach
  - Group Menu Items as “No Cook”, “Same Day Service”, “Complex”
  - Control Measures and Critical Limits
  - SOPs, Monitoring Procedures, Corrective Actions, Record keeping, Review and Revise
  - Resource from USDA
    - Guidance for School Food Authorities: Developing a School Food Safety Program According to the Process Approach to HACCP Principles