

RCCI HACCP (HAZARD ANALYSIS & CRITICAL CONTROL POINTS)

WHAT IS HACCP?

HACCP = Hazard Analysis and Critical Control Points

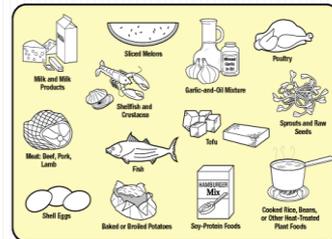
**WHICH MEANS
Food Safety and Sanitation
Process**

The WHY

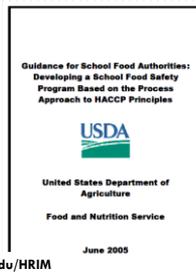
- If someone becomes ill from food – here is what can happen

Serious Illness/Death
 Increased Insurance Premiums
 Absenteeism of Employees
 Lowered Employee Morale
 Lawsuits Resulting in Lawyer and Court Fees

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



USDA GUIDANCE



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

2005 FOOD CODE



□ <http://dia.iowa.gov/page3.html>

STANDARD OPERATING PROCEDURES (SOP)



BOTTOM LINE FOR YOUR HACCP Program



Storage Requirements

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

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

DAILY HACCP

HACCP SHOULD BE PERFORMED:

- Daily
- Consistently
- Accurately

Food Preparation

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

