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
  - Absenteeism of Employees
  - Increased Insurance Premiums
  - Lawsuits Resulting in Lawyer and Court Fees
  - Lowered Employee Morale
Potentially hazardous foods – Which of these are on your menu?
Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles

United States Department of Agriculture
Food and Nutrition Service

June 2005

http://www.extension.iastate.edu/HRIM/HACCP/schoolfoodservice.htm
2005 FOOD CODE

Food Code
U.S. Public Health Service
FDA
2005

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http://dia.iowa.gov/page3.html
Standard Operating Procedure

Cleaning and Sanitizing

Policy: Kitchenware and contact surfaces are washed, rinsed, and sanitized after use to ensure the safety of food served to children.

Procedures: Employees who use equipment will be responsible for washing and sanitizing removable parts after each use.

1. Disassemble removable parts from equipment.
2. Use the three-tank method, wash, rinse, and sanitize all parts. Sanitze concentration will be verified for each meal period and as necessary as per policy.
   a. Quaternary Ammonia - 220 ppm
   b. Iodine - 1:1.5 to 2.5 ppm
   c. Chlorine - 50 ppm
3. Wash, rinse, and sanitize all food contact surfaces of the equipment that a stationary.
4. Allow all parts of the equipment to air dry.
5. Reassemble the equipment.

The unit supervisor will:
1. Conduct a visual inspection of all equipment to ensure that it is being cleaned in the proper fashion.
2. Follow-up as necessary.

Policy last revised on: _____

School District: ______________________
Department: ______________________
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)
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