

**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

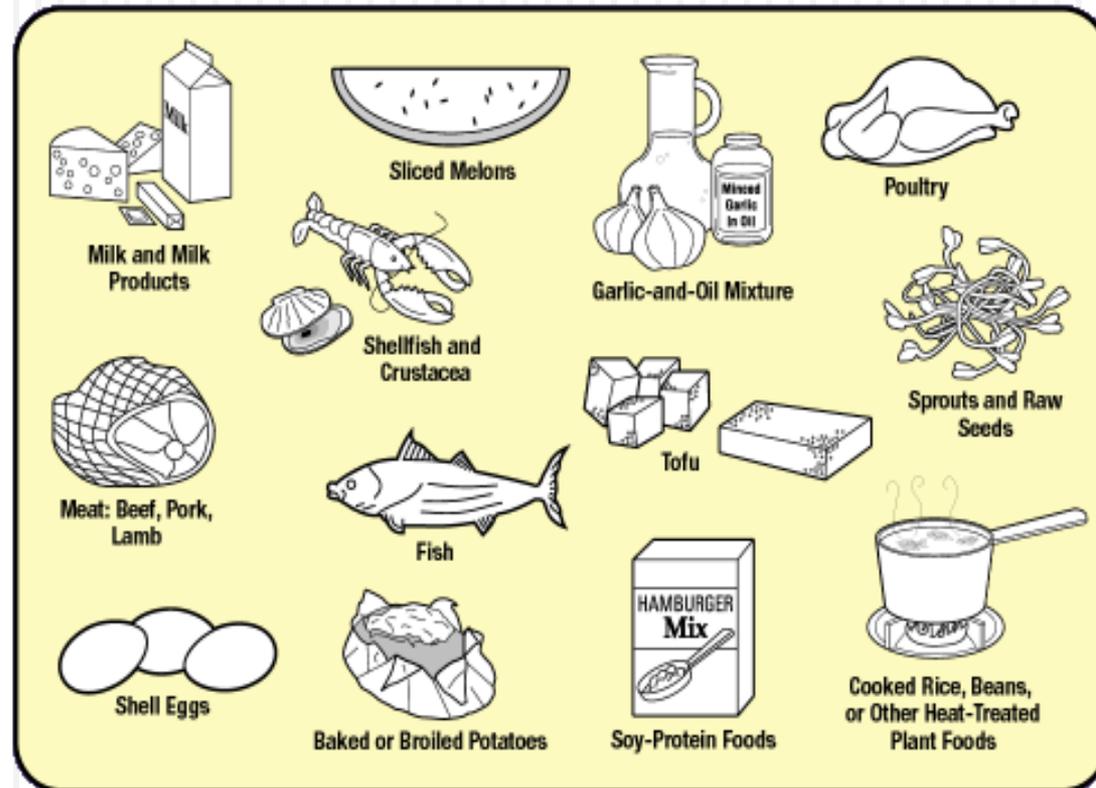


Lawsuits Resulting in Lawyer and Court Fees



Lowered Employee Morale

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



# USDA GUIDANCE

**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



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# 2005

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Iowa Department of Inspections and Appeals  
Food and Consumer Safety Bureau  
Lucas State Office Building  
321 East 12<sup>th</sup> Street  
Des Moines, IA 50319-0083

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□ <http://dia.iowa.gov/page3.html>

# STANDARD OPERATING PROCEDURES (SOP)

Policy No: \_\_\_\_\_

School District: \_\_\_\_\_  
Department: \_\_\_\_\_

## Standard Operating Procedure

### Cleaning and Sanitizing

**Policy:** Kitchenware and contact surfaces are washed, rinsed, and sanitized after each 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-sink method, wash, rinse and sanitize all parts. Sanitizer concentration will be verified for each meal period and as necessary as per policy.
  - a. Quaternary ammonia – 220 ppm
  - b. Iodine – 12.5-25.0 ppm
  - c. Chlorine – 50 ppm
3. Wash, rinse, and sanitize all food contact surfaces of the equipment that are stationary.
4. Allow all parts of the equipment to air dry.
5. Re-assemble the equipment.

The unit supervisor will:

1. Conduct a visual inspection of all equipment to be certain that it is being cleaned in the proper fashion.
2. Follow-up as necessary.

Policy last revised on: \_\_\_\_\_

# BOTTOM LINE FOR YOUR HACCP Program

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# Storage Requirements

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- 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

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- 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

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HACCP SHOULD BE PERFORMED:

- Daily
- Consistently
- Accurately

# Food Preparation

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- 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)

# Inventory Control

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- FIFO = **F**irst **I**n, **F**irst **O**ut
- Stock rotation in 6 months or less
- Expiration dates
- Receiving and storage procedures
  - Dating un-opened and opened cases

# Food Safety Inspections

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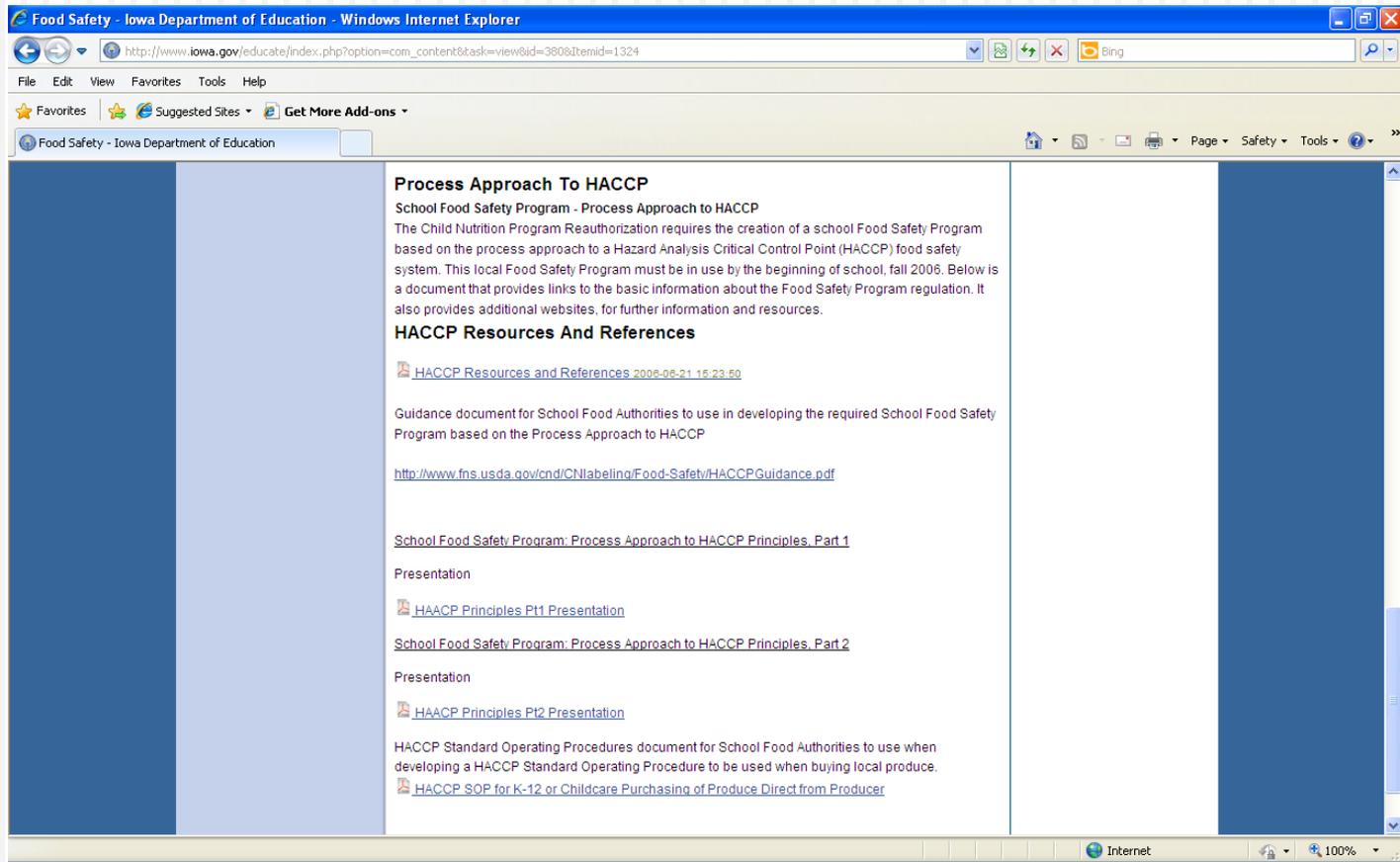
- Each site must have a minimum of 2 each school year
  - Sponsor to report information to ADE using the CNP Site Application, annually
- Conducted by the local/county health department
  - Food Code varies among counties
- Most recent inspection should be posted in a publicly visible location

# HACCP Requirement

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

# RESOURCES



The screenshot shows a Windows Internet Explorer browser window displaying the Iowa Department of Education's Food Safety resources page. The address bar shows the URL: [http://www.iowa.gov/educate/index.php?option=com\\_content&task=view&id=380&Itemid=1324](http://www.iowa.gov/educate/index.php?option=com_content&task=view&id=380&Itemid=1324). The page content includes:

- Process Approach To HACCP**  
School Food Safety Program - Process Approach to HACCP  
The Child Nutrition Program Reauthorization requires the creation of a school Food Safety Program based on the process approach to a Hazard Analysis Critical Control Point (HACCP) food safety system. This local Food Safety Program must be in use by the beginning of school, fall 2006. Below is a document that provides links to the basic information about the Food Safety Program regulation. It also provides additional websites, for further information and resources.
- HACCP Resources And References**
  - [HACCP Resources and References 2006-06-21 15:23:50](#)
  - Guidance document for School Food Authorities to use in developing the required School Food Safety Program based on the Process Approach to HACCP  
<http://www.fns.usda.gov/cnd/CNlabeling/Food-Safety/HACCPGuidance.pdf>
  - [School Food Safety Program: Process Approach to HACCP Principles, Part 1](#)  
Presentation  
[HAACP Principles Pt1 Presentation](#)
  - [School Food Safety Program: Process Approach to HACCP Principles, Part 2](#)  
Presentation  
[HAACP Principles Pt2 Presentation](#)
  - HACCP Standard Operating Procedures document for School Food Authorities to use when developing a HACCP Standard Operating Procedure to be used when buying local produce.  
[HACCP SOP for K-12 or Childcare Purchasing of Produce Direct from Producer](#)

[www.iowa.gov/educate](http://www.iowa.gov/educate) Nutrition Programs – Food Safety- HACCP Resource

# School Food Safety/ HACCP Plans

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- 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