

HACCP PLANS IN RETAIL FACILITIES

The PA Department of Agriculture, Bureau of Food Safety's Food Code requires a Hazard Analysis Critical Control Point (HACCP) plan for certain specialized processes. HACCP plans must be submitted and approved prior to use.

Processes that must have a HACCP Plan include:

- Smoking food as part of the cooking process
- Smoking/Curing/Drying food for the purpose of food preservation
- Adding components to preserve a food or render food not potentially hazardous (Acidification, fermentation, "canning", "pickling")
- Using reduced oxygen packaging (ROP), to include Vacuum Packing, Sous Vide and Cook-Chill, (exception: labeled with production date/time, held at 41°F and removed from ROP within 48 hours within the food facility)
- Sprouting
- Packaging Juice
- Other specialized processes as determined by FDA or PDA
- A facility that is issued a variance to the Food Code

What must a HACCP Plan Include:

For a food facility that is required to have a HACCP plan, the plan and specifications shall indicate the following:

_____ (1) **A categorization of the types of potentially hazardous foods** that are specified in the menu such as soups and sauces, salads, and bulk, solid foods such as meat roasts, or of other foods that are specified by the Department or licensor.

_____ (2) **A flow diagram** by specific food or category type identifying critical control points and providing information on the following:

- (i) Ingredients, materials and equipment used in the preparation of that food.
- (ii) Formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved.

_____ (3) **Food employee and supervisory training plan** that addresses the food safety issues of concern; Standard Operating Procedures (SOP); pre-requisite programs detailed

_____ (4) **A statement of standard operating procedures** for the plan under consideration including clearly identifying the following:

- _____ (i) **Hazards** associated with the specific foods being processed

_____ (ii) Each critical control point (CCP)

_____ (iii) The critical limits (CL) for each critical control point (CCP)

_____ (iv) The method and frequency for monitoring and controlling each critical control point by the food employee designated by the person in charge.

_____ (v) The method and frequency for the person in charge to routinely verify that the food employee is following standard operating procedures and monitoring critical control points.

_____ (vi) Corrective Action to be taken by the person in charge if the critical limits for each critical control point are not met.

_____ (vii) Records to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed.

_____ (5) Additional scientific data or other information, as required by the Department or licensor, supporting the determination that food safety is not compromised by the proposal.

Resources:

<http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006810.htm>

<http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006801.htm>

http://www.foodprotect.org/issues/packets/2012Packet/attachments/I_013_a.pdf

