History of HACCP

(Hazard Analysis and Critical Control Points)

- 1950’s NASA initiative for safe food during space travel
- 1969 Pillsbury application of HACCP to retail products
- 1988 US Government recognizes
Should you use HACCP?

- Takes commitment—resources, time and work
- Prevents food safety problems
- Competitive issues (customer driven)
- HACCP is a safety program
- What is a safe product?
- How does it relate to a quality product?
Prerequisites

- Raw materials specs, including letters of guarantee and verification of specs.
- Incoming goods inspection
- Allergen control
- Employee training
- Temperature control
- Pest control
- Sanitation control
Prerequisites

- Physical premises
- Complete SOP’s
- Receiving and storage
- Equipment performance and maintenance
- Recall programs
The next step: HACCP

1. Hazard Analysis
   The core of HACCP

- Bacterial threats
- Physical contaminants
- Chemical threats

Look for significant hazards
2. identify CCPs

- Critical control points
  - Originate from the previously identified hazards
- The point at which the hazard may be controlled or eliminated.
The SQF Program

4.1 Commitment

4.2 Doc. Control & Records

4.3 Specification & Product Development

4.4 Attaining Food Safety

4.5 Verification

4.6 Product ID/Trace/Withdrawal/Recall

4.7 Site Security

4.8 Identity Preserved Foods

Pre-requisite Programs
Food Safety Fundamentals

2008 SQF INSTITUTE (A DIVISION OF FMI)
SQF Requirements:

- Certified HACCP Manager on staff
- Certified SQF Practitioner on staff
- Compliance to SQF Standard
  - Level 1
  - Level 2
  - Level 3
Thank you!
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