Hazard Analysis and Critical Control Points (HACCP)
Summer Regionals - 2016
Purpose of Food Safety Program

To ensure the delivery of safe foods to school children by controlling hazards...along the flow of the food
School Food Safety Plans

HACCP
Hazard Analysis and Critical Control Points

Began with NASA and Pillsbury

Used in processing plants for decades
Food Safety Plan

- Standard Operating Procedures (SOP)
- Written plan for each site
- Document menu process categories
- Document Critical Control Points (CCP)
Food Safety Plan

- Monitoring
- Corrective action plan and documentation
- Record keeping
- Evaluation and revision
HACCP Plan Contents

- Standard Operating Procedures (SOP) for each site
- Recipes must identify Critical Control Points (time and temperature)
- Employee participation records, temperature logs, corrective actions
- Periodic plan review and revision
SP 37-2011 Food Safety Policy

Requires HACCP plans for any facility in which food is stored, prepared or served
“Any facility…”

Any Facility where food is stored, prepared or served includes:

- School buses
- Hallways
- School courtyards
- Kiosks
- Classrooms
- Other locations outside of the cafeteria
Food Safety Program

Requirement applies to

School Breakfast

School Lunch

Special Milk Program
Food Safety Program

- The Fresh Fruit and Vegetable Program
- After School Snack or Supper programs
- Seamless Summer Option
USDA Guidance Manual

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
USDA Guidance Manual

fns.usda.gov – search HACCP

Other resources theicn.org
USDA Guidance Manual

Sample Standard Operating Procedures

Sample temperature logs
Refrigerator/freezer °
Food cooling

Sample corrective action
Plans
Recordkeeping
Standard Operating Procedures

A. Cooking potentially hazardous foods

B. Cooling potentially hazardous foods

C. Holding hot and cold potentially hazardous foods

D. Date marking ready-to-eat, potentially hazardous foods
Standard Operating Procedures

E. Personal hygiene

F. Reheating potentially hazardous foods

G. Receiving deliveries
Standard Operating Procedures

H. Storing, using poisonous or toxic chemicals

I. Using suitable utensils with ready-to-eat foods

J. Washing fresh fruits and vegetables

K. Washing hands
Standard Operating Procedures

Purpose

Scope

Instructions

Monitoring

Corrective Actions

Date Implemented
USDA Guidance Manual

Monitoring and Recordkeeping

- Daily: temperatures
- Weekly: food safety checklist
- Twice a year: manager’s checklist
- On-going: training log
- Each delivery: receiving log
<table>
<thead>
<tr>
<th>No Cook</th>
<th>Cook and Serve Same Day (trash)</th>
<th>Complex Food Preparation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>Chicken Nuggets</td>
<td>Chili</td>
</tr>
<tr>
<td>Fresh fruit</td>
<td>Mac &amp; cheese</td>
<td>Potato salad</td>
</tr>
<tr>
<td>Fresh vegetables</td>
<td>Pizza</td>
<td>Spaghetti sauce</td>
</tr>
<tr>
<td>Bread</td>
<td>Taco meat</td>
<td>Soup</td>
</tr>
<tr>
<td>Chicken salad</td>
<td>Hamburgers</td>
<td></td>
</tr>
</tbody>
</table>
Common Errors

- Lack of staff training
- Lack of volunteer training
- Actions do not match written plan
<table>
<thead>
<tr>
<th>Common Errors</th>
</tr>
</thead>
<tbody>
<tr>
<td>Temperatures not documented</td>
</tr>
<tr>
<td>All cooking temperatures</td>
</tr>
<tr>
<td>recorded as 165</td>
</tr>
<tr>
<td>Plans are not updated</td>
</tr>
<tr>
<td>Critical limits not included</td>
</tr>
<tr>
<td>in recipes</td>
</tr>
</tbody>
</table>
Example Critical Control Point

“Cook for 15 minutes or until the internal temperature reaches 165 degrees”
Food Safety Inspections

USDA Policy SP 45-2011

Guidance for all areas of operation

Requires inspections at those locations that only serve food
Requirements of SP 45-2011

- All programs must obtain two food safety inspections per year
- Applies to all food preparation-service sites and service-only sites
- Sponsors must report annually
- ODE submits to USDA
Report prior year inspections

<table>
<thead>
<tr>
<th>Action</th>
<th>School Year</th>
<th>Received Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Modify</td>
<td>2015 - 2016</td>
<td></td>
</tr>
<tr>
<td>View</td>
<td>Admin</td>
<td>2014 - 2015</td>
</tr>
<tr>
<td>Modify</td>
<td>2013 - 2014</td>
<td></td>
</tr>
<tr>
<td>Modify</td>
<td>2012 - 2013</td>
<td></td>
</tr>
</tbody>
</table>
## What’s wrong?

<table>
<thead>
<tr>
<th>Food item</th>
<th>Serving size</th>
<th>Planned Temperature</th>
<th>Actual served</th>
<th>Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hamburger patty</td>
<td>3.2 oz.</td>
<td>250</td>
<td></td>
<td>120°</td>
</tr>
<tr>
<td>Pizza</td>
<td>5.2 oz.</td>
<td>200</td>
<td></td>
<td>130°</td>
</tr>
<tr>
<td>Chili with beans</td>
<td>½ cup</td>
<td>50</td>
<td></td>
<td>125°</td>
</tr>
</tbody>
</table>
What’s wrong?

Spaghetti Sauce

• Mix all ingredients and cook for 20 minutes
What’s wrong?

## Food Safety Checklist

<table>
<thead>
<tr>
<th>Date</th>
<th>Observer</th>
</tr>
</thead>
</table>

Directions: Use this checklist daily to determine areas in your operations requiring corrective action. Record corrective action taken and keep completed records for future reference.
<table>
<thead>
<tr>
<th>Food item</th>
<th>Serving size</th>
<th>Planned</th>
<th>Temperature</th>
<th>Actual served</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot dog</td>
<td>2 oz.</td>
<td>100</td>
<td>165°</td>
<td></td>
</tr>
<tr>
<td>Coney sauce</td>
<td>¼ cup</td>
<td>100</td>
<td>165°</td>
<td></td>
</tr>
<tr>
<td>Chicken soup</td>
<td>½ cup</td>
<td>50</td>
<td>165°</td>
<td></td>
</tr>
<tr>
<td>Green beans</td>
<td>½ cup</td>
<td>100</td>
<td>165°</td>
<td></td>
</tr>
<tr>
<td>Broccoli</td>
<td>½ cup</td>
<td>100</td>
<td>165°</td>
<td></td>
</tr>
<tr>
<td>Apple crisp</td>
<td>½ cup</td>
<td>100</td>
<td>165</td>
<td></td>
</tr>
</tbody>
</table>
Common Errors

Temperatures not documented

All temperatures recorded daily as 165

Processes not as written

Plan is just a copy of manual

HACCP Plan not updated

Lack of training
Questions?
Social Media

- [facebook](https://www.facebook.com/OhioFamiliesEducation)
  Ohio Families and Education
  Ohio Teachers’ Homeroom

- [LinkedIn](https://www.linkedin.com/company/Ohio-Department-of-Education)
  ohio-department-of-education

- [Storify](https://storify.com/ohioEdDept)
  storify.com/ohioEdDept

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  @OHEducation

- [YouTube](https://www.youtube.com/channel/UC5z7nK60GZCQiT4YYXt0oXQ)
  OhioEdDept