



What is HACCP?

Hazard Analysis Critical Control Point (HACCP) Program is a comprehensive food safety control plan that includes a step-by-step description of the food processing, packaging and storage procedures, food contact surface cleaning and sanitizing procedures; lot identification procedures; and training procedures.

What are Critical Control Points?

Any point in a food processing procedure that allows the survival and growth of bacteria or contamination of the food item. Examples of these include cooking, holding, cooling, and reheating.

What are the seven steps of HACCP?

The seven steps of a HACCP plan are:

Design the System

1. Analyze the Hazards-What are the food safety risks with this product?
2. Determine the Critical Control Points-What are the key temperatures for this food product?

Implementation of the System

3. Determine the Critical Limits-What standards should be met for each item?
4. Monitor the Critical Control Points-Use a thermometer to verify temperatures.
5. Determine Corrective Actions-What will be done with food that is found at an improper temperature?

Maintain and Verify System Effectiveness

6. Verification-Managers do daily line checks.
7. Record Keeping- Keep copies of daily temperature logs.

Why should I use HACCP?

HACCP is used to address critical control points within a recipe and ensure the hazards are eliminated. A comprehensive HACCP program will help to improve efficiency and prevent foodborne illness. HACCP plans are required for high risk activities such as smoking, curing, packaging juices for later consumption, and reduced oxygen packaging.

Where can I go for help on HACCP?

DuPage County Health Department sanitarians are trained in HACCP principles and can help you with questions that you have about it. Contact your area sanitarian if you need additional information on HACCP.