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Food Safety Management System Development: HACCP
Chapter 2: Keeping Food Safe, Culinary Arts 1 **\_\_\_\_\_\_\_/12 POINTS**

A HACCP system focuses on identifying specific points within a food item’s flow through the operation that are essential to prevent, eliminate, or reduce hazards to safe levels. Using the recipe either chosen by your group and approved by your instructor or provided by your instructor, create a HACCP plan by completing the information below.
**(Refer to Section 2.4 on pages 126-132 of your textbook for additional information)**

**Principle 1: Conduct a hazard analysis.** Assess hazards involved in your recipe and list below:

**Principle 2: Determine critical control points (CCPs) & Principle 3: Establish critical limits.** There may be 1 or more CCPs; list all that pertain to your recipe. Using each CCP, establish a critical limit or requirement that must be met to prevent, eliminate, or reduce each hazard. You may not use all lines provided or if you need additional lines, continue on backside.

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| Critical Control Point (CCP) | Critical Limit |
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**Principle 4: Establish monitoring procedures.** Describe in 1-3 sentences how you would monitor that critical limits are being met.

**Principle 5: Identify corrective action.** Write an example of a situation where the critical limit was not being met; describe what corrective action(s) would be taken to fix the problem.

**Principles 6: Establish verification procedures & Principle 7: Establish procedures for record keeping and documentation.** Describe in 1-2 sentences how you would document how the system works.