

Introduction to HACCP

Why HACCP?

- HACCP is a preventative system designed to detect potential hazards before they occur, and to implement control measures to prevent, eliminate or reduce the likelihood of them causing a foodborne illness.
- It's a way of making sure food stays safe from the moment it enters your kitchen until the moment you serve it or throw it away.

The amended Richard B. Russell National School Lunch Act requires every school in the country that participates in any sponsored Food and Nutrition Service program to implement a food safety plan for the preparation and service of school foods served to children. The plan must be based on Hazard Analysis and Critical Control Point principles (HACCP).

What is your role?

Serving safe food is everyone's responsibility!

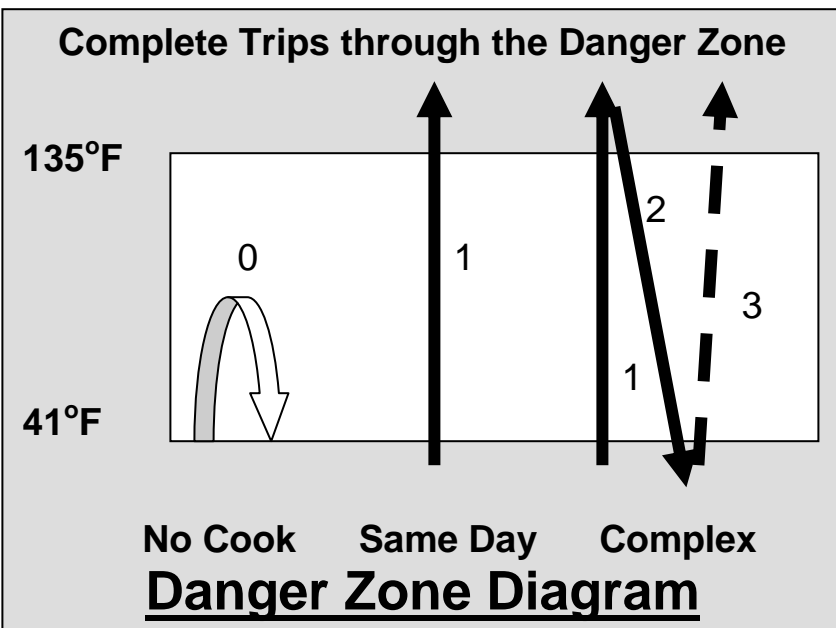
- Learn about your school's Food Safety Plan and carry out the Standard Operating Procedures developed for your kitchen.

Practice good food safety at all times through the use of Standard Operating Procedures (SOPs).

- SOPs provide a detailed description of commonly used food safety procedures.
- SOPs define roles for your function, and provide you the tools needed to do the job.

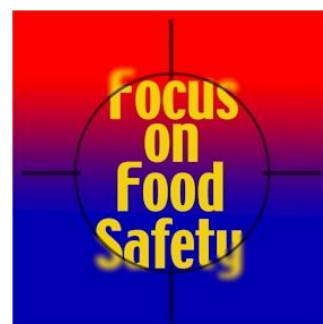
What is The Process Approach?

- All menu items are divided into one of 3 groups called "processes."
 - 1 - Food Preparation with No Cook Step
 - 2 - Food Preparation for Same Day Service
 - 3 - Complex Food Preparation
- Menu items are divided into process groups based on the number of times the item makes a complete trip through the temperature danger zone.



Food temperature, if not controlled properly during storage, preparation and service, can contribute to a higher risk of foodborne illness.

- Keep hot foods hot and cold foods cold!



Keep food out of the temperature danger zone (41°F – 135°F).

Process Overview! Cont.

Keep food safe by applying the control measures specified below while preparing foods in each process.

Process #1 – Food Preparation with No Cook Step

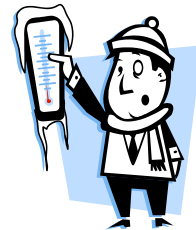
- The menu item does not make a complete trip through the temperature danger zone.

Examples

- Tuna Salad, Commercially-purchased Pasta Salad, Garden Salad, Fresh Fruits & Vegetables, Cut Melons, Cottage Cheese, Sliced Sandwich Meats, Yogurt, Milk

Control Measures

- Hold cold (below 41°F)



Process #2 – Food preparation for Same Day Service

- The menu item makes only one complete trip through the temperature danger zone.

Examples

- Spaghetti, Chicken Nuggets, Pizza, Hot Vegetables, Hamburger, Hot Dogs, Grilled Ham & Cheese Sandwich

Control Measures

- Cook all food to minimum internal temperatures specified by KSDE
- Hold hot (above 135°F) or document and use time alone as a control



Process #3 – Complex Food Preparation

- The menu item makes two or more complete trips through the temperature danger zone.

Examples

- Leftovers and possibly Chili, Soup, Beef Stew, Turkey, Taco Meat, depending on the cooking methods used.

Control Measures

- Cook all food to minimum internal temperatures specified by KSDE
- Hold hot (above 135°F) or cold (below 41°F) or document and use time alone as a control
- Reheat all food to 165°F within 2 hours



No matter what your position is you can help to develop and apply your kitchen's food safety program based on HACCP principles.

Remember everyone plays a part!

HACCP Help 1
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