



HACCP

What is HACCP?

- HACCP stands for “**Hazard Analysis & Critical Control Points.**”
- In its simplest form, HACCP is a customizable program with a scientific approach to food safety.

Why do we need HACCP?

HACCP, in some form, is required for many food preparation processes. It is federally as well as locally regulated. HACCP can help you:

- determine the hazards in your process
- establish systems to reduce food safety risks
- ensure appropriate documentation is used
- guarantee a safer product
- meet legal requirements
- keep your customer’s mind at ease



What’s involved in HACCP?

There are “7 principles” of HACCP. Follow these general steps:

1. Determine any chemical, physical, or biological hazards that are reasonably likely to occur at each step in the process.
2. Once the hazards are identified, set points in the process to control the hazards and reduce their risk to an acceptable level.
3. Set limits that indicate whether your process is under control.
4. Monitor the process to ensure compliance.
5. Set corrective actions that you will follow if you don’t meet the limits you set.
6. Keep documentation of your monitoring process.
7. Verify that your process is working.

HACCP Resources

There are many resources available to help you determine if HACCP is required for your process and, if needed, help you create a plan that is right for your establishment.

- **The Texas Food Establishment Rules (TFER)** specify which processes are required to have a HACCP plan in Texas as well as what content is required in the plan.
- **The International HACCP Alliance** has sample plans for you to use as well as guidelines to create an effective plan.

*If a HACCP plan is required, the employee(s) shall demonstrate knowledge of the HACCP plan and implement it properly. The HACCP plan must be approved by the regulatory authority prior to use. For compliance information and to determine what’s required in your area, please contact your local public health authority.