

FOOD SAFETY

The U.S. Centers for Disease Control and Prevention (CDC) estimates that about 48 million Americans, one in six, get sick each year from tainted food, of which 128,000 are hospitalized and 3,000 die. The key to preventing sickness is in controlling the way we work.

Keep Safety in Mind

Because it is so important that the food we produce is safe, there is a system to recognize which hazards might be present at our facility, and we address those hazards to reduce the risk of foodborne illness or other dangerous issues, called the hazard analysis critical control point, or HACCP, system.

Here are the top 5 things you need to know about food safety:

1. HACCP System

HACCP steps include the following:

1. Hazard Analysis
2. Identifying critical control points (CCP)
3. Monitoring CCP requirement.
4. Verification and controlling processes.

2. Hazard Analysis

Evaluate your processes and identify where hazards can be introduced. Look for physical, chemical, or biological. Ensure that an expert does this analysis.

3. Identify Control Points

Critical control points are the points in the process where you can apply preventative measures. Establish Critical Limits. Identify preventative measures. Examples of controls: Temp., PH, time, procedures.

4. Monitoring

- What will you measure and how is it going to be measured?
- Find ways to monitor at the control points.
- Figure out the duration of the monitoring and the limits at which intervention will take place.

5. Verification & Control

- Ensure that your plan and control measures have done what they are supposed to be doing.
- The plan must be validated.
- Ongoing verification must continue.

Discussion

1. Where are your Critical Control Points?
2. What are you measuring and controlling in your work area?
3. Can anyone share?

