HACCP

(has-sip)

HACCP stands for Hazard Analysis Critical Control Point. It is a method of keeping food safe by identifying potential food safety hazards before they start and implementing monitoring and controls to prevent the hazards from occurring. HACCP was developed in the 50's and 60's as part of the NASA space program in cooperation with the Pillsbury Company to insure that food for the space program was safe.

The Process

Developing a HACCP plan is a two step process:

1 Hazard Analysis

During this analysis all potential biological, chemical, and physical hazards that could pose potential health and safety risks are identified for a given processing facility.

2 Critical Control Points

Once the hazards are determined, points in the production line are identified where the hazards can be controlled. These are called critical control points or CCP's.

The Hazards

There are three types of hazards procesors address:

1 Biological

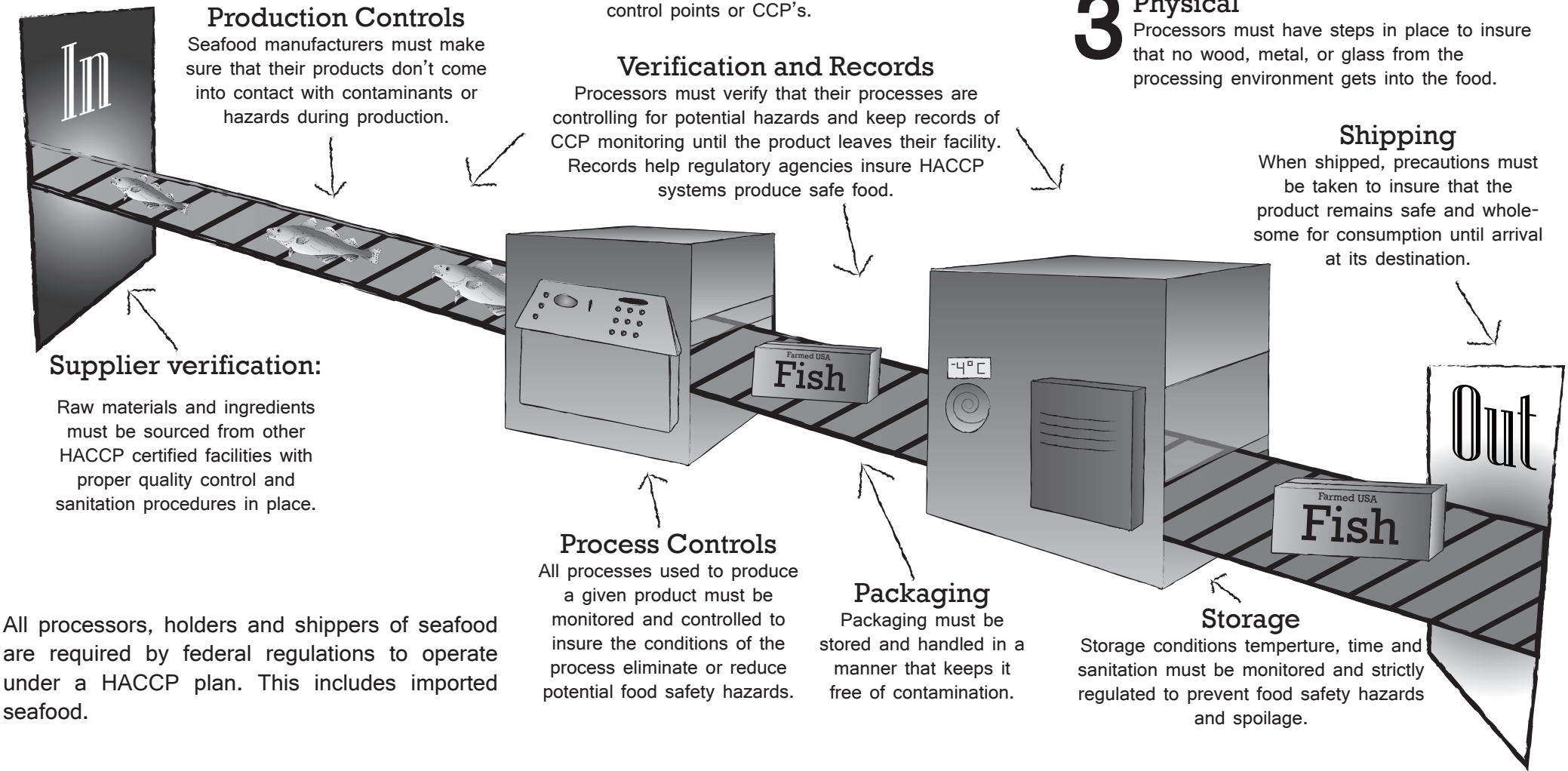
Controls must be in place to eliminate or reduce the growth of harmful bacteria and the presence of natural toxins or contaminants like pesticides.

2 Chemical

Processors must take precautions to insure that the cleaners, sanitizers, lubricants etc. used around the facility don't end up in the food.

3 Physical

Processors must have steps in place to insure that no wood, metal, or glass from the processing environment gets into the food.



Production Controls

Seafood manufacturers must make sure that their products don't come into contact with contaminants or hazards during production.

Verification and Records

Processors must verify that their processes are controlling for potential hazards and keep records of CCP monitoring until the product leaves their facility. Records help regulatory agencies insure HACCP systems produce safe food.

Shipping

When shipped, precautions must be taken to insure that the product remains safe and wholesome for consumption until arrival at its destination.

Supplier verification:

Raw materials and ingredients must be sourced from other HACCP certified facilities with proper quality control and sanitation procedures in place.

Process Controls

All processes used to produce a given product must be monitored and controlled to insure the conditions of the process eliminate or reduce potential food safety hazards.

Packaging

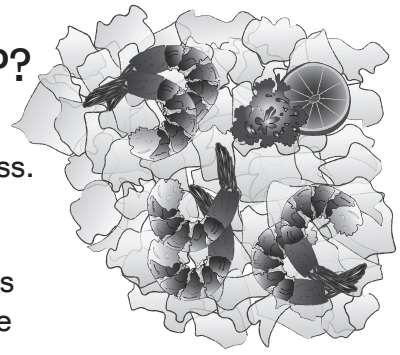
Packaging must be stored and handled in a manner that keeps it free of contamination.

Storage

Storage conditions temperture, time and sanitation must be monitored and strictly regulated to prevent food safety hazards and spoilage.

All processors, holders and shippers of seafood are required by federal regulations to operate under a HACCP plan. This includes imported seafood.

Just HACCP?



HACCP is not a stand alone process. There are many pre-requisite programs that facilities must have in place as well.

Good Manufacturing Practices (GMP)

The GMP's are the federal regulations in place regarding the manufacturing, processing, packing or holding of food for human consumption.

Sanitation Control Procedure (SCP)

In addition to a HACCP plan and following the GMP guidelines all facilities must have a SCP in place to insure and maintain sanitary conditions in their facility. There are 8 key areas of sanitation that must be addressed:

1. Safety of water
2. Clean food contact surfaces
3. Preventing cross contamination
4. Employee hygeine
5. Protection from contaminants
6. Proper use and handling of chemicals
7. Employee health
8. Exclusion of pests

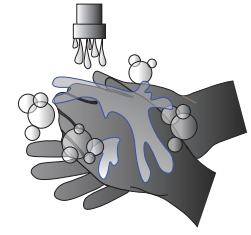
While there are many systems in place to insure food is produced and stored safely by industry, hazards can still occur once it leaves the shelf. You as a consumer must handle the seafood properly to avoid food safety problems.

Consumers

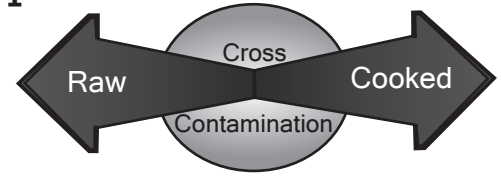
What can you do?

1 Clean

Wash Hands
Utensils
Work Space

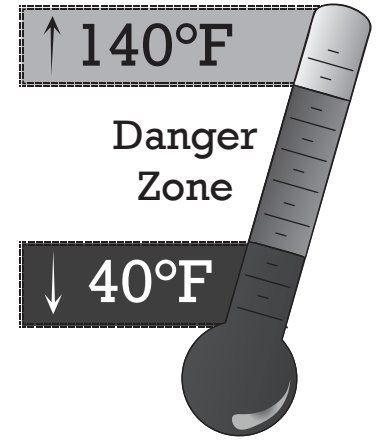


2 Separate



3 Cook

Cook fish to 145°F



4 Cool

Store below: 40°F

5 Move

For more information contact:
Michael Ciaramella, Seafood Specialist
Phone: (631) 631-8730
Email: mc2544@cornell.edu
www.nyseagrant.org/seafood

Sea Grant New York

Seafood Safety:

How's it done and how can you keep it going?

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