

Preface

HACCP: Star Points to Food Safety

No matter where you are in the world, on a clear night you can look up in the sky and see the millions of sparkling stars in our solar system. These millions of sparkling stars are all unique and different, just like the millions of foodservice operations of the world. That is why every operation serving or selling food needs to have a food safety system in place that is designed specifically to guarantee the food being served is safe to eat. This specific food safety system is called **HACCP** (pronounced “has-sip”), for **H**azard **A**nalysis and **C**ritical **C**ontrol **P**oint. **HACCP** is a system comprised of 7 principles that are to be applied to a written food safety program focusing on the food in your operation. **HACCP** proves that what you do or don’t do makes a big difference in serving safe food. The **goal of HACCP** is to stop, control, and prevent food safety problems. Our goal for you in this session is for you to be a **HACCP** Superstar!

This **HACCP** system is very important because it saves lives! The CDC (Centers for Disease Control and Prevention) estimates that every year, **76 million** people get sick and **5,000 people die** from eating unsafe food. The **HACCP** program requires every team member in the foodservice industry to be **responsible** and to ensure that the food he or she prepares and serves to customers is not hazardous to their health.

Prerequisite programs such as food safety and food defense standards of operation are the building blocks for creating an effective **HACCP** plan—if any members of the foodservice operation do not follow these **standard operating procedures (SOPs)**, even the most well thought out **HACCP** plan will fail. To ensure the development of an effective **HACCP** plan for your establishment, the basics of food safety and food defense standard operating procedures must be reviewed. This is what will be covered in the first two chapters of this book. Once the basics of food safety and food defense standard operating procedures are reviewed, the book will then cover how a **HACCP** plan is created and **how to use an effective HACCP plan** for your foodservice establishment.



THE HACCP STAR

The goal of this **HACCP** training program is to make you a **HACCP Superstar!** To be a **HACCP** Superstar, you must shine on all five points of the HACCP Star. Here is the **HACCP** Star and the five major points that define a successful HACCP system.



- ★ Master Prerequisite Programs
- ★ Apply Food Defense
- ★ Evaluate Hazards and Critical Control Points
- ★ Manage Critical Limits, Monitoring, and Corrective Actions
- ★ Confirm by Record Keeping, Documentation

Your Employee HACCP Certificate expires in four years, so it is critical to keep your certification current. Always reach for the stars! Once you read through this entire manual you will be able to:

- ★ **Identify the causes of foodborne illnesses.**
- ★ **Identify the key points of HACCP.**
- ★ **Explain the 7 HACCP principles.**
- ★ **Follow prerequisite programs for food safety.**
- ★ **Apply standard operating procedures for food safety and food defense in your operation.**
- ★ **Identify the three classifications of recipes.**
- ★ **Determine critical control points.**
- ★ **Apply correct critical limits.**
- ★ **Complete monitoring forms.**
- ★ **Determine effective corrective actions.**



