

3717-1-03.4 Food: limitation of growth of organisms of public health concerns

(L) Contents of a HACCP plan.

For a food service operation or retail food establishment that has a HACCP plan, the plan and specifications is obligated to include:

(1) A flow diagram by specific food or category type including all steps in the process from the receiving of ingredients to the final sale or service to the consumer, and identifying critical control points.

(2) List of ingredients, materials, and equipment used in the preparation of that food;

(3) Formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved.

(4) A detailed, step-by-step written description of the process;

(5) A complete hazard analysis identifying the following for each step in the flow chart:

(a) Relevant biological, chemical, and physical hazards;

(b) Determination if the identified hazards are significant;

(c) Justification of determination whether it is a significant hazard;

(d) Control measures that may be applied to prevent the significant hazards for the step; and

(e) Determination whether the step is a critical control point;

(6) A HACCP plan summary clearly identifying:

(a) Each critical control point;

(b) The critical limits for each critical control point;

(c) The method and frequency for monitoring and controlling each critical control point by the food employee designated by the person in charge;

(d) The method and frequency for the person in charge to routinely verify that the food employee is following standard operating procedures and monitoring critical control points;

(e) Corrective action to be taken by the person in charge if the critical limits for each critical control point are not met; and

(f) Records to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed;

(7) Additional scientific data or other information, as mandated by the regulatory authority, supporting the determination that food safety is not compromised by the proposal.

(8) Sanitary standard operating procedures that identify the procedures implemented to prevent direct contamination or adulteration of the products made in the food service operation or retail food establishment, including but not limited to:

(a) Identification of procedures to be completed prior to beginning process;

(b) Proper cleaning and sanitizing of food contact surfaces, equipment, and utensils;

(c) Proper handwashing procedures and frequency; and (d) Identification of persons who are responsible for implementation of the sanitary standard operating procedures.

(9) A description of the training program that ensures individuals responsible for implementing the HACCP plan understand the:

(a) Application of HACCP principles;

(b) Procedure identified in the HACCP plan;

(c) Maintenance of records and verification of procedures identified in the HACCP plan; and

(d) Maintenance of equipment and facilities