Wiskerchen Cheese Inc. Training	
Title: Food Safety & Quality	# 5.002

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Responsible Party: All Employees

I. Hazard Analysis Critical Control Points (HACCP)

Hazard Analysis Critical Control Point is an industry spanning process that helps support food safety and quality. It is divided into two main sections:

1. Hazard Analysis
   The identification of sensitive ingredients, processes and activities from which one can identify critical points that must be monitored to assure food safety and quality.
2. Critical Control Points
   Are areas in the chain of food production where loss of control could result in a food safety or quality risk.

II. Prerequisites for HACCP

Food safety and quality is supported by routine programs in any food production environment:

1. Good Manufacturing Practices (GMPs)
2. Sanitation Standard Operating Procedure (SSOPs)
3. Detailed descriptions of the product and potential use
   a. Product specifications
   b. Ingredient specifications
   c. Packaging specifications
4. Detailed descriptions of the process
5. Recall plans

III. HACCP Steps

HACCP programs focused on food safety are made up of 7 steps:

1. Conduct a hazard analysis
2. Determine critical control points/critical quality points
3. Establish critical limits
4. Establish monitoring procedures
5. Establish corrective actions
6. Establish verification procedures
7. Establish record keeping and documentation procedures

IV. Hazards

1. Microbiological Hazards
   These are pathogenic organisms that can live in the food products and cause sickness and sometimes even death in the people who eat food contaminated with them. They can also be organisms that produce toxic chemical substances that are left in the food product. Examples include:

a. Listeria monocytogenes
    i. Can cause influenza like symptoms, nausea, vomiting with a mortality rate of 70-80%.
b. Staphylococcus aureus
    i. Produces a toxin which can cause skin infections and life threatening diseases such as pneumonia and Toxic Shock Syndrome.

2. Chemical Hazards
   These are hazards which may be naturally occurring in the food/ingredient supply and/or may be added chemicals. They can cause a wide range of health issues from allergic reactions to poisoning and death.
    a. Naturally occurring chemicals
        i. Mycotoxins
        ii. Allergens
    b. Added chemicals
        i. Antibiotics
        ii. Pesticides
        iii. Preservatives
        iv. Sanitizers
3. Physical Hazards
   These are hazards which are introduced to the food product and can be carriers for disease or objects which can cause physical harm if they are ingested.
    a. Metal fragments
    b. Glass
    c. Insects
    d. Hair, gum, jewelry, pens, fake finger nails, bandages, disposable glove pieces.
    e. Other extraneous material
4. Quality Threats
   These are identified risks that have the potential, if not controlled, to affect the quality of a product. They do not cause illness.

V. Control Points

There are three types of controls that can be put in place to control hazards that have been identified as part of a food production process.

1. Critical Control Points (CCPs)
   These are points, steps or procedures at which control can be applied and a food safety hazard can be prevented, eliminated or reduced to acceptable levels. Due to the hazards that CCPs control they have additional documentation and verification requirements to ensure that they are working properly. Examples include:

a. Pasteurization of raw milk ingredient
    i. This step kills pathogenic bacteria that are present in the milk, making the product safe to eat.
    ii. Operators who run the pasteurizer have specific paperwork they have to fill out that is verified by a supervisor.
    iii. The system is designed to automatically divert milk that has not been pasteurized.
b. Customer specific metal detection requirements
    i. This set prevents metal contamination of specific sizes.
    ii. Operators who perform this type of metal detection have specific paperwork they have to fill out that is verified by a supervisor.
    iii. Operators have procedures that they follow if there is an issue to ensure that metal does not reach the customer.

2. Control Points
   These are points where there are identified hazards but the hazard is either not likely to occur or not likely to cause harm.
3. Prerequisite Programs
   These are basic programs that control hazards that are not likely to occur and not likely to cause harm.
4. Critical Quality Points (CQPs)
   This is where a quality or operational threat can be prevented, eliminated, or reduced to acceptable levels.
5. Quality Points
   This is a step where control may be lost without presenting a significant quality threat or where a quality threat will not occur at unacceptable levels.

Approved By: _____ Date: _____