7 Principles of a Foodservice HACCP Program

☐ #1 Conduct a Hazard Analysis
   - Refrigeration temps, food storage, food handling, etc

☐ #2 Identify Critical Control Points
   - Raw & cooked food temps, hold temps, cross contamination, etc

☐ #3 Set Critical Limits For Each Critical Control Point
   - Cool down periods, thaw procedures, etc

☐ #4 Establish Critical Control Point Monitoring Requirements
   - Line checks, rotation schedules, prep areas, handwashing, etc

☐ #5 Establish Corrective Actions
   - Label & date products, re-work temp checks, maintain equipment, etc

☐ #6 Develop Procedures to Ensure Your HACCP Program is Working as Intended
   - Good health dept scores, no reported illnesses, self-monitoring, etc

☐ #7 Establish Record Keeping Procedures
   - Temp logs, receiving logs, waste sheets, etc