



# FACT SHEET

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## What is HACCP?

HACCP is the abbreviation for Hazard Analysis Critical Control Point. It refers to a systematic approach to food service preparation designed to focus on factors that can lead to foodborne illness. The HACCP system will help reduce the risk of food related illness that may occur in a food service establishment.

### What is a Hazard Analysis?

A hazard analysis is an evaluation of all the steps in preparing food to help prevent foodborne illness. The goal is to focus on those steps in the food production where problems are most likely to occur.

### What is a Critical Control Point?

A critical control point (CCP) is any step in preparing food where failure to do that step properly could result in a food borne illness. At these steps, preventative measures can be taken to ensure food poisoning does not occur.

## Examples of CCPs

### Time:

Preventing food from sitting at room temperature for an extended period of time.

### Temperature:

Ensuring that foods are held at appropriate temperatures and kept out of the “Danger Zone” (4°C/40°F to 60°C/140°F)

### Cross Contamination:

Preventing contamination from transferring from a raw food to a ready-to-eat food.

The following is a list of hazardous foods that have often been associated with food borne illnesses. The preparation steps of these types of hazardous foods would be part of the focus of a HACCP system.

- Poultry (raw and cooked)
- Beef and Veal
- Pork and Ham
- Fish and Seafood
- Mixed Salads (e.g. egg salad, tuna salad, potato salad and unwashed lettuce)

Below is a list of the ten most common causes of food poisoning. A successful HACCP system will focus on preventing these errors from occurring in the preparation of all foods.

1. Inadequate cooking
2. Inadequate cooling
3. Inadequate hot holding
4. Inadequate reheating
5. Inadequate equipment cleaning
6. Use of leftovers
7. Cross contamination
8. Poor personal hygiene
9. Unsafe food sources
10. Foreign body contamination