


**Massachusetts
Public Health Inspector Training
(MA PHIT)
Food Certificate Program
Day 2, Session 1
Review of HACCP**


Learning Objectives

Session 1 and 2:

- Describe traditional HACCP system
- Name prerequisite programs
- List seven HACCP principles
- State HACCP requirements in Massachusetts Food Code
- Describe process approach HACCP
- Explain the risk based inspection process and philosophy
- Define Active Managerial Control
- Explain when to require risk control plans
- List contents of a risk control plan




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Massachusetts Requirement

- 105 CMR 590.010(G)
Inspector Training
 - (1) Any person conducting food inspections for the board of health shall be knowledgeable in foodborne disease prevention, **application of the hazard analysis critical control point principles**, and the requirements of 105 CMR 590.000 as they relate to food establishments in their city or town.





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HACCP Review

- Hazard Analysis Critical Control Point
- What is it?
 - A systematic approach to the identification, evaluation, and control of food safety hazards (FDA Definition)

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Prerequisite Programs

- Also known as Standard Operating Procedures (SOPs)
- Three Basic Functions
 - Protect foods from contamination by
 - › Biological hazards
 - › Chemical hazards
 - › Physical hazards
 - Control bacterial growth (time/temperature abuse)
 - Maintain equipment

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Pre-requisite Programs

- Also known as Standard Operating Procedures (SOPs)
 - Employee Sick Policy
 - Procedures to prevent cross contamination
 - Personal hygienic practices
 - Pest Control System
 - Allergen Management Program
 - Vendor Certification Program
 - Staff Training Program
 - Refrigeration Temperature Monitoring Program

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HACCP's Seven Principles

1. Identify the Actual Hazard (Hazard Analysis)
2. Determine Critical Control Points (CCPs)
3. Establish Critical Limits
4. Establish Monitoring Procedures
5. Establish Corrective Action Procedures
6. Establish Verification Procedures
7. Establish Record Keeping Procedures

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Federal HACCP Requirement

- **FDA**
 - Low-acid Canned Foods - '70s (HACCP-based)
 - Seafood - 1995
 - Juice - 2001
- **USDA**
 - Meat & Poultry - 1998

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HACCP Requirements Under The Massachusetts Food Code

- **Person-in-charge**
 - Demonstrate knowledge of application of HACCP principles (2-102.11)
 - If HACCP Plan is required:
 - Explain in detail of HACCP plan (2-102.11N)
 - Designate food employee for monitoring and controlling of CCP (8-201.14D3)
 - Verification of HACCP plan (8-201.14D4)
 - Take corrective actions if CL is not met (8-201.14D5)
 - Maintain and provide HACCP records (8-201.14D6 and 8-403.10B5)

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HACCP Requirements Under The Massachusetts Food Code

- **Permit Holder**
 - Submit HACCP plan for approval, if required (8-201.13)
 - Comply with approved HACCP plan (8-103.12 and 8-304.11C)



HACCP Plan Required

- Specialized Processing Methods (3-502.11)
- Molluscan Shellfish Tanks for human consumption (4-204.110B)
- Serving raw or undercooked animal food without Consumer Advisory Statement (3-401.11D3)
- Manufactures pre-packaged juice onsite for retail sale (not in current regulation)
- Highly susceptible populations (HSP) operations (3-801.11E)



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Specialized Processing Methods

- Smoking as a food preservation
- Curing
- Brewing Alcoholic Beverages
- Using food additives or components
 - As a method of food preservation, or
 - to render food non-Potentially Hazardous (non-TCS)
- Reduced Oxygen Packaging
- Custom-processing animals for personal consumption
- Sprouting of seeds or beans (not in current regulation)
- Any other preparation methods determined by DPH/BOH



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Exercise

- Specialized Processing Scenarios
 - Each Group
 - Need to designate a speaker and a scribe
 - Will be given four scenarios
 - Group A: #1 to #4; Group B: #5 to #8; etc.
 - Determine if the scenario requires
 - HACCP Plan
 - Variance
 - Other Special Requirement
 - Use CURRENT Mass. Food Code (modified 1999 FDA Food Code) and other applicable laws/regulations
 - 15 minutes

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HACCP Plan Review

- Acidified Cooked Rice (Sushi Rice) HACCP
 - Specialized Processing Method (3-502.11)
 - Cooked rice being acidified to render it a non-PHF
 - Other potential issues with sushi should be addressed but does **not** need to be included in the HACCP plan
 - Parasite hazard with consumption of certain raw seafood
 - Bare hand contact with RTE foods
 - Consumer advisory for consumption of raw seafood

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Exercise

- Acidified Cooked Rice HACCP Plan Review
 - Each Group
 - Need to designate a new speaker/scribe
 - Will be given a HACCP Plan
 - Determine if the HACCP Plan, as submitted, conforms with current Massachusetts regulation
 - Use DPH's Evaluation Tool
 - 15 minutes

FOOD

