

RULES OF PRACTICE	HAZARD ANALYSIS CRITICAL CONTROL POINT
<p style="text-align: right;">ROP</p> <p>500.1 Definitions 500.2 Regulatory control action 500.3 Withholding/Suspension WITHOUT prior notification 500.5(a) Notification 500.4 Withholding/Suspension WITH prior notification 500.5(b) Notification 500.6 Withdrawal 500.7 Refusal to grant inspection 500.8 Rescinding labels, marks</p>	<p style="text-align: right;">HACCP</p> <p>417.1 Definitions 417.2 Hazard Analysis and HACCP Plan (a) Hazard analysis (1) Determine RLTO hazards, identify preventive measures (2) Flow chart (3) Expected food safety hazards (b) HACCP plan (1) develop and implement for each process/product, if hazard RLTO requirements for single HACCP Plan (2) requirements for single HACCP Plan (3) requirements for thermally processed (c) Contents of HACCP Plan (1) List of food safety hazards (2) List of CCP's (3) List of critical limits (4) List of procedures & frequency (5) Corrective actions (6) Record keeping system (7) List of verification procedures/frequency (d) Signing and dating HACCP plan (1) Signed and dated by responsible person (2) Sign and date frequency (e) Failure to Develop and Implement HACCP Plan</p>
<p style="text-align: right;">SPS</p> <p>416.1 General rules 416.2 Establishment grounds and facilities (a) Grounds and pest control (b) Construction (c) Light (d) Ventilation (e) Plumbing (f) Sewage disposal (g) Water supply and water, ice, and solution reuse (h) Dressing rooms, lavatories & toilets 416.3 Equipment and utensils (a) constructed to facilitate cleaning (b) accessibility for inspection (c) receptacles for storing inedible material 416.4 Sanitary operations (a) food contact surface, cleaning & sanitizing (b) non-food contact surface, cleaning & sanitizing (c) cleaning compounds and sanitizers (d) product protected 416.5 Employee Hygiene (a) Cleanliness (b) Clothing (c) Disease control 416.6 Tagging equipment, rooms or compartments</p>	<p>417.3 Corrective Actions (a) Describe action after deviation (1) Cause is identified & eliminated (2) CCP is under control (3) Prevent recurrence (4) No adulterated product shipped (b) Unforeseen hazard (1) Segregate, hold product (2) Perform review (3) Actions to ensure product not shipped (4) Reassessment of HACCP plan (c) Document corrective actions</p> <p>417.4 Validation, Verification, Reassessment (a) Every establishment shall validate HACCP plan/s (1) Initial validation (2) Ongoing verification to include, (i) calibration (ii) direct observation (iii) review of records (3) Reassessment, (i) at least annually or when change is made, (ii) record reassessment (b) Reassessment of hazard analysis</p>
<p style="text-align: right;">SSOP</p> <p>416.11 General Information 416.12 Development of SSOP's (a) describe all procedures (b) signed and dated (c) procedures for pre-op (d) frequency of procedures & responsible individual 416.13 Implementation of SSOP's (a) conduct pre-op (b) conduct all other procedures (c) monitors implementation of SSOP procedures 416.14 Maintenance of SSOP's routinely evaluate 416.15 Corrective Actions (a) conduct corrective actions, including (b) disposition of contaminated product restore sanitary conditions prevent recurrence 416.16 Record Requirements (a) daily records required, responsible individual, initialed and dated (b) records on computers (c) location and retention of records maintained 416.17 Agency Verification review SSOP's, daily records, direct observation of SSOP procedures & direct observation of testing</p>	<p>417.5 Records (a) Establishment shall maintain (1) Written hazard analysis (2) Written HACCP plan (3) Records of CCP's, temps., corrective actions (b) Made at time event occurs (c) Pre-shipment review (d) Records on computer (e) Record retention (f) Official review</p> <p>417.6 Inadequate HACCP System (a) Plan doesn't meet requirements (b) HACCP tasks not accomplished (c) Fails to take corrective actions (d) No records (e) Adulterated product shipped</p> <p>417.7 Training (a) Trained individual develops/reassesses (b) Course of instruction</p> <p>417.8 Agency Verification (a) Review HACCP plan/s (b) Review CCP records (c) Review adequacy of corrective actions (d) Review critical limits (e) Review other records pertaining to HACCP plan/s (f) Direct observation of CCP (g) Sample collection (h) On-site observation & records review</p>
<p>RECALL</p> <p>418.2 Notification 418.3 Preparation and maintenance of written procedures 418.4 Records</p>	