**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 005**

**Issue: 2014 I-014**

**Title:**

Update Section 8-201.14 to better agree with NACMCF HACCP definitions

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting the 2013 Food Code be amended as follows (new language is underlined; language to be deleted is in strikethrough format):

**8-201.14 Contents of a HACCP Plan.**

For a food establishment that is required under § 8-201.13 to have a HACCP Program, the document and specifications shall indicate:

A. HACCP preliminary information as follows:

1. General information including operator name, address, contact person information, HACCP team members, and any other application or submission information as designated by the REGULATORY AUTHORITY;

~~A~~ 2. A categorization of the types of potentially hazardous foods (time/temperature control for safety foods) that are to be controlled under [DS1] a HACCP process such as soups and sauces, salads, and bulk, solid foods such as meat roasts, or of other foods that are specified by the regulatory authority; Pf

~~B~~ 3. For each separate HACCP Plan, as defined in paragraph B below, ~~A~~ a flow diagram or chart by specific food or category type identifying individual steps in the process; ~~critical control points and providing information on the following:~~

~~(1)~~ 4. Ingredients, materials, and equipment used in HACCP processes ~~the preparation of that food,~~ ~~Pf~~describing safe source, food grade status, and cleanability status respectively;

~~(2)~~ 5. If requested by the Regulatory Authority, ~~F~~formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved; Pf

~~C. Food employee and supervisory training plan that addresses the food safety issues of concern;~~ ~~Pf~~

B. HACCP Plan information for each separate process as follows:

1. A chart delineating hazards and controls for each step defined in a flow chart and identifying steps that are critical control points

~~D~~. 2. A Critical control points summary ~~statement of standard operating procedures for the plan under consideration including~~ clearly identifying:

(~~1~~a) Each critical control point, Pf

(~~2~~b) The critical limits for each critical control point, Pf

(~~3~~c) The method and frequency for monitoring and controlling each critical control point by the food employee designated by the person in charge, Pf

(~~4~~d) The method and frequency for the person in charge to routinely verify that the food employee is following standard operating procedures and monitoring critical control points, Pf

(~~5~~e) Action to be taken by the designated FOOD EMPLOYEE or person in charge if the critical limits for each critical control point are not met, Pf and

(~~6~~f) Records to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed; Pf and

C. Prerequisite programs and supporting documents as follows:

(~~C~~1.). Food employee and supervisory training plan that addresses the food safety issues of concern; Pf

(2.). Copies of blank records forms required in (B)(2)(f) of this section.

(~~E~~3.) Additional scientific data or other information, as required by the regulatory authority, supporting the determination that food safety is not compromised by the proposal that may consist of: Pf

(a). A letter of support from a process authority citing acceptable science-based evidence of safety; and/or,

(b). A document referencing existing federal performance standards such as USDA FSIS HACCP, US FDA Seafood HACCP or US FDA Juice HACCP, used to determine the safety of a product or process.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.