**Conference for Food Protection**

**2018 Issue Form**

**Issue: 2018 I-019**

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| **Council Recommendation:** | Accepted as  Submitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Amend Food Code 8-201.14 Contents of a HACCP Plan.

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

that a letter be sent to the FDA requesting that Section 8-201.14 of the most current edition of the Food Code be amended as follows (language to be removed is in strikethrough format; new language is underlined):

8-201.14 - Contents of a HACCP Plan

For a food establishment that is required under § 8-201.13 to have a HACCP PLAN, the PERMIT applicant or PERMIT HOLDER shall submit to the REGULATORY AUTHORITY a properly prepared HACCP PLAN that includes:

(A) General information such as the name of the PERMIT applicant or PERMIT HOLDER, the FOOD ESTABLISHMENT address, and contact information;

(B) A categorization of the types of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS that are to be controlled under the HACCP PLAN; Pf

(C) A flow diagram or chart for each specific FOOD or category type that identifies:

(1) Each step in the process; Pf

(2) The HAZARDS and controls for each step in the flow diagram or chart; Pf

(3) The steps that are CRITICAL CONTROL POINTS; Pf

~~(4)~~ (D) The ~~ingredients,~~ materials~~,~~ and equipment used in the preparation of that FOOD~~; Pf~~ and ~~(5) Formulations~~ the formulations or recipes that delineate methods and procedural control measures that address the FOOD safety concerns involved. Pf

~~(D)~~ (E) A CRITICAL CONTROL POINTS summary for each specific FOOD or category type that clearly identifies:

(1) Each CRITICAL CONTROL POINT, Pf

(2) The significant HAZARDS for each CRITICAL CONTROL POINT, Pf

~~(2)~~ (3) The CRITICAL LIMITS for each CRITICAL CONTROL POINT, Pf

~~(3)~~ (4) The method and frequency for monitoring and controlling each CRITICAL CONTROL POINT by the designated FOOD EMPLOYEE or the PERSON IN CHARGE, Pf

~~(4)~~ (5) 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)~~ (6) 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)~~ (7) Records to be maintained by the PERSON IN CHARGE to demonstrate that the HACCP PLAN is properly operated and managed; Pf

~~(E)~~ (F) Supporting documents such as:

(1) FOOD EMPLOYEE and supervisory training plan and operating procedures that addresses the FOOD safety issues of concern; Pf

(2) Copies of blank records forms that are necessary to implement the HACCP PLAN; Pf

(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. Pf

~~(F)~~ (G) Any other information required by the REGULATORY AUTHORITY.

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.