HACCP from Farm to Fork

Develop and Manage Food Safety Systems

Cindy Klug, Director of the WI Bureau of Meat and Poultry Businesses
Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP)
What is HACCP

HACCP = Hazard Analysis and Critical Control Points
HACCP BASICS

• HACCP is a preventive system for assuring the safe production of food products

• The basic concept is prevention rather than inspection
HACCP APPROACH

• Applicable to all phases of food productions

• Applicable from farm to table
PRODUCTION WITH FOOD SAFETY

• Sanitation is the basis of all successful systems
• Good manufacturing practices and employee hygiene
• Standard operating procedures consistently implemented
• HACCP
HACCP PLAN DEVELOPMENT

• Flow of process production
• Potential Hazards
• Identify Critical Control Points
• Establish Critical Limits
HACCP PLAN DEVELOPMENT

• Establish Monitoring Procedures

• Establish Recordkeeping and Documentation Procedures
REASSESS YOUR PLAN

• When all goes wrong, reassess your HACCP plan

• When all goes well, reassess your HACCP plan
Questions?