

Hazard Analysis of Critical Control Points (HACCP) Flow Chart

1) Identify hazards and assess their severity and risks

2) Determine Critical Control Points

3) Determine control of hazard and establish criteria to ensure control (measurable Critical Limits)

4) Monitor Critical Control Points

5) Record data on time/temp logs

6) Take action whenever monitoring results indicate criteria are not met (list actions on monitoring documents)

7) Verify that the system is functioning as planned (audit procedures and records)