

# **HACCP prerequisites**

# What are prerequisite programs?

- Procedures, including GMP, that address operational conditions providing the foundation for the HACCP system
  - NACMCF, 1998

# Prerequisite programs

- Only those programs in the plant which support the HACCP plan are considered prerequisites
- QM programs not affecting any potential hazard or the functioning of the HACCP system are not considered to be prerequisite programs

# Examples of prerequisite programs

- Facilities and surroundings
- In-plant traffic flow
- Ventilation/air quality
- Water quality
- Steam lines used for processing
- Pest control
- Maintenance and organization
- Cleaning and sanitizing
- Waste management
- Temperature control

# Examples of prerequisite programs (cont.)

- ä Inspection of transport vehicles
- ä Handling of raw materials
- ä Product holding and release
- ä Approval and auditing of suppliers
- ä Environmental monitoring
- ä Internal audits
- ä Compliance with standards
- ä Product labeling
- ä Equipment design
- ä Preventive maintenance

# Examples of prerequisite programs (cont.)

- Equipment calibration
- Investigation of non-compliances
- Recall procedures
- Reprocessing control
- Product sequencing
- Auditing testing laboratories
- Training
- Pesticide analysis
- Packaging design
- Record control

**GMP:**

**Good Manufacturing  
Practices**

**SOP:**

**Standard Operating  
Procedures**

# Good Manufacturing Practices

- **Food Drug and Cosmetic Act**
- **Minimum sanitary and processing requirements applicable to all companies processing foods to ensure wholesomeness**
  - **21 CFR 110**

**Wholesome = Not adulterated**



# Good Manufacturing Practices

**A food is adulterated if:**

- ä Filthy**
- ä Putrid**
- ä Decomposed**
- ä Contaminated or otherwise unfit for food**
- ä Prepared, packed or held under unsanitary conditions**
- ä Injurious to health**

# Good Manufacturing Practices

**GMP categories:**

• **Personnel**

• **Building and facilities**

• **Equipment**

• **Plant sanitation**

• **Production and process control**

# Good Manufacturing Practices

## Personnel

- Disease control

- Personal Cleanliness

- Education and Training

- Supervision

# Good Manufacturing Practices

## Personal Cleanliness

- Wearing working gear
- Maintaining adequate personal cleanliness
- Hand washing

# Good Manufacturing Practices

## Personal cleanliness (cont.)

- Removing unsecured objects that might fall into food, equipment or containers
- Covering or removing hand jewelry that cannot be sanitized
- Wearing gloves

# Good Manufacturing Practices

## Personal Cleanliness (cont.)

- Wearing hair nets, beard covers, face masks etc.
- Using appropriate space areas
  - Cloth storage
  - Smoking
  - Eating, drinking, chewing gum

# Good Manufacturing Practices

## Building and Facilities

• Design

• Location

• Maintenance

• Physical plants

• Lightning and ventilation

• **Pest control**

• Storage

# Good Manufacturing Practices

## Equipment

- Design

- Materials

- Ability to be cleaned and sanitized



# Good Manufacturing Practices

Cleaning and sanitizing

• Procedures

• Use of Appropriate Chemicals

# Good Manufacturing Practices

## Production and Process Control

- Receipt and inspection of raw materials
  - Testing and evaluation to minimize contamination
- Processing procedures to prevent contamination
- Procedures which protect food during storage and transportation

# **Standard Operating Procedures**

**Established or prescribed  
methods to be followed  
routinely for the performance  
of designated operations**

# Standard Operating Procedures

- SOP detail a specific sequence of events to perform a task
- Ensures standardization of processing operations
- Allow to establish operative limits, monitoring procedures and corrective actions

# **Sanitation Standard Operating Procedures (SSOP)**

**Sanitation SOP (SSOP) are the  
most relevant to HACCP**

- ä Required by 9 CFR 304 for meat  
processing operations**
- ä Describe the procedure for all  
cleaning and sanitizing activities**

# **GMP and SSOP**

**Necessary to be in place before implementing HACCP**

**ä Fundamental to HACCP success**

**ä Regardless of the type of food operation**

**ä Processing**

**ä Serving**

**ä Street vendors**

**Unsafe foods**



# Golden Gate's Example

**HACCP**



**Safe foods**



**GMP's**



**SOP's**

