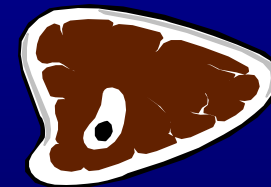


# HACCP Principle 2: Identifying the Critical Control Points (CCPs)

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# Introduction

- **The HACCP team identifies Critical Control Points Based on the Hazard Analysis.**
  - **The Hazard is identified**
  - **Preventative measures are considered**

# Introduction

- **There are several points in the food processing system where biological, physical or chemical hazards can be controlled.**
- **It is likely that only a few points are CCP's where loss of control would result in the production of a potentially unsafe food.**

# CCP's vs CP's

- **Some HACCP teams like to think of Critical Control Points and Control Points.**
- **Other HACCP teams prefer to place Control Points as Good Manufacturing Practices or as Standard Operating Procedures.**

# Control Point

- **A point, step, or procedure at which biological, physical, or chemical factors can be controlled.**
  - **Metal detection before grinding.**
  - **Recontamination after cooking.**

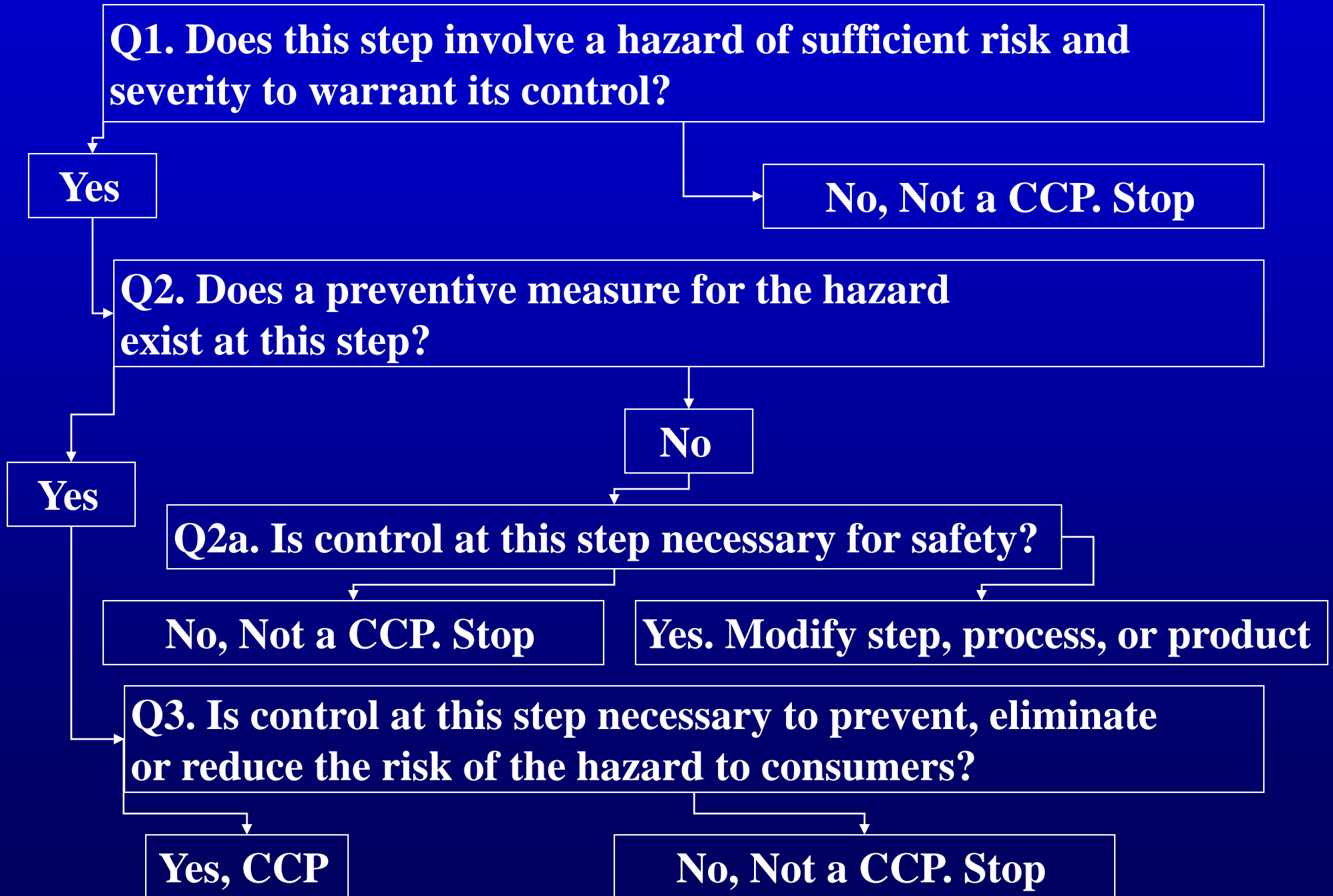
# Critical Control Point

- **A point, step, or procedure at which control can be applied and a food safety hazard can be prevented, eliminated, or reduced to acceptable levels.**
  - **Metal detection after packaging**
  - **Pasteurizer**
  - **pH drop during fermentation**

# The CCP Decision Tree

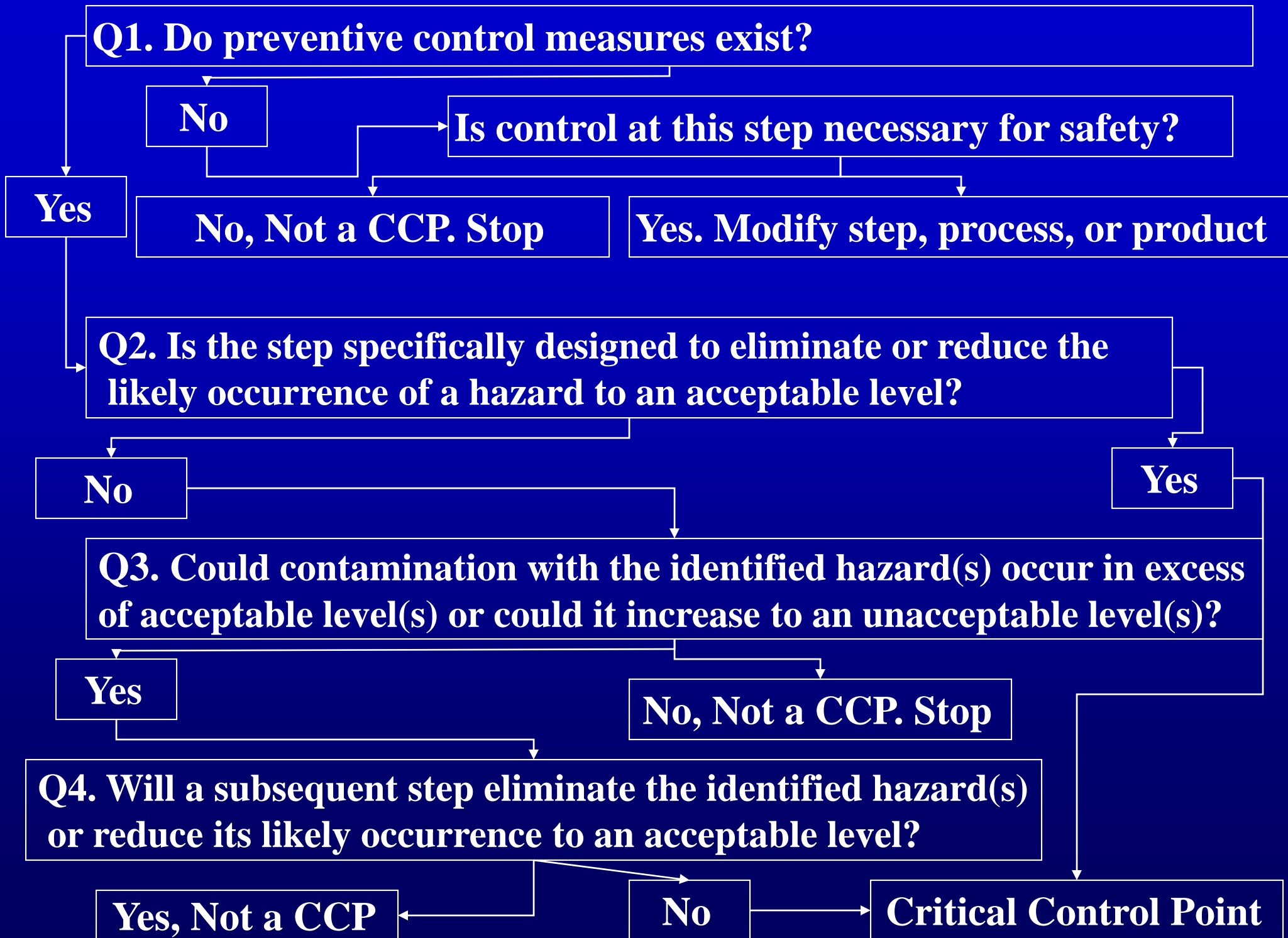
- The HACCP team should utilize the decision tree to evaluate each point where significant hazards can be prevented eliminated or reduced to acceptable levels.
- NACMCF (1998) CCP decision tree
  - Fits with our hazard analysis
- The Codex (2003) CCP decision tree

# NACMCF CCP Decision Tree





# Codex CCP DECISION TREE



# **Important Considerations to using CCP Decision Tree**

- **Used after the hazard analysis**
- **Used at steps where a hazard that must be addressed in the HACCP plan has been identified.**
- **A process which does not have a "significant hazard" does not need a HACCP plan**

# **Important Considerations to using CCP Decision Tree (cont.)**

- **Subsequent steps in the process may be more effective for controlling a hazard.**
- **More than one step may be involved in controlling a hazard.**
- **More than one hazard may be controlled by a specific preventative measure.**

# How many CCP's should a HACCP Plan have?

- **Depends on:**
  - Food product produced
  - Ingredients used
  - Processing methods
  - Prerequisite programs implemented
- **Too many CCP's may burden the HACCP system**
- **Too few CCP's may result in inadequate control of food safety hazards.**

# CCP's and Regulations

- **Product with no identified food safety hazards would not require a CCP and therefore a HACCP plan.**
- **USDA in preamble to regulations indicates they are not aware of any meat or poultry process that poses no likely food safety hazard.**
- **Canned products that fall under the HACCP regulations do not need CCP's as they are covered by the canning regulations.**

# Summary

- **Each processing operation determines the best location for CCP's**
- **An identified hazard must be controlled with at least one CCP**
- **A CCP decision tree should be used**
- **The remaining HACCP principles are applied to the identified CCP's**