

HACCP



- ❖ Stands for Hazard Analysis Critical Control Points
- ❖ Represents the best standards for the best restaurants
- ❖ It calls for mandatory hand washing monitoring
- ❖ Originated in NASA
- ❖ Pillsbury was involved in the NASA and HACCP program by developing safe foods for the astronauts.
- ❖ In 1972 Pillsbury was the first company to apply the HACCP standards

- ❖ When Dwight D. Eisenhower committed the United States to the 'space race' after the Soviet Union launched Sputnik, NASA was created. In preparing the astronauts for space, food became a critical part in the program. Food producer Pillsbury teamed up with NASA to produce foods that would be safe for the astronauts and would not crumble under zero gravity.
- ❖ Howard E. Baumann, a microbiologist for Pillsbury was so impressed with his experiences with the space program, he advocated his company to follow the same standards, which would become known as the HACCP at Pillsbury.
- ❖ The seven principles that make up HACCP are: 1. Conduct a hazard analysis 2. Identify critical control points 3. establish critical limits for each critical control point 4. Establish critical control point monitoring requirements 5. Establish corrective actions 6. Establish procedures for ensuring the HACCP system is working as intended 7. Establish record keeping procedures

Reference: Wikipedia/ HACCP