HACCP: Process 1

Definitions:

Process 1 Foods: Foods that do not require cooling below 5°C (41°F) or heating above 60° (140°F) prior to serving in order to ensure that the foods are not hazardous to human health. Some foods in this process may be cooled or heated during the preparation step, but in general, process 1 foods remain at approximately the same temperature range as the room that they are prepared in.

Critical Control Point (CCP): A point, step, or procedure at which controls can be applied that are essential in preventing or eliminating a food safety hazard or reducing the hazard to an acceptable risk level.

Critical Limit (CL): The maximum or minimum value of a physical, biologic, or chemical parameter that is required to neutralize the risk from an identified food safety hazard. These values can be obtained at critical control points.

- For more information about critical limits, refer to 7.3.4 through 7.3.5.3 of the *VSP Operations Manual* 2005. It can be found at http://www.cdc.gov/nceh/vsp/operationsmanual/OPSManual2005.pdf.

Example:

For an example of a HACCP plan for a process 1 food recipe, see the "Watermelon Salsa" recipe and the flow diagram on pages 2 and 3.

Class Exercise:

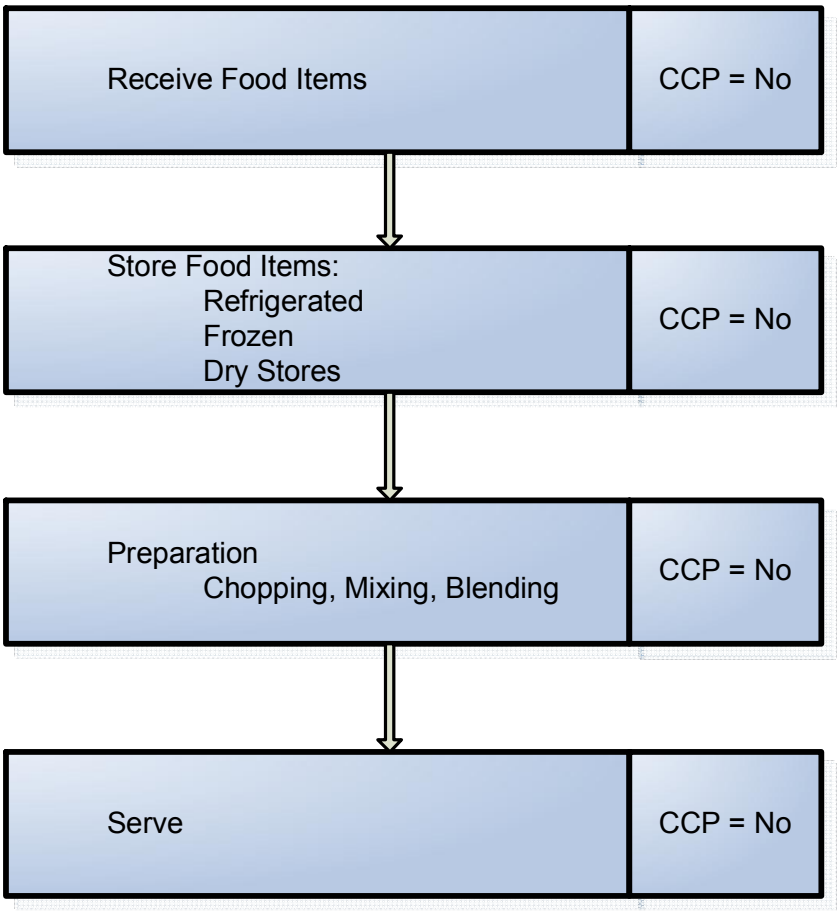
1. Select a process 1 food or recipe from your vessel's recipe book. Keep in mind that process 1 foods do not involve heating or cooling steps to destroy pathogens when they are being prepared for service.
2. Using the HACCP video as a guide, develop a HACCP flow diagram for the food or recipe that you have chosen.
    - Look at the Watermelon Salsa flow diagram below for an example of a developed diagram.
3. Review each procedural step and ask, "Is this step a critical control point (CCP)?"
    - If the answer is no, proceed with standard operating procedures.
    - If the answer is yes, take another look at your food or recipe and determine if it should be categorized as a process 2 or 3 type food.

Example:

Recipe: Watermelon Salsa

Ingredients:

2 cups chopped seedless watermelon
3/4 cup Walla Walla sweet onion
3/4 cup canned black beans, rinsed and drained
1/4 cup chopped and seeded jalapeno chilies
1/4 cup chopped fresh cilantro
1 large clove garlic, finely chopped
1 tbsp brown sugar
pinch of salt

Directions: Stir together all ingredients in bowl. Cover and refrigerate at least 1 hour to blend flavors. Stir before serving.

HACCP Flow Diagram