

*Implement  
controls*

*Compose  
hazard  
analysis*

*Write  
corrective  
action*

*Research  
risks*

# HACCP System Implementation @ the Retail Level



*Guide for Inspectors*



Food Safety Guides

# Presentation Summary

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## **HACCP System Implementation, A Guide for Inspectors | Location:** Emerald II Ballroom

Once a HACCP plan has been approved, what must a restaurant/retailer engaging in a specialized processing method do to implement the plan successfully? In this workshop, we dive into HACCP record keeping requirements and verification activities and discuss how to overcome challenges posed by limited resources, seasonal menus and rotating suppliers. Deliverables from this workshop include strategies for enforcement of HACCP requirement and deeper understanding of HACCP system implementation in the retail/food service environment.

# Presenters

Charlie  
Kalish



Michael  
Kalish



# Agenda

Group  
Discussion

Class  
Discussion

Activity #1  
Development

Presentation

Activity #2  
Implementation

Class  
Discussion

## Introduction

Group Discussion. What difficulties do you have in the field?

Class Discussion. Discuss most common difficulties

Activity #1, Inspection. Review 12 steps of HACCP. What are the hard and soft skills needed to develop & implement each component?

## Break

Presentation. Inspection and training program evaluation.

Activity #2, Development. Evaluate retail inspection scenarios and determine an appropriate course of action.

Class Discussion. Question & Answer.

Fin.

# *Group Discussion*

# Poll Questions

- Who has had HACCP training?
- How knowledgeable of HACCP are you?
  - 1, Novice and 5, Expert
- Who has inspected a facility with a HACCP plan?
- What HACCP plans are you familiar with?
  - ROP, meat curing, pickling, other

In your groups, please discuss the following question:

“What are the top 5 challenges you have faced, or expect to face, when verifying a HACCP System?”



# Scenario



A restaurant owner complains that she has purchased a vacuum packaging machine to make efficient use of her small walk-in refrigerator, but cannot afford to hire a consultant to compose a HACCP plan.

Her submitted HACCP plan was rejected by the State because the Hazard Analysis lacked scientific support.





# Activity #1 Development

Identify hard and soft skills for each step:

Preliminary HACCP Steps	Hard Skills	Soft Skills
1. Assemble the team		
2. Describe the food & its distribution		
3. Describe the intended use & consumer		
4. Create a process flow diagram		
5. Verify process flow diagram		



Identify hard and soft skills for each principle:

HACCP Principles	Hard Skills	Soft Skills
6. Conduct a hazard analysis		
7. Establish CCPs		
8. Establish critical limits		
9. Establish monitoring procedures		
10. Establish corrective action procedures		
11. Establish verification procedures		
12. Establish recordkeeping		

Skill

Skill

Skill

Skill

Skill

Skill





Skill

Skill

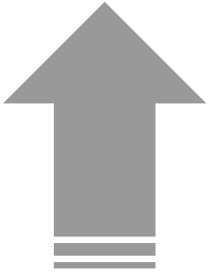
Skill

Skill

Skill

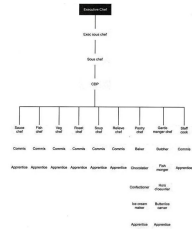
HACCP Principles	Hard Skills	Soft Skills
Preliminary HACCP Tasks		
HACCP Principles		

Critical



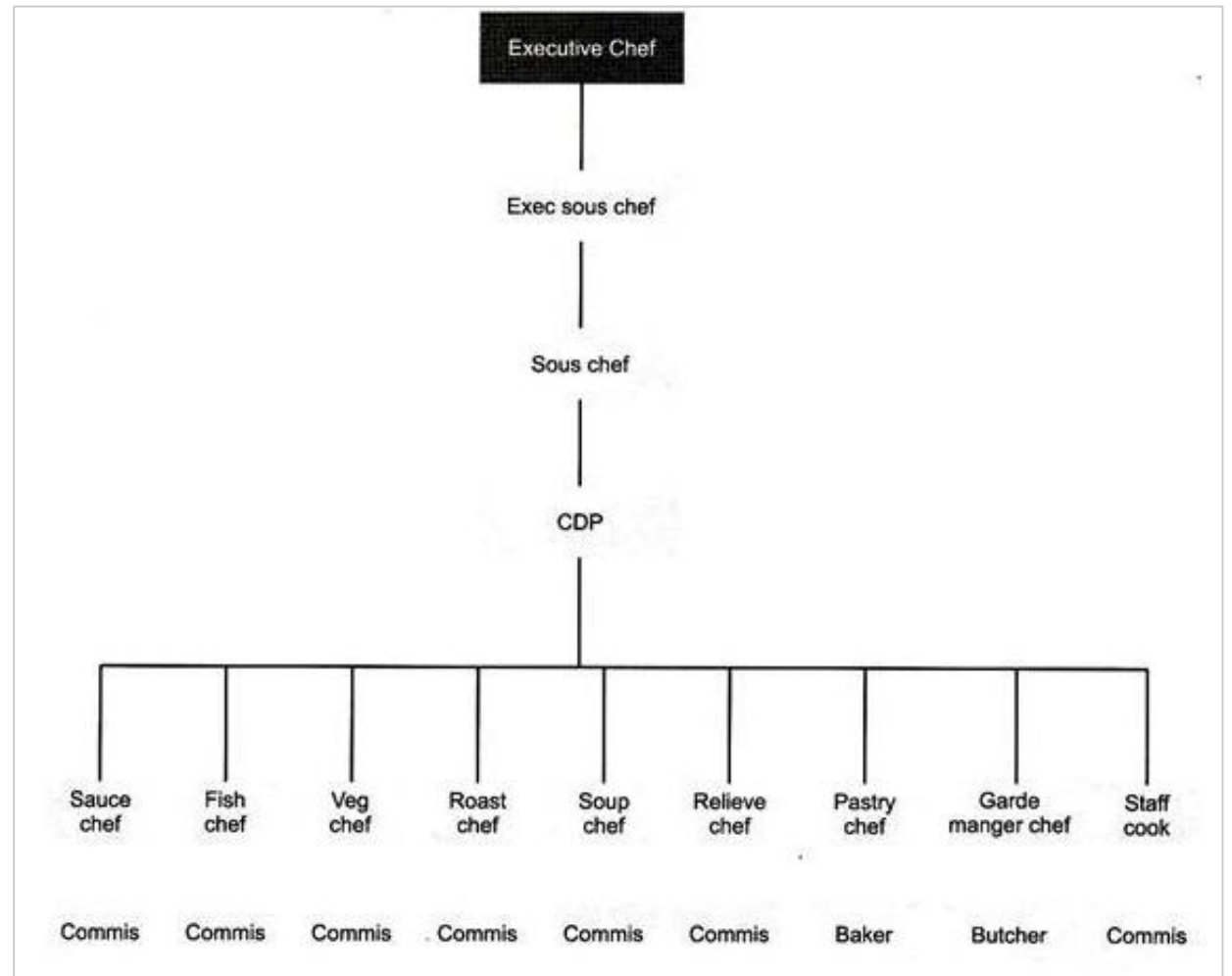
Convenient

HACCP  
Inspection  
In 4 steps



1

Identify the team







2

## Specialized Food Processing Questionnaire

Business Name: \_\_\_\_\_ Date: \_\_\_\_\_

Business Address:

Owner Name: \_\_\_\_\_

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Phone: (       )                      E-mail Address:

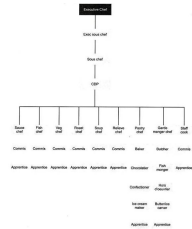
**INDICATE WHICH OF THE FOLLOWING FOOD PROCESSING METHODS ARE USED:**

See definitions on Page 3 for additional information

- ☐ Reduced Oxygen Packaging (ROP)
    - ☐ Modified Atmosphere Packaging (MAP)
    - ☐ Vacuum packaging
    - ☐ Sous vide
    - ☐ Cook-chill
  - ☐ Smoking
  - ☐ Curing
  - ☐ Using acidification or reducing water activity to prevent the growth of *Clostridium botulinum*
  - ☐ Canning/bottling (excluding juices)
  - ☐ Using food additives, such as vinegar, to make the food non-potentially hazardous
  - ☐ Processing/butchering meats brought in by customers
  - ☐ Fermenting foods/ingredients
  - ☐ Bottling juices
  - ☐ Storing live molluscan shellfish in water tanks
  - ☐ Other (Example: seed sprouting):

**NOTE:** Equipment used for any of the above processes must meet American National Standards Institute (ANSI) standards and must be approved by this department **prior** to installation. (California Retail Food Code Section §114130) See the Plan Check Guidelines for additional information on equipment.

☐ I certify that this business **does not** use **any** method described above at this time and that I will notify the San Francisco Department of Public Health before beginning any of the above processes in the future.



1

Identify the team

2

Identify the food, distribution, intended use and consumer

## Document Register

3

Request the HACCP plan and Pre-requisite Programs

HACCP Plan

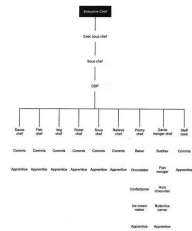
- Hazard Analysis & supporting records
- Critical limits & CCP procedures
- CCP validation records

CCP Forms & Records

- Monitoring & Corrective Actions
- Verification
- System Validation

Pre-requisite programs

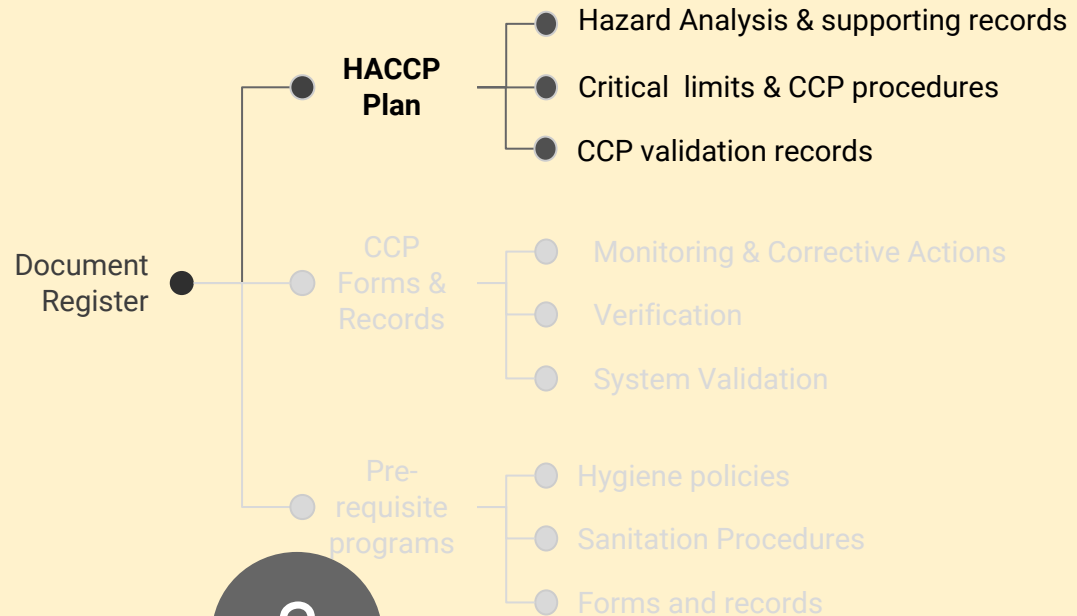
- Hygiene policies
- Sanitation Procedures
- Forms and records



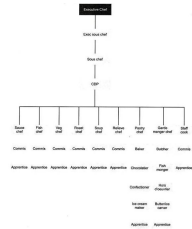
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[illegible]

Identify the food,  
distribution,  
intended use and  
consumer



Request the HACCP  
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Document Register

HACCP Plan

CCP Forms & Records

Pre-requisite programs

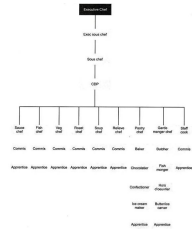
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Pre-requisite programs

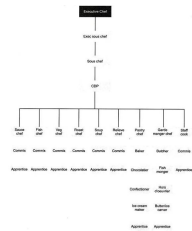
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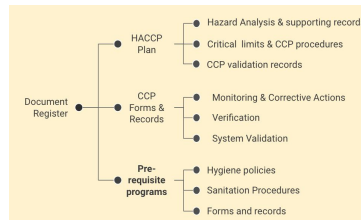


1

Identify the team

2

Identify the food, distribution, intended use and consumer



3

Request the HACCP plan and Pre-requisite Programs

4

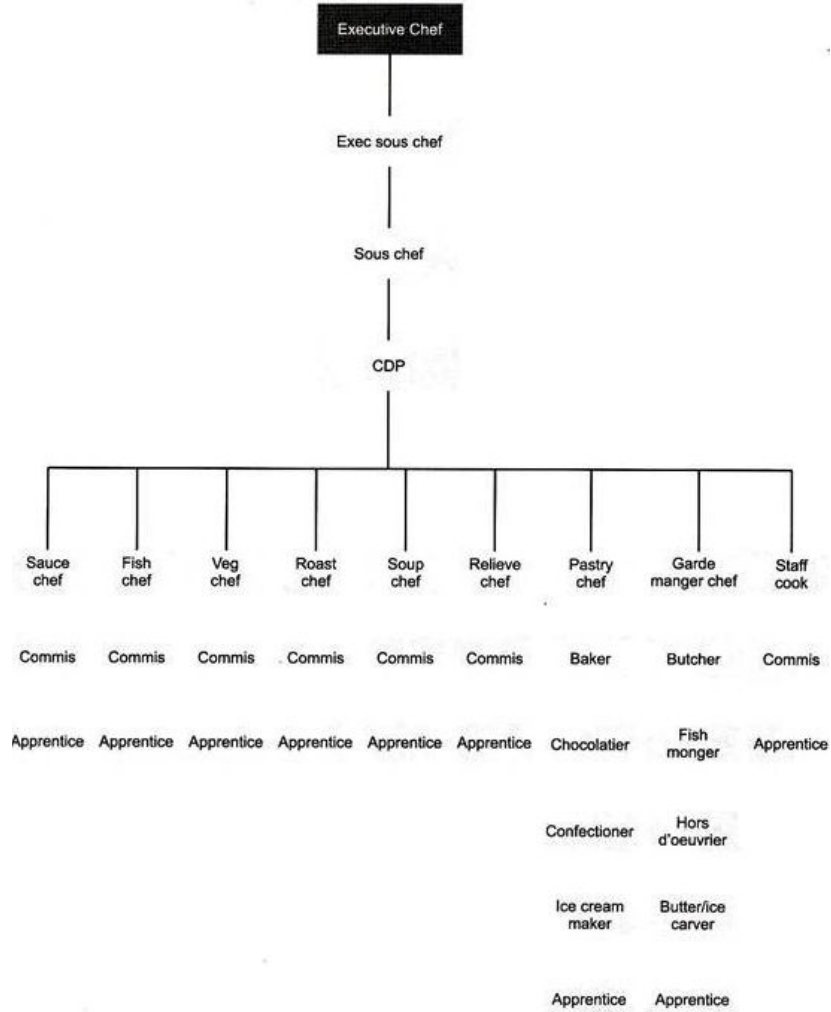
Conduct performance evaluations

“Can you walk me through your training program?”



# Example: Hotel Restaurant Kitchen





Executive Chef

Exec sous chef

Sous chef

CDP

Sauce chef	Fish chef	Veg chef	Roast chef	Soup chef	Relieve chef	Pastry chef	Garde manger chef	Staff cook
Commis	Commis	Commis	Commis	Commis	Commis	Baker	Butcher	Commis
Apprentice	Apprentice	Apprentice	Apprentice	Apprentice	Apprentice	Chocolatier	Fish monger	Apprentice
						Confectioner	Hors d'oeuvrier	
						Ice cream maker	Butter/ice carver	
						Apprentice	Apprentice	



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1390 Market Street, Suite 210, San Francisco, CA 94102  
[www.sfdph.org/dph/EH/Food/](http://www.sfdph.org/dph/EH/Food/)  
Phone: (415) 252-3800 Fax: (415) 252-3842

## Specialized Food Processing Questionnaire

Business Name: *Kalish Hotel*

Date: *6/5/18*

Business Address: *804 spring Street, San Francisco, CA 94965*

Owner Name: *Michael Kalish*

Phone: *( 415 ) 415-4151*

E-mail Address: *michael@kalishhotels.com*

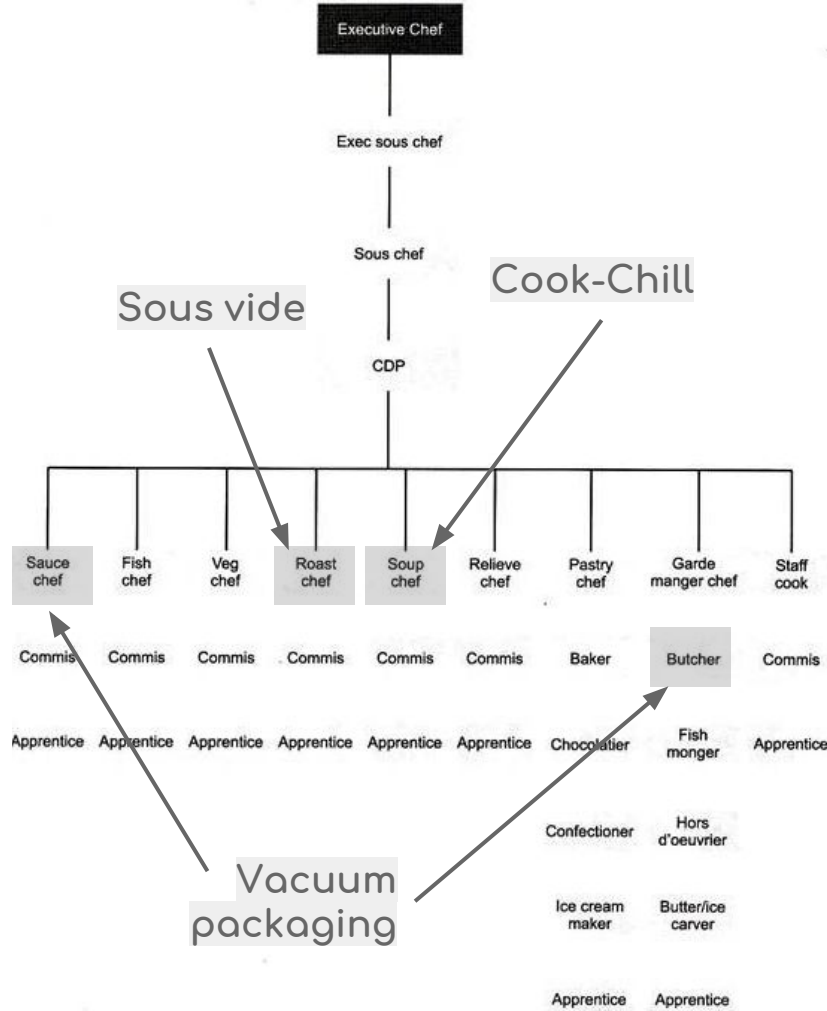
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See definitions on Page 3 for additional information

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|---|--|
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| <input type="checkbox"/> Modified Atmosphere Packaging (MAP)  | <input type="checkbox"/> Using food additives, such as vinegar, to make the food non-potentially hazardous |
| <input checked="" type="checkbox"/> Vacuum packaging  | <input type="checkbox"/> Processing/butchering meats brought in by customers                               |
| <input checked="" type="checkbox"/> Sous vide   | <input type="checkbox"/> Fermenting foods/ingredients  |
| <input checked="" type="checkbox"/> Cook-chill  | <input type="checkbox"/> Bottling juices   |
| <input type="checkbox"/> Smoking  | <input type="checkbox"/> Storing live molluscan shellfish in water tanks                                   |
| <input type="checkbox"/> Curing   | <input type="checkbox"/> Other (Example: seed sprouting):  |
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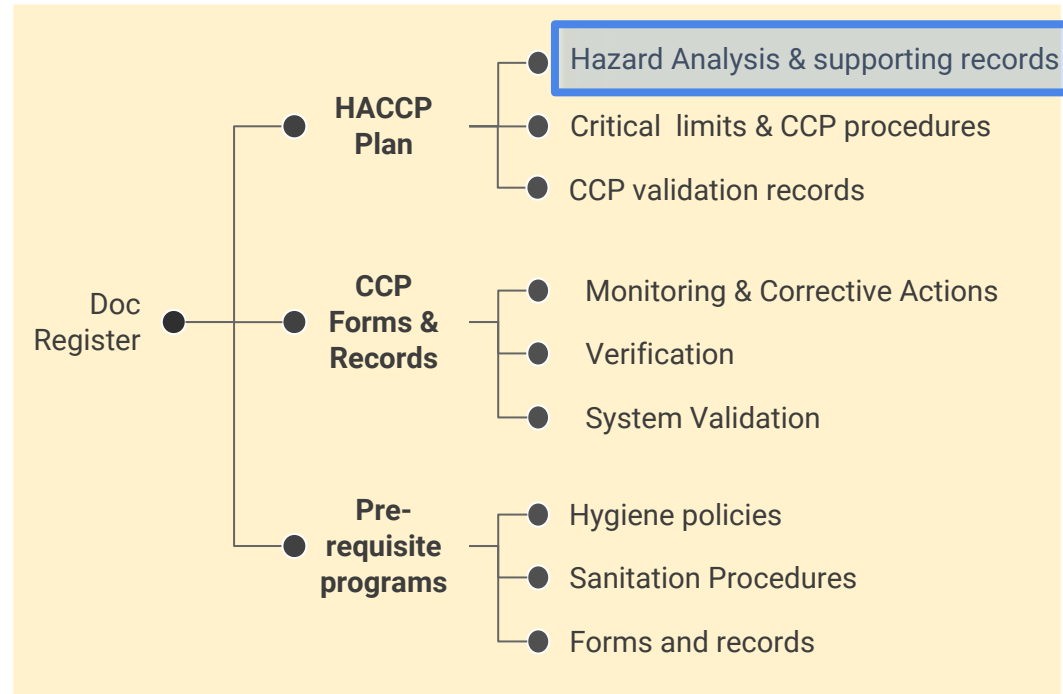
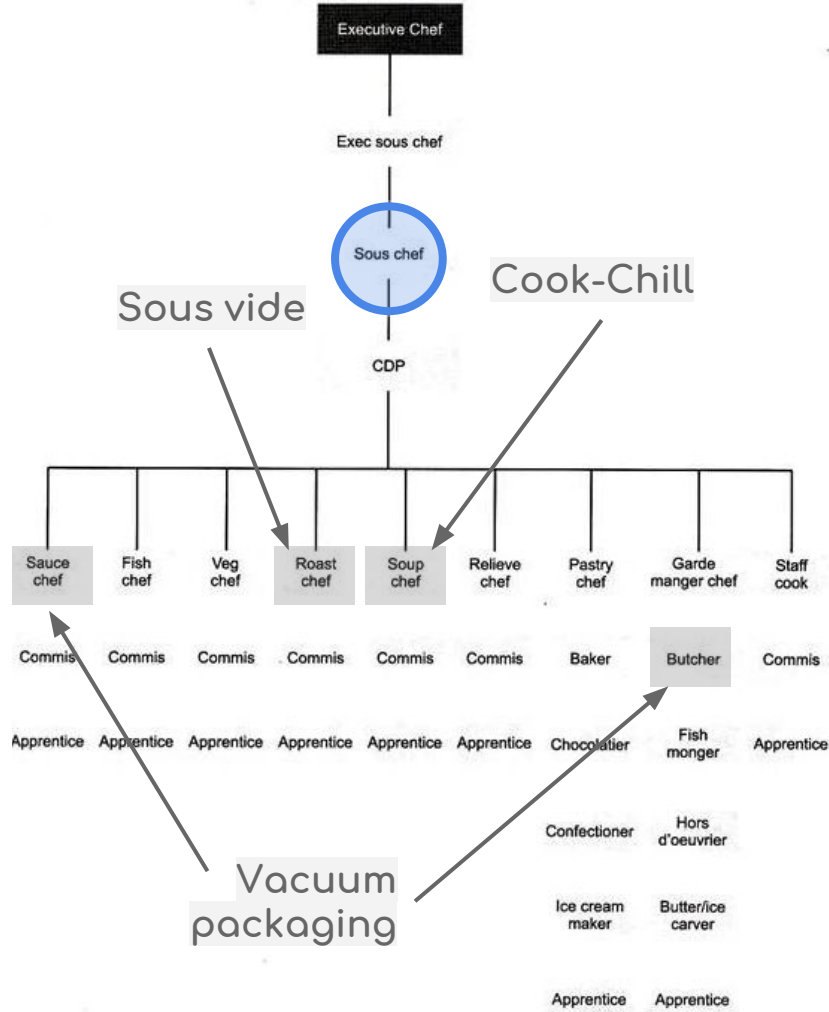
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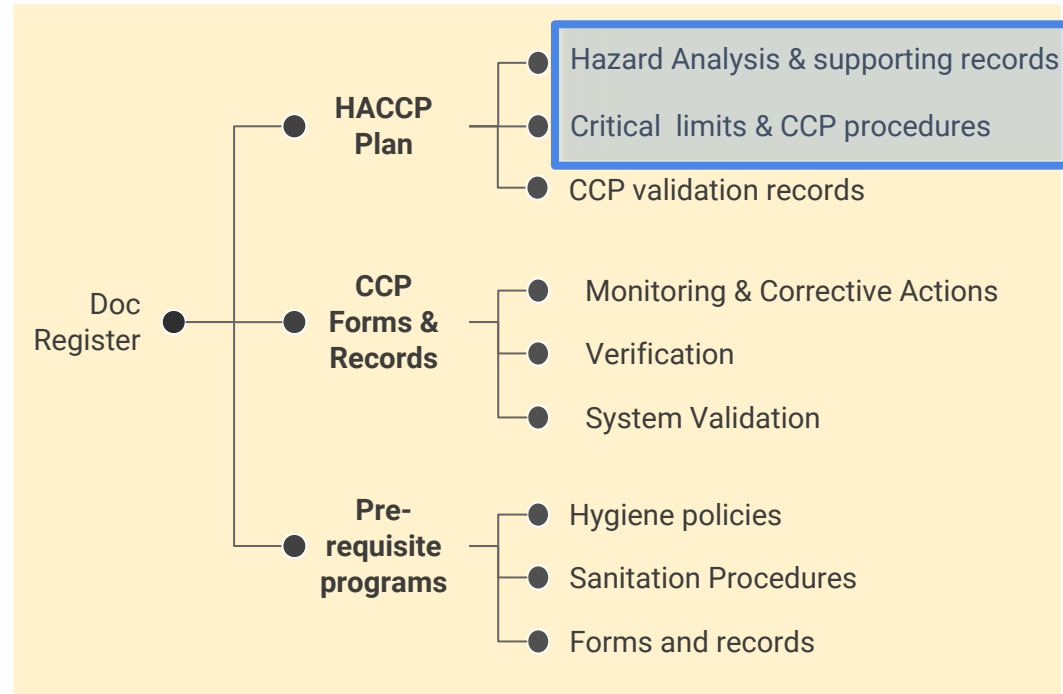
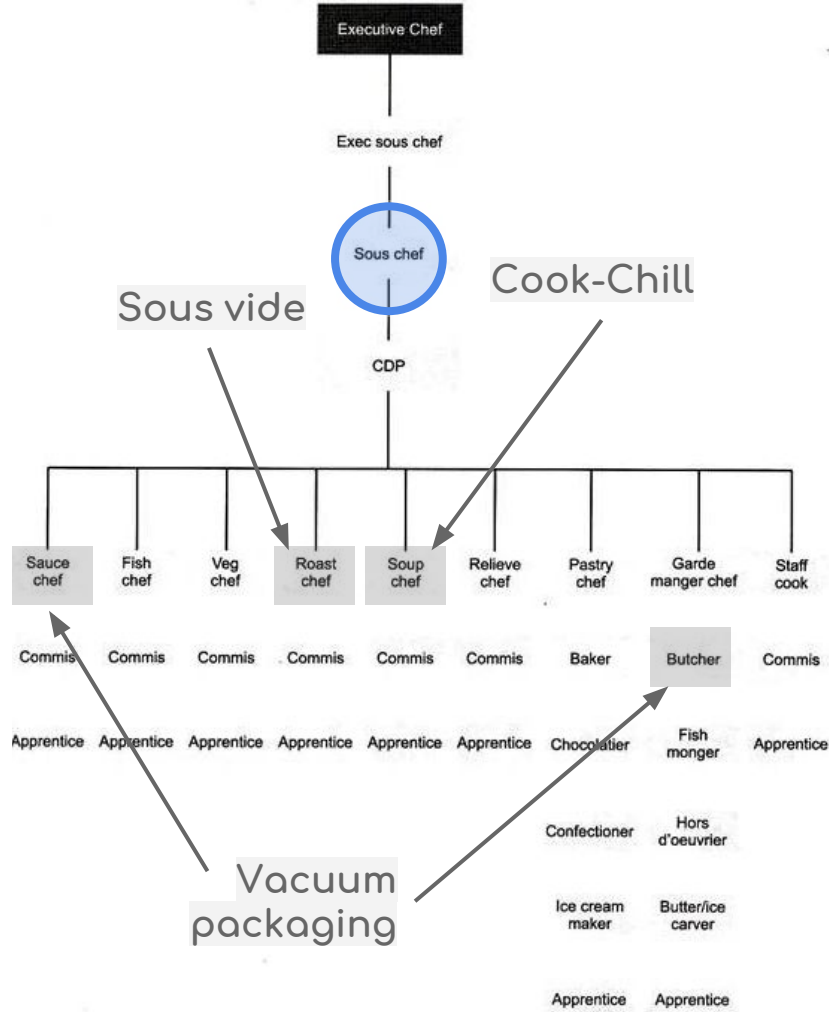
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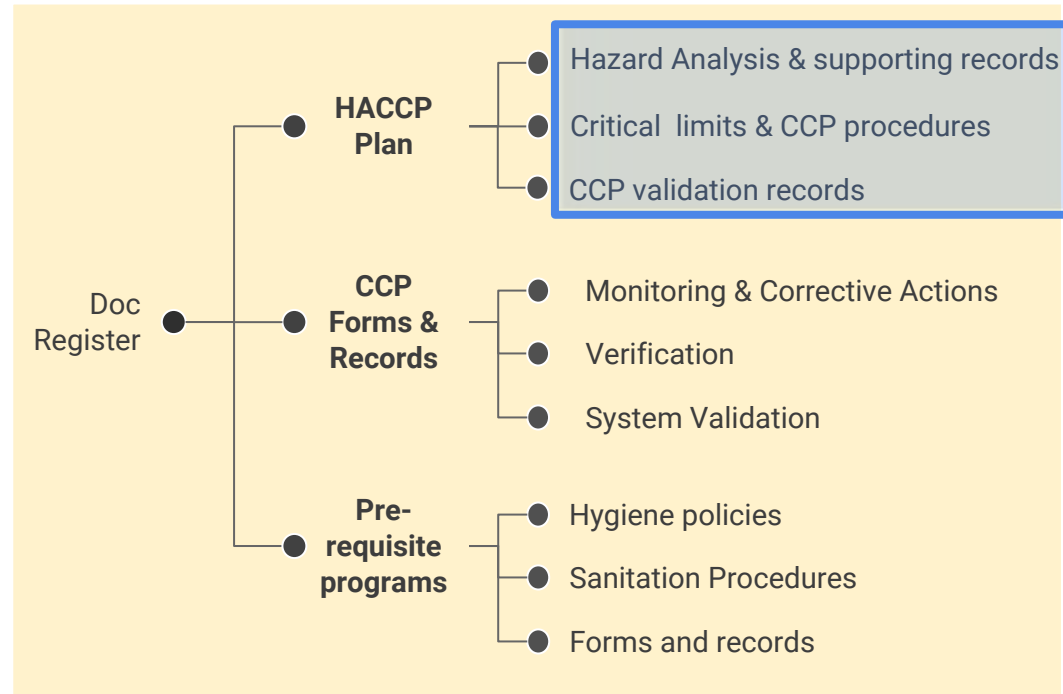
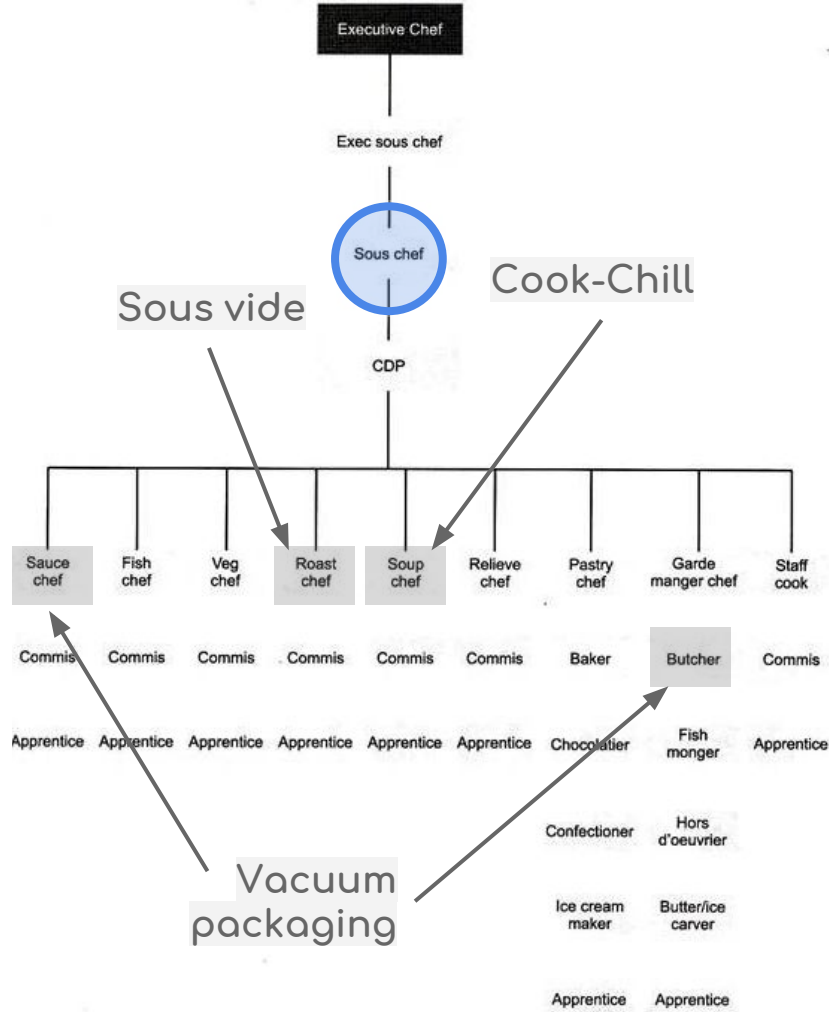
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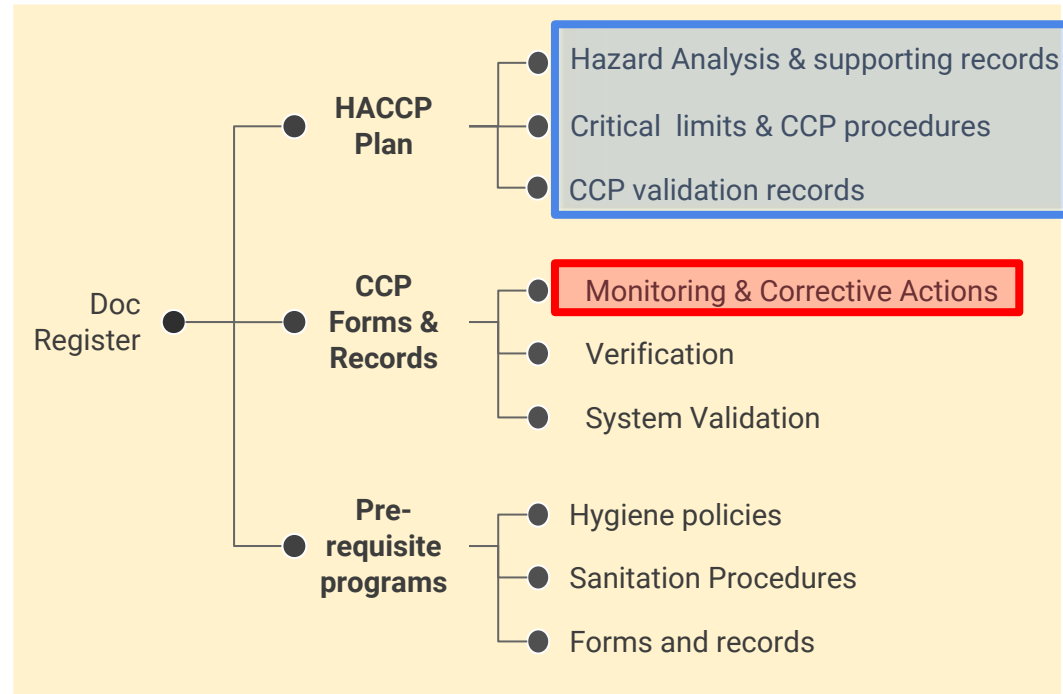
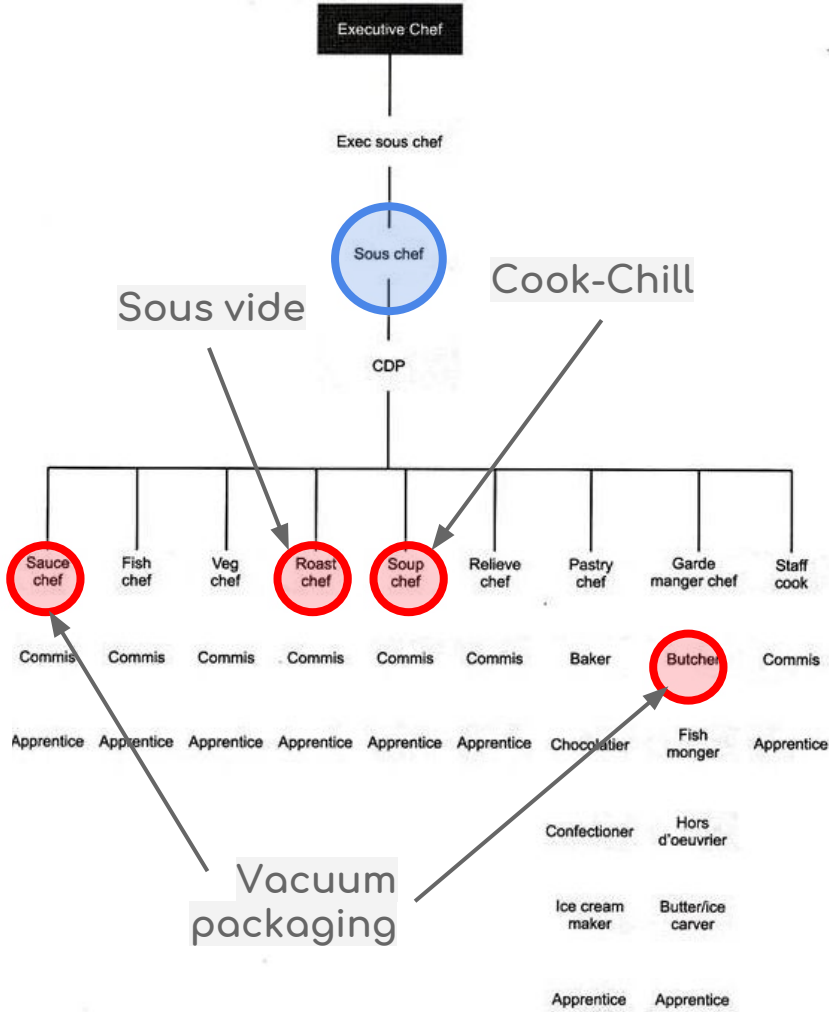
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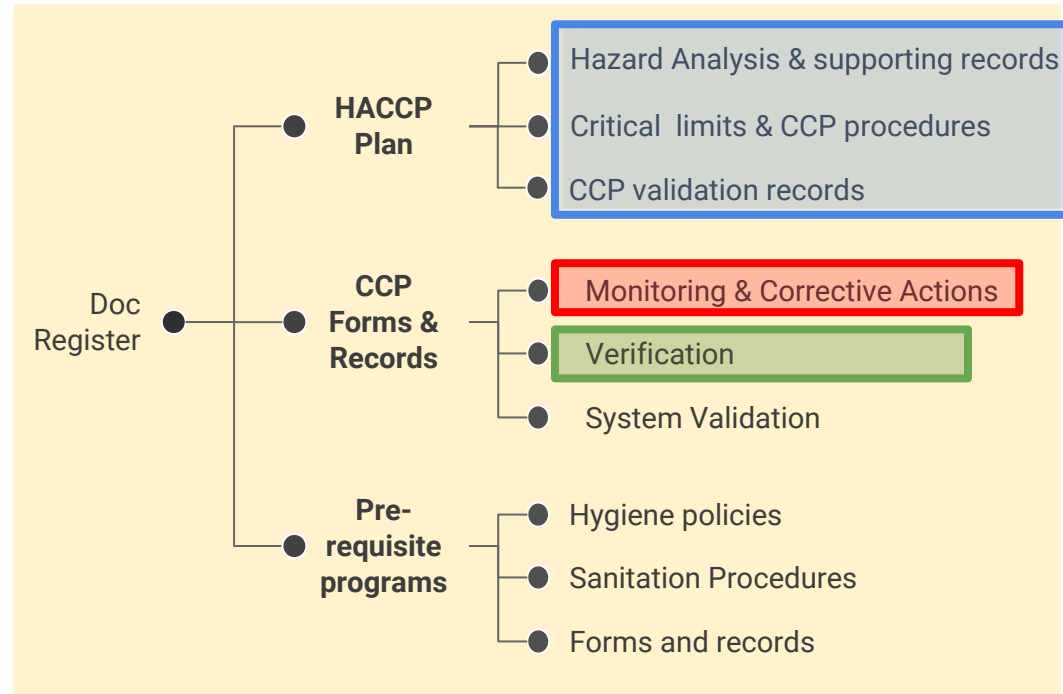
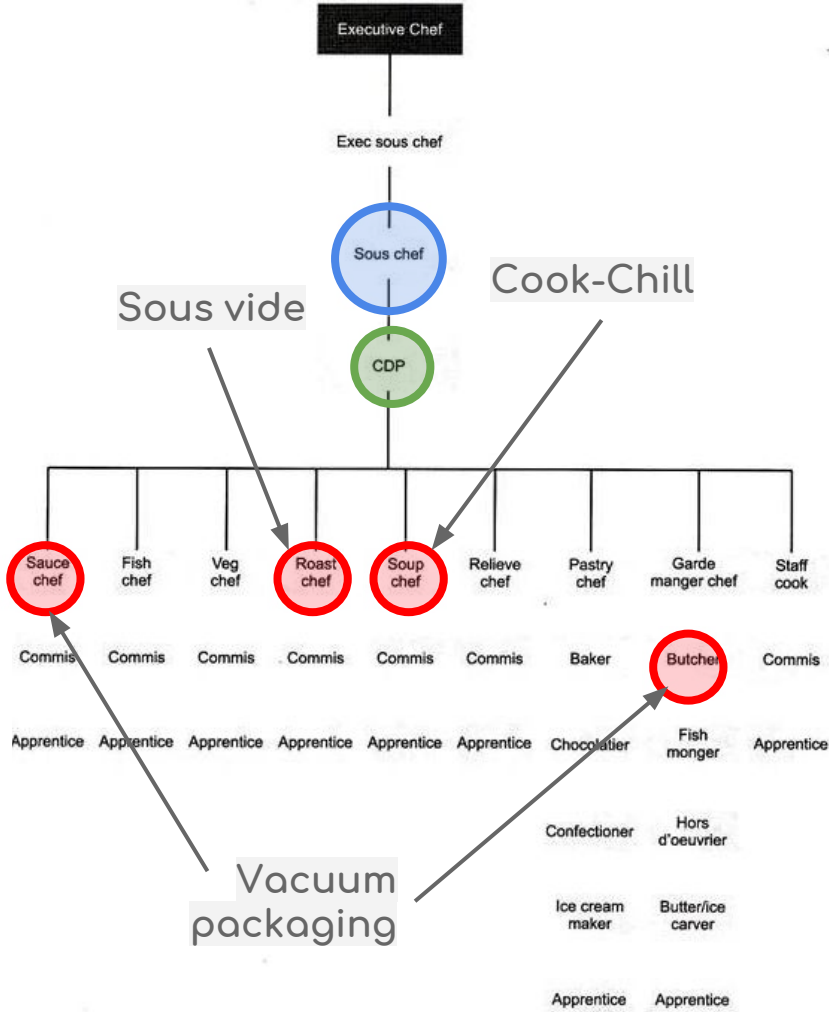


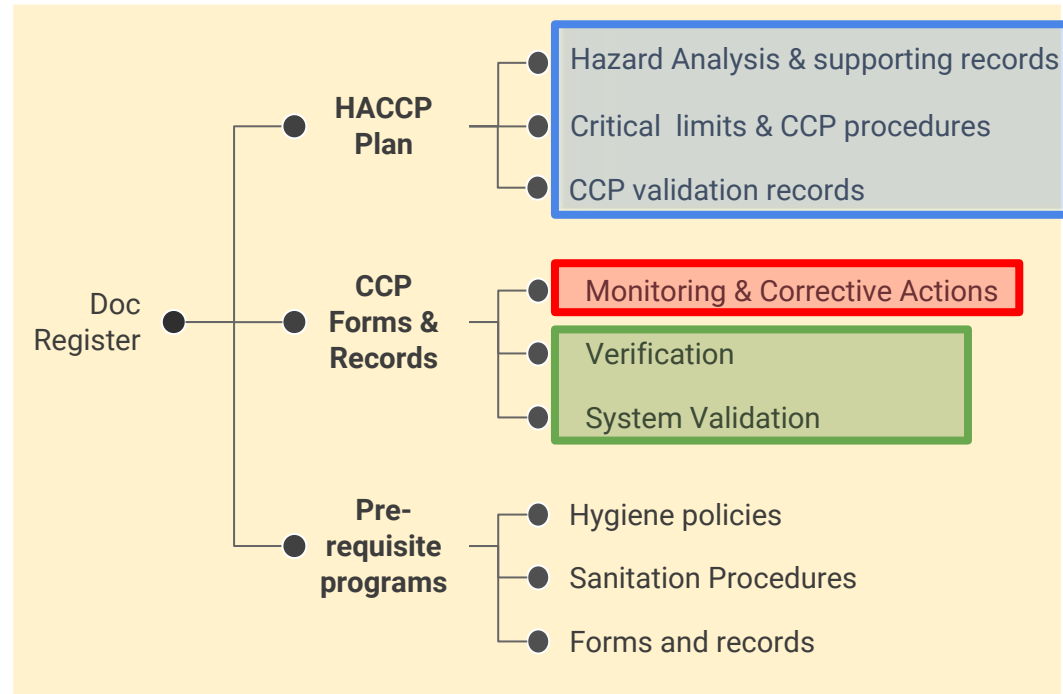
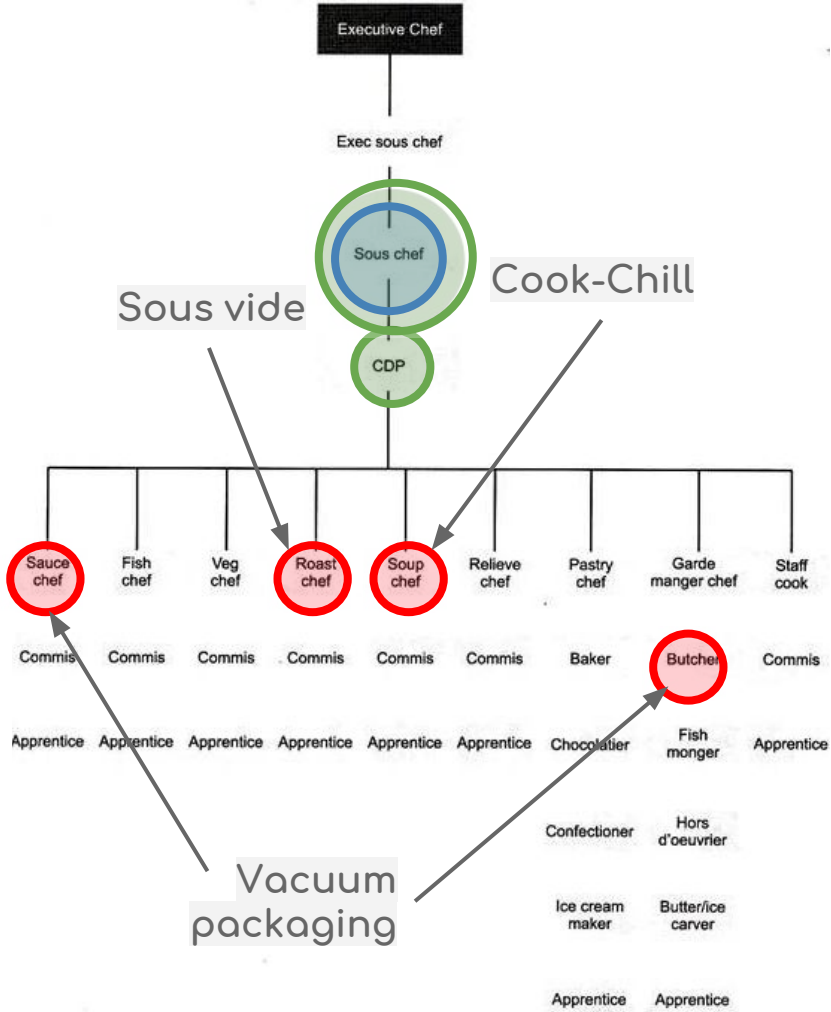


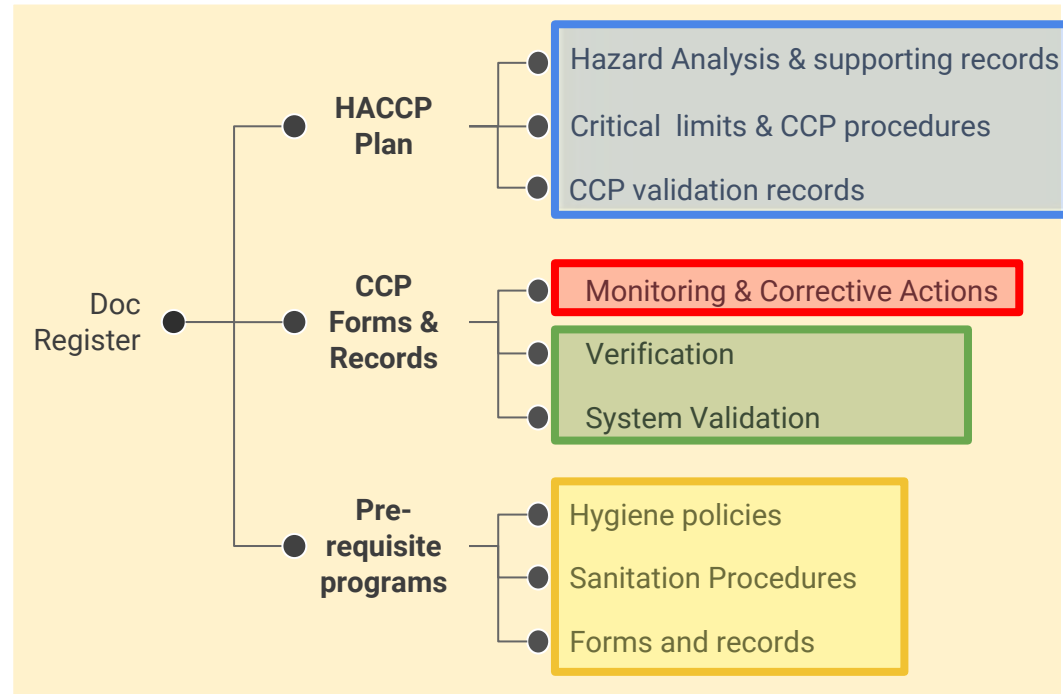
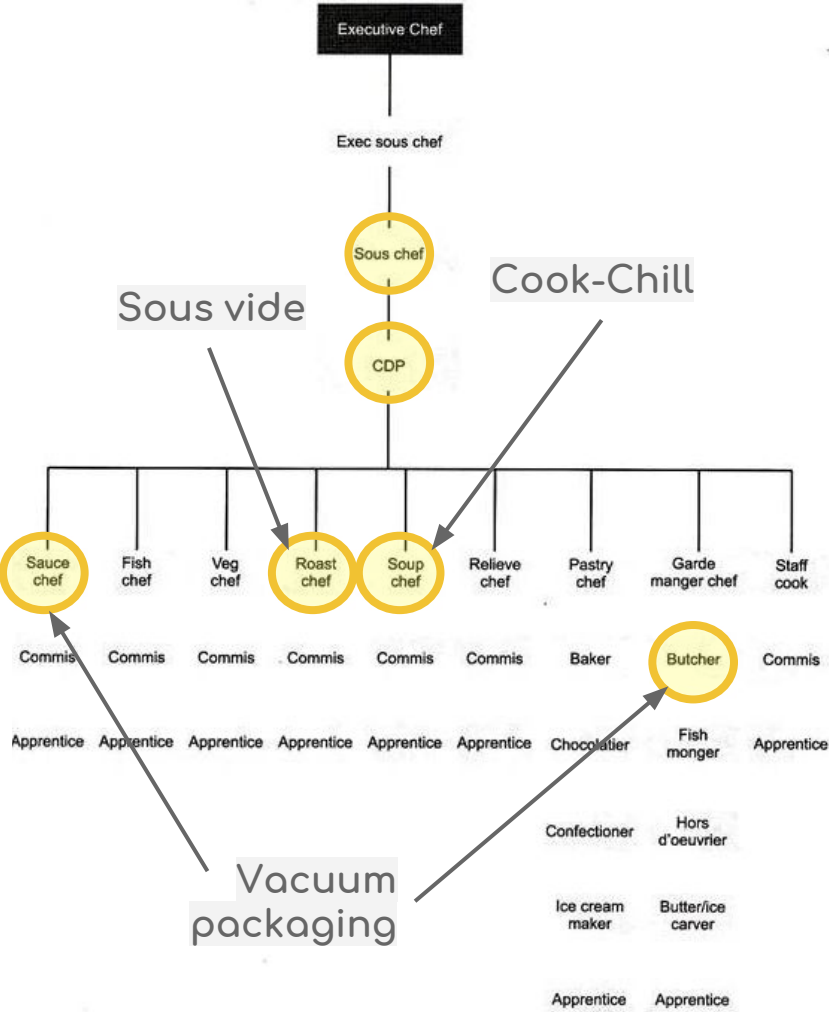












## Activity #2

### Scenarios

# Instructions:

1. Pass out cards. Each participant reads their card to the group.
2. As a group, identify issue(s) raised by scenario.
3. Identify steps inspector on duty can take to:
  - a. Identify the root cause of the issue
  - b. Assist the retailer to correct the issue
  - c. Protect public health

# Scenario #1

The hazard analysis is thorough and well supported with scientific studies. The CCP tables are well-written with technical language. The Chef explains that a consultant developed the HACCP plan for the restaurant's cook-chill operations. The CCP monitoring procedure states that cook-chill food must be heat sealed at a temp  $\geq 135^{\circ}\text{F}$ , which is well documented in the restaurant's records. However during an inspection a line cook is observed filling and sealing bags of chilled vegetable stock.



# Scenario #2

An executive chef for a hotel restaurant stores her sous-vide and cook-chill foods in several walk-ins across her hotel's kitchens. During an inspection, the temperature in multiple walk-ins are observed to exceed the critical limit for her cold storage CCP.

# Scenario #3

You notice that data is missing or incomplete in the cooking log for the last few days. Cooking is a CCP.

# Scenario #4

Looking at the HACCP team table, you learn that some of the HACCP team members have left the company.

# Scenario #5

A chef pulls 10 sous vide processed chicken thighs (cooked and still in their bags) from cold storage and drops them in a warm water bath to warm up for service. With each order, she removes chicken from a bag. The chef does not have a reheating and hot holding log or identify reheating/hot holding as a CCP on her flow diagram. The chicken may remain in the bath up to 5 hours. Unused chicken is returned to cold storage

# Any Questions?