A New Method of Applying HACCP Principles for the Catering & Food Service Industry

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• Key objectives
  – To improve public health through introduction of HACCP into catering:
    • Restaurants, street vendors, hospitals, schools etc
  – Assist businesses to comply with legal requirements
    • EU Regulation Jan 2006
    • Problem for small businesses (4% )
HACCP & small businesses

• Little evidence of success of HACCP in small business
  – 97% of all businesses are small
  – 60% of these are catering
  – MAFF study in 1999 demonstrated feasibility in all sectors except catering
Starting point….

- Attempts to implement ‘classical HACCP’ in UK catering fail
- No evidence anywhere in world of systematic introduction of ‘classical HACCP’ into catering
- Something innovative was needed
  - Risks needed to be taken
- Must overcome identified barriers
• Initiative must be led by people who understand the catering environment
The new system should be:

- bottom up approach
- an integrated system
- underpinned by the 7 HACCP principles
- user friendly
- expert knowledge built-in
- useful documentation and record keeping
- focus on microbiological risks
- focus on the business not the employees
How did it happen?

• Building Blocks
  – Multi-disciplinary team
  – Remove HACCP jargon
  – Industry involvement
  – Integrate with current food hygiene campaign
    • Cooking, Chilling, Cleaning, Cross contamination
The FSA solution: SFBB
Safer Food Better Business

Components:
  - Documented Safe Working Methods
  - Record Keeping Diary
Part 1: Documentation - Safe Methods

- Includes *safety* aspects of all practice, how the manager ensures *control* of these, and plans for if things go *wrong*.
- Specific to - and owned by - individual business.
- Fully detailed.
- Internal and external utility.
- Presented through videos & photographs
Part 2: Record Keeping – Diary

- Page a day ‘food diary’ where daily responsibility is signed for.
- Opening and closing checks
  - Daily section for recording any problems or changes and the action that was taken.
- Reminders for regular management checks and reviews.
Development of safe methods

Practices identified, extensively reviewed and validated by FSA.
# Safe Method: Whole Birds

**Thorough cooking kills harmful bacteria**

Menu items: ________________

<table>
<thead>
<tr>
<th>Safety Point</th>
<th>Why?</th>
<th>How do you do this?</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Pre-heat oven.</td>
<td>To allow more accurate timing.</td>
<td>Temperature:</td>
</tr>
<tr>
<td>• Do not pack the birds too tightly.</td>
<td>This is to allow hot air to circulate for more even cooking.</td>
<td>Space between birds:</td>
</tr>
<tr>
<td>• Turn the birds during cooking.</td>
<td>This will allow the meat to be cooked more evenly.</td>
<td>Turned __ times</td>
</tr>
<tr>
<td>• Cook the birds for long enough.</td>
<td>It is essential to cook the meat for long enough to kill all harmful bacteria.</td>
<td>Bird</td>
</tr>
</tbody>
</table>

- Simple messages
- Focus on safety
- Explains reasons
- Filled in by business
<table>
<thead>
<tr>
<th>Check it</th>
<th>Why?</th>
<th>How to do this</th>
<th>If not, what do you do?</th>
</tr>
</thead>
<tbody>
<tr>
<td>After the bird has been cooked as above, check to make sure it has been cooked through (i.e. at the leg).</td>
<td>Normally the leg is the last part to finish cooking so this is the best place to test if a bird is cooked all the way through.</td>
<td>Pierce the bird in its thickest part (between drumstick and thigh) with a sharp item (knife/metal skewer) until the juices run out (picture 1).</td>
<td>✓</td>
</tr>
<tr>
<td>If it has not, cook for longer until it has. See ‘what to do when things go wrong’ section.</td>
<td></td>
<td>These juices must be free from pink/red colouring (picture 2), all blood/residue must have changed to brown and be otherwise clear (picture 3).</td>
<td>✓</td>
</tr>
</tbody>
</table>

Test each bird.
Page a day

Opening & closing checks

Exception reporting

Extra space

Signature of responsibility

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**Tuesday 14<sup>th</sup> October 2003**

### The 4 Cs were effectively followed:

<table>
<thead>
<tr>
<th>Fire</th>
<th>Ice</th>
<th>Snow</th>
<th>Heat</th>
</tr>
</thead>
</table>

### Opening Check

- [ ]

### Closing check

- [ ]

### Any Problems or Changes? | What did you do?
---|---
| | |

### Notes

<table>
<thead>
<tr>
<th>Name</th>
<th>Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Application of Codex Methodology

- Apply pre-requisite programmes
- Apply preliminary procedures
- Apply HACCP principles 1-7
Pre-requisite programmes

- Historical separation of general and specific hazards
- Confusing
- GHP not controlled systematically in most catering outlets
- SFBB integrates both
- Facilitates control of ‘critical’ generic hazards
- Advantage over classical HACCP
Example: cleaning

LOW RISK

HIGH RISK
Preliminary procedures

- Assemble team
- Describe product
- Identify intended use
- Construct flow diagram
- Confirm flow diagram
Simple Modular Structure

Cooking

Chilling

Cross-contamination

Cleaning
Apply HACCP Principles

1. Hazard Analysis
   - Identify significant hazards
   - Establish control measures

2. Identify CCPs

   → Technical decision making
   → Pre-determined
   → Explicit in SFBB
• Science translated into simple messages

_Cooking kills harmful bacteria_
3. Determine critical limits
4. Monitoring procedures → practical, real-time, every time
5. Corrective action
   - pre-determined practical options
   - triggers appropriate record keeping
6. Verification
   – Compliance
     • Diary builds in requirement for regular review
   – Validation
     • Methods validated by FSA
     • Exception requires internal validation
7. Documentation & record keeping
   – safe methods
   – diary
Validity of the methodology underlying SFBB?

• Developed to overcome identified barriers
Validity of the methodology underlying SFBB?

- Developed to overcome identified barriers
- Rigorous evaluation.
  - 3 yr study
  - 50 businesses
  - 20-50 research hrs in each business
Preliminary Results

– Evidence of behavioural change
– Microbiological improvement
– Businesses understand and use it with minimal support
– And they like it!
Current roll-out

• Version 4: Safer Food Better Business—developed for very small businesses currently being implemented across 600 LA’s.

• 3 year programme – 400,000 premises