

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

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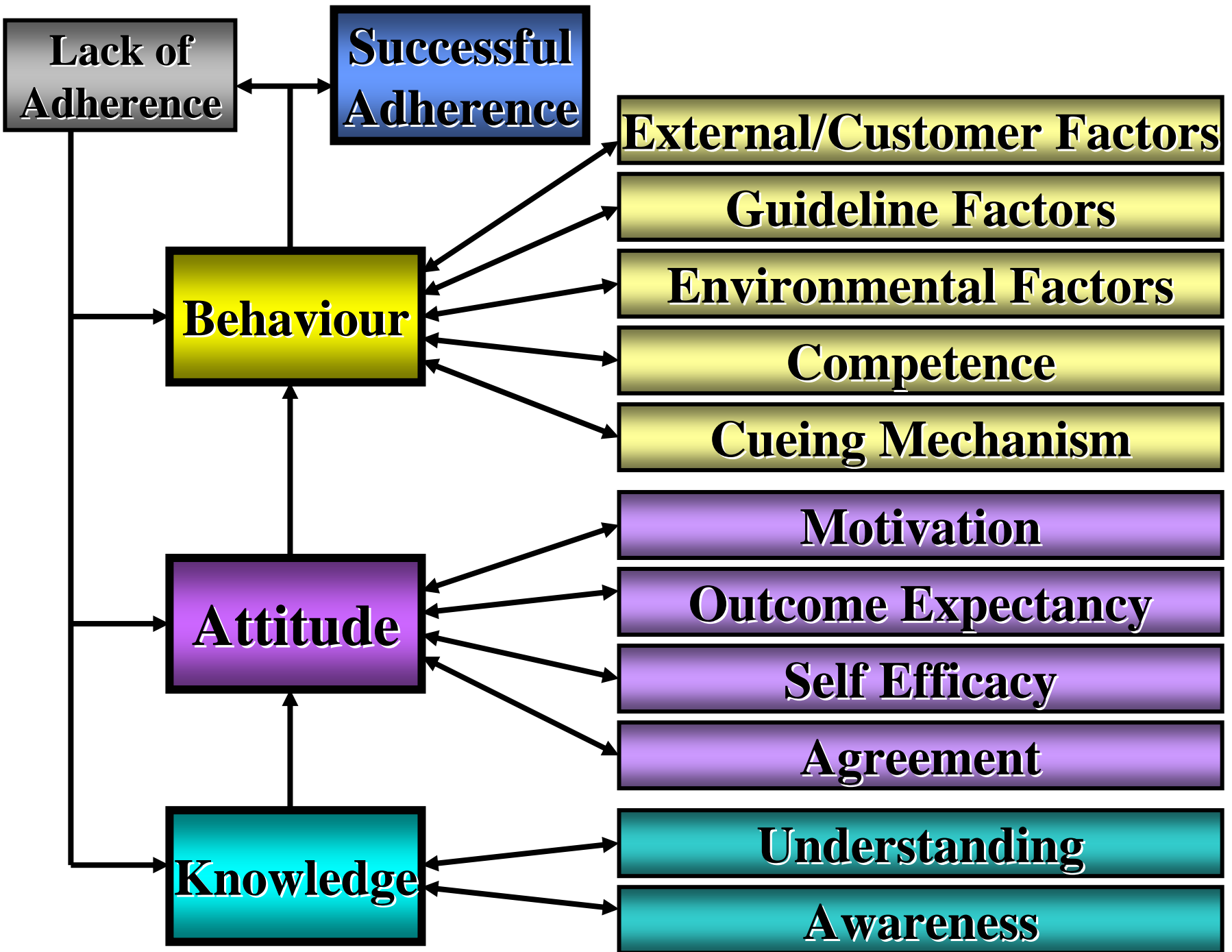
- Key objectives
 - To improve public health through introduction of HACCP into catering:
 - Restaurants, street vendors, hospitals, schools etc
 - Assist businesses to comply with legal requirements
 - EU Regulation Jan 2006
 - Problem for small businesses (4%)

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

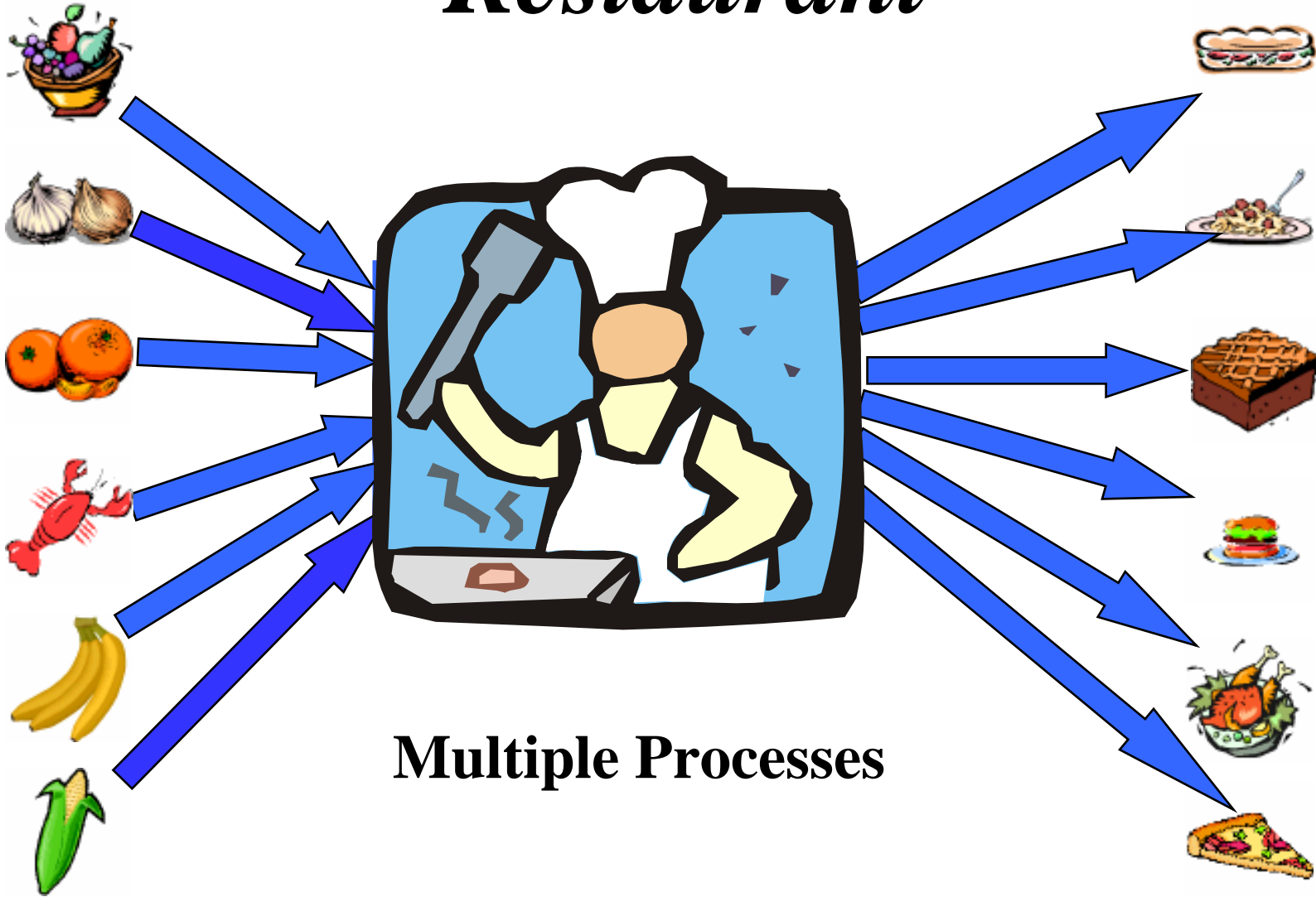
Starting point....

- 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

Restaurant



Complex Inputs

Complex Outputs

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: _____



Simple messages

Focus on safety

Explains reasons

Filled in by business

Safety Point	Why?	How do you do this?								
• Pre-heat oven.	To allow more accurate timing.	Temperature:								
• Do not pack the birds too tightly.	This is to allow hot air to circulate for more even cooking.	Space between birds:								
• Turn the birds during cooking.	This will allow the meat to be cooked more evenly.	Turned ___ times								
• Cook the birds for long enough.	It is essential to cook the meat for long enough to kill all harmful bacteria.	<table border="1"> <thead> <tr> <th>Bird</th> <th>Weight</th> <th>Temp</th> <th>Time</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>	Bird	Weight	Temp	Time				
Bird	Weight	Temp	Time							

Check it	Why?	How to do this	If not, what do you do?
<p>After the bird has been cooked as above, check to make sure it has been cooked through (i.e. at the leg).</p> <p>If it has not, cook for longer until it has. See 'what to do when things go wrong' section.</p>	<p>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</p>	<p>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). <input checked="" type="checkbox"/></p> <p>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). <input checked="" type="checkbox"/></p> <p>Test each bird. <input checked="" type="checkbox"/></p>	

Practical advice

HACCP principles built in

Jargon free



1



2



3

Photographs to aid understanding

Realistic advice if things go wrong

Tuesday 14th October 2003

The 4 Cs were effectively followed:



Opening Check

Closing check

Any Problems or Changes?	What did you do?

Notes

Notes area for recording observations and actions.

Name _____
Signature _____

Page a day

Opening & closing checks

Exception reporting

Extra space

Signature of responsibility

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

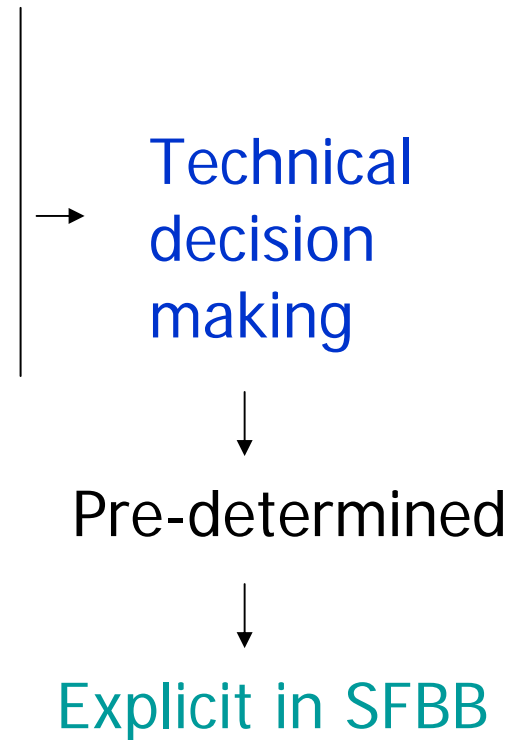


Apply HACCP Principles

1. Hazard Analysis

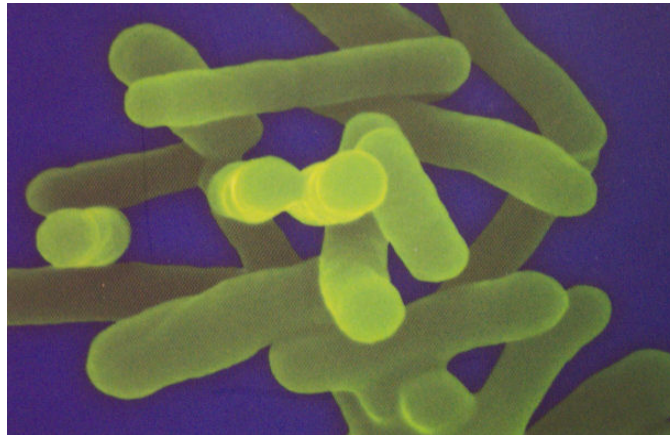
- Identify significant hazards
- Establish control measures

2. Identify CCPs



- 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