



International Foodservice Consultants

(is a trading division of Robert Croft Associates Limited)

HACCP Monitoring



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Food Industry (HACCP) Applications

- Explanation of HACCP and it's Principles
- Critical Control Points
- Basic Needs



History of Haccp

Hazard Analysis of Critical Control Points

‘In the 1960s, the Pillsbury Corporation developed the HACCP control system with NASA to ensure food safety for the first manned space missions’





Foodservice Issues and Opportunities

- **Food Safety**
 - In 2003 there were 71,032 cases of food-borne illness in England & Wales ¹
 - 81% of consumers experiencing food-borne illness cited food out of the home as the source¹
 - *Improper temperatures in the storage, cooking and holding of food cause 50% of all food-borne illness*
- **Regulatory Compliance**
 - *EC 852/2004 EU Food Legislation Directive*
 - Local Health Department
 - HACCP compliance
- **Spoilage Costs**
 - Food spoils twice as fast for every 5 degrees above its maximum cold holding temperature
 - *The leading cause of spoilage is equipment failure and under-performance*
- **Paper-based Systems are Labour Intensive and Ineffective, they include;**
 - Food Safety / HACCP
 - Physical inspections
 - Temperature Monitoring
 - Employee training and testing
 - Inventory and receiving



Current Legislation

UNITED KINGDOM

The Food Safety Act 1990

Food Safety (General Food Hygiene) Regulations 1995

Food Safety (Temperature Control) Regulations 1995

EUROPE

EC 852/2004 EU Food Legislation Directive 2004

Compliance by 1st January 2006





Quality Standard – ISO 9000

Food safety management systems - Requirements for any organization in the food chain, can be applied to organizations ranging from feed producers, primary producers through food manufacturers, transport and storage operators and subcontractors to retail and food service outlets - together with inter-related organizations such as producers of equipment, packaging material, cleaning agents, additives and ingredients.

ISO 9000 specifies the requirements for a food safety management system in the food chain where an organisation needs to demonstrate *its ability to control food safety hazards in order to provide consistently safe end products* that meet both the requirements agreed with the customer and the applicable food safety regulations.



EC Legislation

EC 852/2004, Article 5, HACCP states;

Paragraph 1

Food business operators shall put in place, implement and maintain a permanent procedure or procedures based on the *HACCP principles.*

What are HACCP Principles?



Haccp Principles

- ***Stated as...***

Identifying any hazards that must be prevented, eliminated or reduced to acceptable levels

Identifying the critical control points at the step or the steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels.

Establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards.



HACCP Principles

- *Continued...*
- Establishing and **implementing effective monitoring procedures** at critical control points
- ***Establishing corrective actions*** when monitoring indicates that a critical control point is not under control
- ***Establishing procedures which shall be carried out regularly*** to verify that the measures outlined above are working effectively

Establishing documents and records commensurate with the nature and size of the food business to **demonstrate the effective applications** of the measures outlined above



In Summary...

- **Identifying any hazards...**
- **Identifying the critical control points...**
- **Establishing critical limits...**
- **...implementing effective monitoring procedures...**
- **Establishing documents and records...**

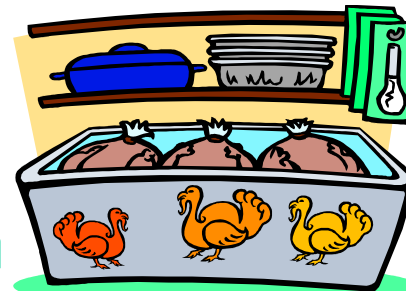


What does this mean...?



Qualitative and Quantitative CCP's

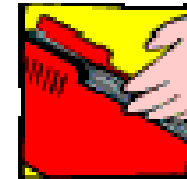
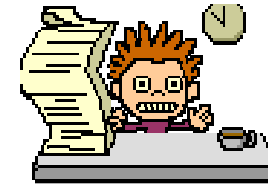
- Temperature measurement
 - Storage
 - Preparation & Cooking
 - Chilling
 - Storage
 - Distribution
- Goods receipt - condition
- Inventory management
- Cleaning schedules





Hazard Analysis / Risk Management

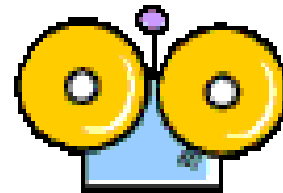
- Critical limit alarms/warnings
- Audit trail - corrective actions
- Detailed records /database
- Summary Reports > compliance





Resource Requirements

- People
- Staff training/discipline/monitoring
- Equipment and materials
- Alarm indicators
- Pens, paper, clipboards
- Database maintenance/archive/retrieval
- Report Forms
- Files/Filing cabinet
- Communications
- Time





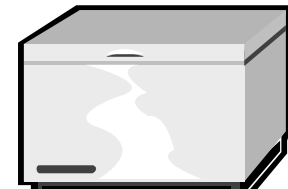
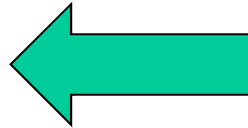
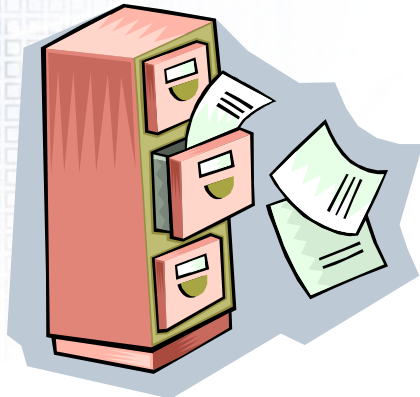
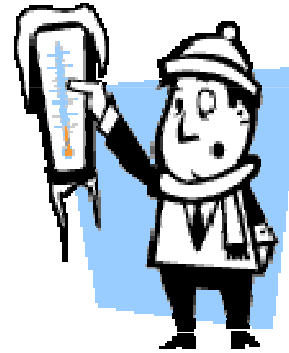
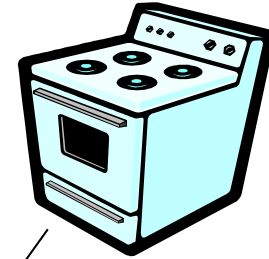
What do you Need...?



Typical Food Business Temperature Controls



- Vehicle
- Storage
- Cooking
- Cooling

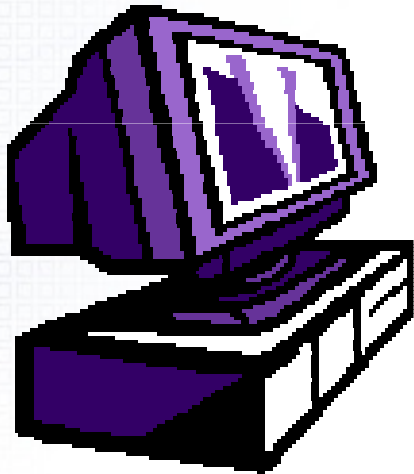


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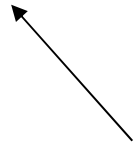
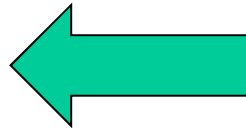
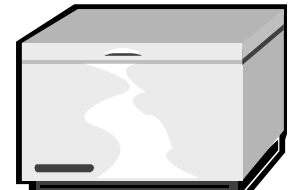
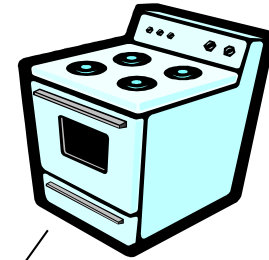


Typical Food Business Temperature Monitoring

- Vehicle
- Storage
- Cooking
- Cooling



Electronic
Temperature
Data
Devices





Automated HACCP data collecting system



The Typical System

- Comprising of 3 elements;
- Automatic Temperature & Humidity Monitoring
- Roaming Hand held PDA for HACCP data collection
- Mobile temperature data logger



The core of the system



24/7 automatic temperature monitoring.

Wirelessly transmits real time data to networked computers.

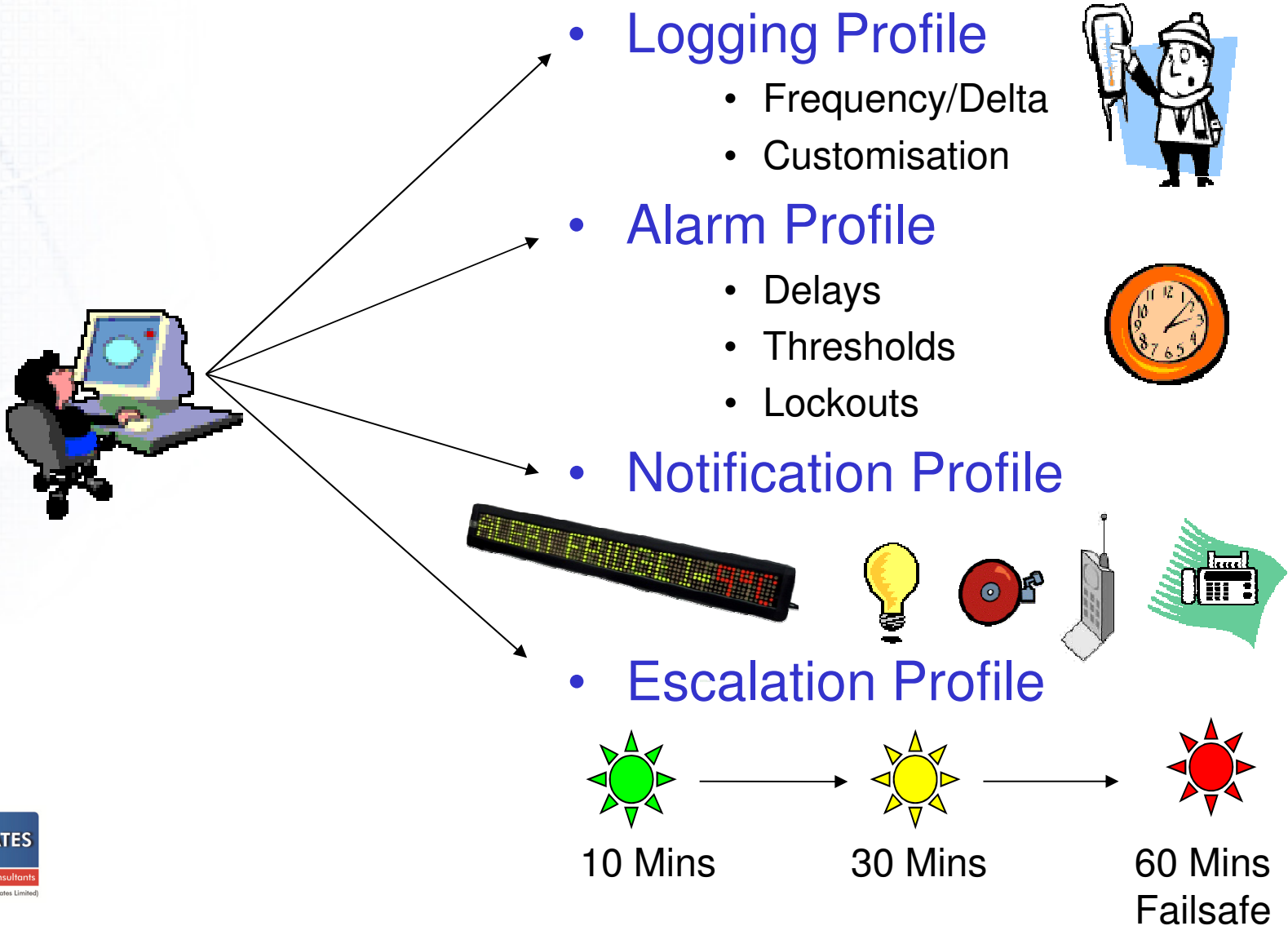
User-friendly software application for food safety and **HACCP** Compliance that provides instantaneous alerts and paperless reports for trend analysis, corrective actions and historical data files.



***wirelessly* monitoring equipment 24/7**

- Refrigeration
- Reach–Ins
- Walk–In Coldrooms
- Hot & Cold Display Counters
- Deli/ Fish Counters
- Prep areas & Tables
- Meat Display
- Ice Cream Cases
- Hot Water Heaters
- Dish Washers
- Meal Delivery Systems
- Hot & Cold Food Buffets
- Fryers
- Griddles
- Ovens
- Hot Holding
- Cold Holding
- Blast Chillers
- Compressors
- Salad Bars
- Steam Tables

Customised Profiles





Potential Savings

- Labour
 - Manual temperature recording
 - Management of records/report creation
 - Data transfer
- Energy
 - Reduces energy consumption
 - Door opening alerts
 - Monitors equipment and storage areas
- Food Spoilage
 - Reduced product wastage
- Preventative Maintenance
 - Refrigerator performance profiles



Interested to learn more?



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**Thank you for
your attention**