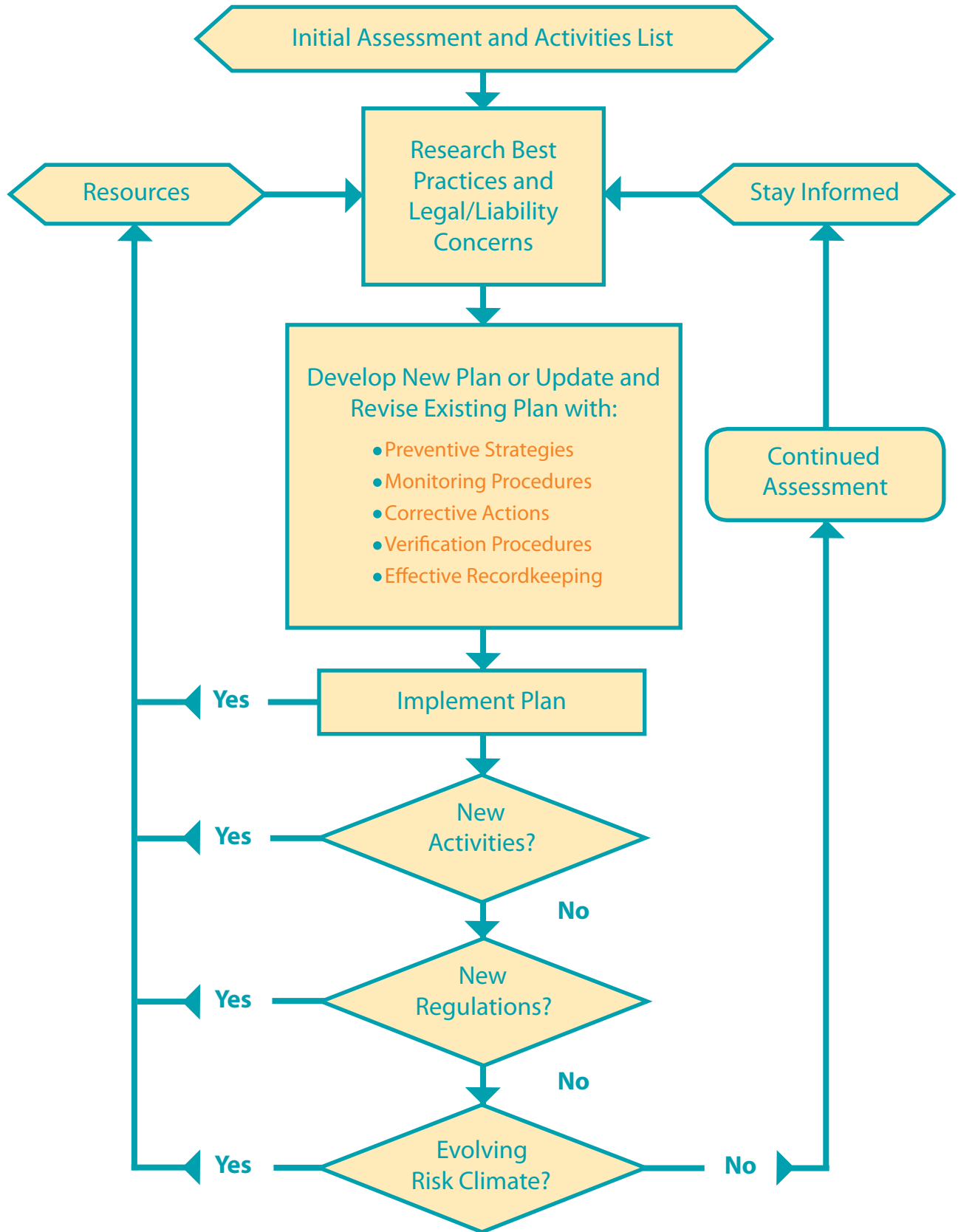


## HACCP Critical Control Points



## Control Points Table

Potential Risks			
Hazard Phase	Biological	Chemical	Physical
<b>Preproduction</b>	Livestock, wild animals, improperly composted manure, natural soil organisms.	Residues from previous use history or current pesticide and fertilizer use.	Stones and sticks or “trash” from previous crops, syringes, other debris in compost.
<b>Production</b>	Same as above plus contaminated irrigation water.	Fertilizers and pesticides.	See above.
<b>Harvest</b>	Improper worker hygiene; dirty bins, containers, and harvest equipment; domestic and wild animals.	See above plus equipment leaks and cleanser residues.	See above plus poorly maintained or damaged/worn-out equipment, workers’ personal articles (jewelry, pens, etc.).
<b>Postharvest</b>	Contaminated wash/rinse or cooling water, including ice; improper worker hygiene; dirty bins, containers, and sorting equipment; staging areas next to cull or compost piles or livestock areas.	Contaminated wash/rinse or cooling water, including ice; residues from pest control in and around packing shed/buildings; residues in bins and containers.	See above.
<b>Processing</b>	Improper canning temperatures or pH, flies or other vermin around drying racks, employee hygiene.	Residues and water or other additives used in processing.	Damaged containers and equipment, including jars and packaging materials; fragments from walls or ceilings; employees’ personal items.
<b>Storage</b>	Vermin such as mice or insects; improper temperatures or humidity; dirty bins and other types of cross-contamination.	Residues from cleansers and pesticides used to control vermin, residues or cross-contamination from other materials stored in the same facility.	Damaged bins, fragments from walls or ceilings, vermin nesting materials.
<b>Transportation</b>	See above.	See above plus residues from previous transport of chemical materials in vehicles.	Damaged pallets, bins, and containers; fragments from vehicles.
<b>Marketing</b>	Employee and consumer handling, improper sampling hygiene, improper temperature control.	Sanitizing and cleaning residues on display and sampling equipment.	Damaged display equipment; employees’ or customers’ personal items, including coins.
<b>Preparation</b>	Poor worker hygiene, dirty equipment, cross-contamination, improper cooking time or temperature, poor kitchen sanitation.	Residues on equipment, food additives.	Damaged equipment (both cooking and serving), fragments from walls or ceilings, employee’s personal items.
<b>Consumer</b>	Inadequate or improper consumer education such as “refrigerate after opening” and “discard date” advisories.	Inadequate or improper consumer education such as “wash before consuming” advisories.	Inadequate or improper consumer education such as “may contain pits or shell fragments” warnings.

A blank copy of this form is provided on the following page so you can fill in your own control points table.

## Control Points Table

Identify Potential Risks in Your Operation			
Hazard Phase	Biological	Chemical	Physical
Preproduction			
Production			
Harvest			
Postharvest			
Processing			
Storage			
Transportation			
Marketing			
Preparation			
Consumer			

Use this table in conjunction with the Control Points Table on the preceding page.

## Self-Evaluation and Planning Worksheets

The self-evaluation worksheet in this guide can assist you in identifying your strengths and weaknesses with respect to managing food-safety risks for each type of hazard and at every phase of an operation. Completing this short self-evaluation is a good place to start the process of developing or improving your food-safety risk management plan.

For each phase, rate your satisfaction with the controls you have in place for the three classes of food-safety hazards. For example, if your operation has made significant strides to ensure successful control of biological hazards during production—such as careful management and application of compost, adequate containment of livestock and their waste products, and use of clean irrigation water from a protected source—then place a check mark in Box 4 indicating a Very Satisfied level of assurance. In contrast, if exposure to food-safety risks during the marketing phase of your operation has not received much attention until now, you might place check marks in Boxes 1 or 2 for all three classes of food-safety risk in the Marketing row of the table.

After completing the self-assessment table, use it as a guide to assist you with planning to improve your management of



food-safety risks. The worksheet that follows allows you to group various phases of your operation by level of assurance from your self-assessment. This process generates a priority list from which to plan.

On the final worksheet, you can organize your activities chronologically into a timetable. Use this timetable to implement your management plan for addressing food-safety risk.



## Self-Evaluation Checklist

Rate your level of assurance with respect to food-safety hazards at each step of operation as follows:

4 = Very Satisfied    3 = Some Level of Uncertainty    2 = Needs More Attention    1 = No Controls

Assessment Phase	4	3	2	1	4	3	2	1	4	3	2	1
Preproduction												
Production												
Harvest												
Postharvest												
Processing												
Storage												
Transportation												
Marketing												
Consumer Education												
Product Labeling												
Employee Training												
Restroom Facilities												
Signs and Postings												
Food Preparation												
Kitchen Facilities												
Food Storage Areas												
Animal Contact Areas												
Recordkeeping												

## Prioritizing Actions

*From the Self-Evaluation Checklist*

### Level 1: Immediate Attention

Research Best Management Practices and begin to implement.

NO CONTROLS

### Level 2: Short-Term Goals

Revisit Best Management Practices for these topics and make modifications accordingly.

NEEDS MORE ATTENTION

### Level 3: Fine Tuning

As time permits, research these topics in more detail. Make necessary adjustments.

SOME LEVEL OF UNCERTAINTY

Level 4: Continue monitoring and self-assessment regularly.

VERY SATISFIED

D  
E  
C  
R  
E  
A  
S  
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N  
G  
  
P  
R  
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Y



## Timetable for Implementation

Use this form to begin building a timetable for implementing food-safety practices. This table will summarize your activity plans for improving food safety in your operation.

<b>Next Three Months</b>	Activity Plan
<b>Next Six Months</b>	Activity Plan
<b>Next Year</b>	Activity Plan