

4626.1735 CONTENTS OF HACCP PLAN. (SEE ALSO PART 4626.0420) 8-201.14

For a food establishment that is required under part 4626.1730 to have a HACCP plan, the licensee shall submit to the regulatory authority a properly prepared HACCP plan that includes:

A. general information such as the name of the license applicant or licensee, the food establishment address, and contact information;

B. a categorization of the types of TCS foods that are to be controlled under the HACCP plan;_{p2}

C. a flow diagram or chart for each specific food or category type that identifies:

- (1) each step in the process;_{p2}
- (2) the hazards and controls for each step in the flow diagram or chart;_{p2}
- (3) the steps that are critical control points;_{p2}
- (4) the ingredients, materials, and equipment used in the preparation of that food;_{p2} and
- (5) formulations or recipes that delineate methods and procedural control measures that address the food safety concerns involved;_{p2}

D. a critical control points summary for each specific food or category type that clearly identifies:

- (1) each critical control point;_{p2}
- (2) the critical limits for each critical control point;_{p2}
- (3) the method and frequency for monitoring and controlling each critical control point by the designated food employee or the person in charge;_{p2}
- (4) the method and frequency for the person in charge to routinely verify that the food employee is following standard operating procedures and monitoring critical control points;_{p2}
- (5) action to be taken by the designated food employee or person in charge if the critical limits for each critical control point are not met;_{p2} and
- (6) records to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed;_{p2}

E. supporting documents such as:

(1) food employee and supervisory training plan that addresses the food safety issues of concern;_{p2}

(2) copies of blank records forms that are necessary to implement the HACCP plan;_{p2}
and

(3) additional scientific data or other information, as required by the regulatory authority, supporting the determination that food safety is not compromised by the proposal;^{p2}and

F. any other information required by the regulatory authority.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

Published Electronically: *January 2, 2019*