

Special Processing and HACCP

Why are the changes in the rule beneficial?

1. Provides clearer guidance about special processes that was previously unavailable.
2. The section is more detailed, giving operators critical safety information
3. Rule identifies controls so that variances and HACCP plans may not always be needed.
4. Provides flexibility and more options to the operator using the best science available.

Processes that require a HACCP plan and potentially, a variance:

- Packaging juice without warning label*
- Smoking food for preservation*
- Curing*
- Food additives**
- Reduced oxygen packaging**
- Live molluscan shellfish*
- Sprouting seeds or beans*
- Custom meat processing*

*Variance and HACCP always required

**Variance and HACCP sometimes required

HACCP plans must contain:

- Process description including ingredients
- Flow chart
- Foundation programs (e.g. hygiene, cleaning and sanitizing)
- Standard Operating Procedures (SOP) outlining: hazards, Critical Control Points (CCPs), critical limits, monitoring procedures, corrective actions, verification method, and documentation procedures
- Data supporting plan if not outlined in rule.

Rule Sections:

- 3-502
- 8-103
- 8-201



C. Botulinum, the cause of botulism, grows well in low oxygen environments.

Photo: cdc.gov

Public Health Reasons for HACCP plans and variances:

These processes

- Have been **linked with outbreaks of severe illness, or**
- **They support the growth of deadly pathogens** like *Clostridium botulinum*, the cause of botulism, and *Listeria monocytogenes*.

Additional safeguards must be used to protect you and your customers.