# Special Processing and HACCP

#### Why are the changes in the rule beneficial?

- 1. Provides <u>clearer guidance about special processes that was previously unavailable</u>.
- 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.

## <u>Processes that require a HACCP plan</u> <u>and potentially, a variance:</u>

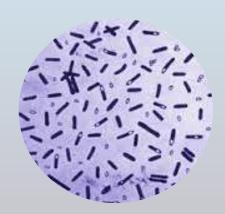
- Packaging juice without warning label\*
- Smoking food for preservation\*
- Curing\*
- Food additives\*\*
- Reduced oxygen packaging\*\*
- Live molluscan shellfish\*
- Sprouting seeds or beans\*
- Custom meat processing\*
- \*Variance and HACCP always required
- \*\*Variance and HACCP sometimes required

## **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

### <u>Public Health Reasons</u> 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.

