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HACCP

A Practical Approach

Third Edition

Revisited with a view of food safety risk reduction

Foreword by William H. Sperber

 Springer

Foreword

The 1994 and 1998 editions of *HACCP: A Practical Approach* found a ready audience, particularly among food companies and corporations that were engaged in global commerce and wanted to comply with the recommended codes of practice for food safety management as first published by Codex Alimentarius in 1992. Those particular codes were based upon the Hazard Analysis and Critical Control Point (HACCP) system and Good Hygienic Practices (GHP). As discussed below, the latter is one example of a prerequisite program (PRP) that is a necessary part of the foundation for a successful food safety management system. Because HACCP had emerged and evolved as a voluntary effort of the food industry in the United States beginning in 1971, it seemed natural for food companies to independently acquire knowledge about food safety management from authoritative sources, such as the earlier editions of this book.

Considering the global authority of the Codex codes of practice, as empowered through the World Trade Organization, it is disappointing that more than one decade into the twenty-first century the management of food safety is not better incorporated into the mechanics of the global food supply chain. Given the breadth and complexity of the supply chain, which handles vast quantities of food commodities, ingredients, and products, everyone must understand that the success of international food safety efforts depends upon the development and implementation of:

- Effective food safety practices,
- Sound food safety regulations, and
- Effective governmental and intergovernmental food safety organizations.

Only the first of these points—effective food safety practices—has received sufficient and effective attention at this time. The remaining two points have not been effectively addressed by the responsible parties. Therefore, direct participants in the global supply chain must shoulder the responsibility for food safety as described briefly below. It is reasonable to expect that such action can be effective because most of the knowledge of food safety hazards and the means for their

control resides with the scientists, engineers, and managers in the global food industry.

This third edition of *HACCP: A Practical Approach* is an excellent resource to teach and reinforce effective food safety practices. The authors are highly experienced teachers, researchers, and practitioners of the subject matter; they have extensively updated their original material. The content on prerequisite programs has been considerably increased. These include good agricultural practices (GAP), GHPs, good manufacturing practices (GMP), and a newly proposed PRP—good consumer practices (GCP). GAPs and GCPs in particular make the points that food safety is a “farm-to-table” effort and that everyone has a role in food safety. These are especially important considerations in the case of foods that are typically distributed and consumed raw or undercooked.

The matter of food safety regulations is somewhat beyond the direct scope of this book, but it must be mentioned here because it sometimes affects the ability of the food industry to fulfill its responsibilities to produce safe food. Over the course of the past century a number of effective food safety regulations have been implemented worldwide; these greatly assisted the food industry and improved public health. Prominent examples include regulations for the pasteurization of fluid milk and liquid eggs, the sterilization of canned foods, and the chlorination of drinking water. More recent regulations deal with raw meat and poultry products, fresh seafood, juice products, and produce. Although some of these in the USA are purportedly HACCP regulations, they are actually ineffective and hinder the food industry in its efforts to produce safe food. The cause of food safety was well served in 1972 when industry and government scientists in the USA collaborated to write canned foods regulations, which were based upon HACCP principles. In stark contrast, some recent food safety regulations have been drafted and enacted with the principal input of various politicians, lawyers, lobbyists, think tanks, or consumer advocates; persons inexperienced with food production and food safety management. These regulations have further hindered food safety management and public health education by creating the false expectation that foods typically distributed and consumed raw or undercooked can always be pathogen-free. Sometimes we are confronted with an impractical clamor to declare pathogens in raw foods to be treated as adulterants.

A brief consideration of the matter of effective governmental and intergovernmental food safety organizations demonstrates the necessity for the food industry to take direct control of all aspects of the safety of its products and to not wait for more effective governmental actions or regulations. While we must continue to work to have effective governmental organizations for food safety, progress will come with difficulty. There are about 200 countries in the world. It can accurately be claimed that even some developed countries have dysfunctional food safety organizations. While some countries have effective single food safety agencies, many do not. There is also no effective intergovernmental food safety organization; therefore, coordination at the international level has been defaulted to the global food supply chain, particularly to food corporations, which have a global interest in maintaining a supply of safe food. Should an effective intergovernmental food

safety organization be formed, say in the United Nations, it could ideally coordinate its global activities through the single food safety agencies of each member country.

There is room for optimism that effective actions will eventually be taken to provide effective food safety regulations and organizations. In the meantime the food industry must assume the mantle of food safety leadership. HACCP and effective food safety management procedures began more than 40 years ago as independent food industry efforts. To a very large extent, if they are to continue to produce safe food, members of the global food supply chain must maintain this independent mindset that they bear the principal responsibility for food safety. Food producers, processors, distributors, handlers, and consumers must collectively understand and exercise their shared responsibility for food safety. This third edition of *HACCP: A Practical Approach* will be an excellent tool to assist their efforts.

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Finally, we remain grateful to the contributors to the first and second editions of *HACCP: A Practical Approach*, many of which remain in this third edition.

About this book

HACCP: A Practical Approach, third edition has been updated to take into account current best practice and new developments in HACCP application since the last edition was published in 1998. This book is intended to be a compendium of up-to-date thinking and best practice approaches to the development, implementation, and maintenance of HACCP programs for food safety management.

Introductory chapters set the scene and update the reader on developments on HACCP over the last 15 years. As with the previous editions, we cover the preliminary stages of HACCP including preparation and planning and system design before moving on to consider food safety hazards and their control. Prerequisite program (PRP) coverage has been significantly expanded in this new edition reflecting their development as key support systems for HACCP. The HACCP plan development and verification and maintenance chapters have also been substantially updated to reflect current practice and a completely new chapter on application within the food supply chain has been added. Appendices provide a new set of case studies of practical HACCP application plus two completely new case studies looking at lessons learned through food safety incident investigation. Pathogen profiles have also been updated by experts to provide an up-to-date summary of pathogen growth and survival characteristics that will be useful to HACCP teams.

Whilst some readers may wish to read the book from cover to cover, we anticipate that many readers will dip into the specific sections, chapters, and appendices at different parts of their food safety journey. The book is written both for those who are developing HACCP systems for the first time and for those who need to update, refresh, and strengthen their existing systems. New materials and new tools to assist the HACCP team have been provided and we have included the current situation on issues that are still undergoing international debate, such as operational PRPs. All tools such as decision trees and record-keeping formats are provided to be of assistance and are not obligatory to successful HACCP. Readers are guided to choose those that are relevant to their situations and which they find are helpful in their HACCP endeavors.

About the Authors

Sara Mortimore is a British citizen but has lived and worked in the USA since 2002. She started her career with Glaxo SmithKline, working as a Research Technologist and then moved to a division of Croda International where she again worked in R&D before transitioning into Quality Assurance. In 1989 she joined Grand Metropolitan Foods which later became Pillsbury and subsequently was incorporated by General Mills Inc. She stayed there for close on 19 years moving through a series of global assignments all in Food Safety and Quality, including Food Safety Manager for GrandMet Foods Europe, Quality Director for Pillsbury Europe, Quality and Regulatory Operations Director for General Mills International and, finally, as a director in Global Sourcing Development. During this time she gained a deep cultural understanding of the attitudes and behaviors of people towards food safety in manufacturing throughout the world.



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GrandMet Foods Europe and in retail at Sainsbury's. She then moved to the consultancy, training, and audit organization, Reading Scientific Services Ltd, where she was General Manager of the Food Safety Consultancy, Training and Assessment Services, including RSSL's *Select QA*, one of the first certification bodies providing audits under the BRC Scheme. These positions allowed her to gain 20 years practical experience of food safety management systems in practice in the UK and international food industry prior to joining academia in 2004. She gained a PhD for her study of factors impacting HACCP effectiveness and continues to work closely with international food companies and organizations for the ongoing improvement of food safety standards.

Contents

Prologue

1	An Introduction to HACCP and Its Role in Food Safety Control	1
1.1	HACCP: The Basic Questions Answered	2
1.1.1	What Is HACCP?	2
1.1.2	What Are the Principles of HACCP?	3
1.1.3	Where Did HACCP Come from?	4
1.1.4	So, Why Should You Use HACCP?	4
1.1.5	Why Can't We Rely on Inspection and Testing?	6
1.1.6	What Are the Benefits?	9
1.1.7	Is HACCP All I Need to Do for Food Safety?	10
1.1.8	Can HACCP Be Used to Reduce Food Safety Risk in the Absence of Adequate PRPs?	10
1.1.9	Is HACCP Applicable to Everyone?	11
1.1.10	Why Should I Revisit My HACCP Program? I've Done This Already	15
1.2	External Position and Drivers for HACCP Use	16
1.2.1	Customers and Consumers	17
1.2.2	International Government Regulation	18
1.2.3	Government Inspectors and Enforcers	23
1.2.4	International Standardization	24
1.2.5	Media Issues and Brand Protection	26
1.3	Problems with Effective Implementation of HACCP: Why HACCP Fails	26
1.3.1	Examples of Food Safety Incidents	27
1.3.2	Failure to Understand HACCP: Common Misconceptions	34
1.4	Key Points Summary	35

- 2 Preparation and Planning to Achieve Effective Food Safety Management** 37
 - 2.1 The Key Stages of HACCP 38
 - 2.2 Preparing the Way: Personnel and Training 40
 - 2.2.1 Personnel Resources 40
 - 2.2.2 What Are the Training Requirements? 45
 - 2.3 What Is Our Current Status? Baseline Audit and Gap Analysis 50
 - 2.3.1 Performing the Gap Analysis: Questions to Consider for PRP Assessment 51
 - 2.4 Use of the Hazard Analysis and Risk Evaluation Process as an Enabler to GMP Improvement 56
 - 2.5 How Do We Get There? Project Planning 59
 - 2.5.1 What Structure Should the HACCP System Take? 59
 - 2.5.2 Using Project Planning Techniques 61
 - 2.5.3 Drawing up the Project Plan 63
 - 2.6 Continuous Improvement 65
 - 2.7 Key Point Summary 66
- 3 Hazards, Their Significance, and Control** 67
 - 3.1 Hazards and Their Significance 67
 - 3.1.1 Hazards and the Consumer 68
 - 3.1.2 Assessing Hazard Significance 70
 - 3.2 Understanding Control Measures for Practical Hazard Control 71
 - 3.3 Biological Hazards 72
 - 3.3.1 Biological Hazards and the Consumer 73
 - 3.3.2 Major Pathogenic Bacteria of Relevance to Food 74
 - 3.3.3 Viruses 79
 - 3.3.4 Parasites and Protozoa 79
 - 3.3.5 Prions 80
 - 3.3.6 Emerging Pathogens 80
 - 3.3.7 Animal Pathogens of Relevance to the Global Food Supply Chain 82
 - 3.4 Control of Biological Hazards 82
 - 3.4.1 Intrinsic Factors 82
 - 3.4.2 Process Technologies 87
 - 3.4.3 Summary of Control Options for Biological Hazards 89
 - 3.5 Chemical Hazards 91
 - 3.5.1 Mycotoxins 93
 - 3.5.2 Marine Toxins (Fish and Shellfish Poisoning) 95
 - 3.5.3 Cleaning Chemicals 95
 - 3.5.4 Pesticides 97
 - 3.5.5 Allergens and Food Intolerances 97

- 3.5.6 Toxic Metals (also known as heavy metals) 99
- 3.5.7 Nitrites, Nitrates, and *N*-Nitroso Compounds 100
- 3.5.8 Polychlorinated Biphenyls 100
- 3.5.9 Dioxins and Furans 101
- 3.5.10 Polycyclic Aromatic Hydrocarbons 101
- 3.5.11 Plasticizers and Packaging Migration 101
- 3.5.12 Veterinary Residues 102
- 3.5.13 Melamine and Cyanuric Acid 102
- 3.5.14 Chemical Additives 102
- 3.6 Control of Chemical Hazards 103
 - 3.6.1 Summary of Control Options for Chemical Hazards 104
- 3.7 Physical Hazards 105
 - 3.7.1 Glass 105
 - 3.7.2 Metal 106
 - 3.7.3 Stones 106
 - 3.7.4 Wood 107
 - 3.7.5 Plastic 107
 - 3.7.6 Pests 108
 - 3.7.7 Intrinsic Material 108
- 3.8 Control of Physical Hazards 108
 - 3.8.1 Summary of Control Options for Physical Hazards 109
- 3.9 Radiological Hazards 110
- 3.10 Conclusions 110
- 3.11 Key Points Summary 110
- 4 Prerequisites for Food Safety: PRPs and Operational PRPs 113**
 - 4.1 Definitions and Standards 113
 - 4.1.1 Definitions 114
 - 4.1.2 Standards and Guidelines 116
 - 4.2 Environment, Programs, and People 122
 - 4.2.1 Environmental Focus: Design for Good Hygiene 122
 - 4.2.2 Programs 128
 - 4.2.3 People 147
 - 4.3 Validation and Verification of PRPs 153
 - 4.4 Key Points Summary 153
- 5 Designing Food Safety 155**
 - 5.1 Product Safety Design 156
 - 5.1.1 Designing Your Recipe Formulation 157
 - 5.1.2 Designing Safe Processes 158
 - 5.1.3 Safe Raw Materials for Safe Product Design 158
 - 5.1.4 Establishing a Safe and Achievable Shelf-Life 159
 - 5.2 Prerequisite Program Design 161
 - 5.3 Equipment and Factory Design for Product Safety 161
 - 5.4 Product Safety Assessment 163

- 5.4.1 Development Specification 163
- 5.4.2 Product Concept Safety Considerations 165
- 5.5 Key Points Summary 173
- 6 How to Do a HACCP Study 175**
 - 6.1 What Is the HACCP Plan? 175
 - 6.1.1 The Process Flow Diagram 176
 - 6.1.2 The HACCP Control Chart 176
 - 6.2 Define Your Terms of Reference 177
 - 6.3 Describe the Products and Their Intended Use 180
 - 6.4 Constructing a Process Flow Diagram 182
 - 6.4.1 Types of Data 182
 - 6.4.2 Style 183
 - 6.4.3 Verify as Correct During Manufacture 183
 - 6.5 Carrying out the Hazard Analysis 188
 - 6.5.1 The Structured Approach to Hazard Analysis 188
 - 6.5.2 Questions to Be Considered 190
 - 6.5.3 Ensuring Sufficient Detail 192
 - 6.5.4 Severity and Hazard Significance 193
 - 6.5.5 Reference Materials: Where to Find Them and How to Use Them 198
 - 6.5.6 Identifying Control Measures 199
 - 6.6 Making Food Safety Decisions 210
 - 6.6.1 Where Are the Critical Control Points? 210
 - 6.6.2 Use of CCP Decision Trees for Raw Materials 211
 - 6.6.3 Use of CCP Decision Trees for Process Steps 214
 - 6.6.4 Operational PRPs 221
 - 6.7 Building Up the HACCP Control Chart 226
 - 6.7.1 What Are the Critical Limits? 226
 - 6.7.2 Validating Your Critical Limits 230
 - 6.7.3 Confirming Process Capability 233
 - 6.7.4 Finding the Right Monitoring Procedure 237
 - 6.7.5 Corrective Action Requirements 238
 - 6.8 Validation of the HACCP Plan 244
 - 6.9 Key Point Summary 249
- 7 Implementation, Verification, and Maintenance for Ongoing Risk Management 251**
 - 7.1 Implementation of the HACCP Plan 252
 - 7.1.1 Preliminary Steps: Challenging Your Controls and Corrective Action Systems 253
 - 7.1.2 Implementation Requirements and Action Planning 256
 - 7.2 Set Up CCP Management Systems: Monitoring, Corrective Action and Record Keeping Requirements 259
 - 7.2.1 Developing Monitoring Records 259

- 7.2.2 Monitoring Methods: Use of Statistical Techniques 260
- 7.2.3 Corrective Action: Requirements for Reporting and Acting on Deviations 262
- 7.2.4 Feedback on Results 263
- 7.3 Additional Facilities and Equipment for HACCP Implementation . . 263
 - 7.3.1 Facilities 264
 - 7.3.2 Equipment 264
 - 7.3.3 CCP Identification on Facilities and Equipment 265
 - 7.3.4 Modifications: Are They Complete? 265
- 7.4 Education and Training 265
 - 7.4.1 Foundation Training 266
 - 7.4.2 CCP Monitors 267
- 7.5 Confirm Implementation Actions Are Complete: Verification of Implementation 268
- 7.6 Verification as a Way of Life 268
 - 7.6.1 Records Review: Analysis of Data 269
 - 7.6.2 Calibration 272
 - 7.6.3 Verification Through Observation and Scheduled Audit . . . 272
- 7.7 HACCP System Maintenance 282
 - 7.7.1 Safety Review for Product and Process Changes 285
 - 7.7.2 Information Searching: Keeping Up to Date with Emerging Issues/Hazards 291
 - 7.7.3 Formal Periodic System Review 293
 - 7.7.4 Documentation Update: Amending Your HACCP Plan 294
 - 7.7.5 Ongoing Training Requirements 295
 - 7.7.6 Incident Management 297
 - 7.7.7 Ongoing Documentation and Record Keeping 298
- 7.8 Key Points Summary 299

- 8 Considerations for HACCP Application in Different Supply Chain Sectors 301**
 - 8.1 Introduction 301
 - 8.2 HACCP Application in Packaging Production 302
 - 8.3 HACCP Application in Animal Feed 306
 - 8.3.1 Introduction 306
 - 8.3.2 What Are the Hazards? 307
 - 8.3.3 Typical Control Measures 308
 - 8.3.4 Approach(es) Taken 308
 - 8.3.5 Difficulties and Issues 308
 - 8.4 HACCP Application in Primary Production 310
 - 8.5 HACCP Application at Slaughter/Harvest 313
 - 8.6 HACCP in Manufacturing 313
 - 8.7 HACCP Application in Retail: The Supermarket 314
 - 8.7.1 Introduction: HACCP in the Supermarket 314
 - 8.7.2 Approach Taken 317

- 8.7.3 What Are the Hazards? 318
- 8.7.4 Benefits 318
- 8.7.5 Challenges and Issues 318
- 8.8 HACCP Application in Catering 326
 - 8.8.1 Introduction 326
 - 8.8.2 What Are the Hazards? 326
 - 8.8.3 Typical Control Measures 327
 - 8.8.4 Approaches Taken 327
 - 8.8.5 Difficulties and Issues 328
- 8.9 Special Considerations for HACCP Application in Chain Restaurants 330
 - 8.9.1 Introduction 330
 - 8.9.2 What Are the Key Differences? 331
- 8.10 HACCP in Storage and Distribution 331
 - 8.10.1 Introduction 331
 - 8.10.2 What Are the Hazards? 332
 - 8.10.3 Typical Control Measures 332
 - 8.10.4 Approaches Taken 333
 - 8.10.5 Difficulties and Issues 333
- 8.11 The Consumer 335
- 8.12 Reflections of HACCP Application Throughout the Food Supply Chain 336
- Epilogue 339**
- Appendix A Case Studies 345**
- Appendix B Pathogen Profiles 435**
- Appendix C Glossary 451**
- Appendix D Abbreviations and Definitions 455**
- References 457**
- Index 467**