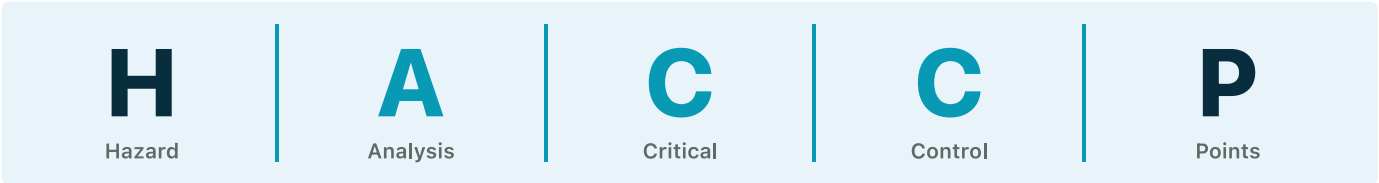


The 7 Principles of HACCP

Hazard Analysis & Critical Control Points — post it where the team can see it.



	PRINCIPLE	WHAT IT ACTUALLY MEANS	KITCHEN EXAMPLE
1	Conduct a hazard analysis	Walk your menu and process; find where a hazard could get in.	Raw chicken cross-contaminating a prep surface.
2	Determine critical control points	Pinpoint the steps where you can actually stop or reduce the hazard — the CCPs.	The cook step; the cooling step.
3	Establish critical limits	Set the exact number that separates safe from unsafe at each CCP.	Cook poultry to 165°F.
4	Establish monitoring	Decide who checks, how, and how often — so limits are verified every time.	Probe the thickest part of every chicken batch.
5	Establish corrective actions	Decide what happens when a limit is missed — and record it.	Re-cook or discard; log it.
6	Establish verification	Prove the system is working, not just running.	Calibrate thermometers; a manager reviews logs.
7	Establish recordkeeping	Keep the documentation that proves every step above happened.	Temperature logs; corrective-action logs.

REMEMBER If it isn't written down, as far as the health department is concerned, **it didn't happen.**

