



## California Department of Public Health Food and Drug Branch



### HACCP (Hazard Analysis Critical Control Point)

HACCP (Hazard Analysis and Critical Control Point) is a system that helps ensure the safety of foods. HACCP was developed in the 1960s for the space program. HACCP is used to identify potential problems and implement corrections before they reach consumers. HACCP is mandatory for seafood and juice products regulated by FDB and for meat products under jurisdiction of the USDA. Although HACCP is optional in most foods, many processors have voluntarily implemented HACCP programs within their manufacturing and distribution facilities.

Additional information about HACCP can be obtained at: [HACCP](#).

HACCP is currently required for seafood ([21 CFR, Part 123](#)) and juice ([21 CFR, Part 120](#)) products only.

Additional information about seafood and juice HACCP can be obtained at: [Seafood HACCP](#) and [Juice HACCP](#).