Hazard Analysis Critical Control Point (HACCP)

HACCP (Hazard Analysis and Critical Control Point) is a systematic approach to the identification, evaluation, and control of food safety hazards. HACCP was developed in the 1960s for the space program. HACCP requires a processor to evaluate its operations using HACCP principles and, if necessary, to develop and implement HACCP systems (i.e., a system of preventive control measures based upon HACCP principles) for its operations. HACCP programs are mandatory for **seafood** and **juice** products regulated by FDB and for meat products under the jurisdiction of the USDA. Although HACCP is optional in most foods, many processors have voluntarily implemented HACCP programs within their manufacturing and distribution facilities.

The basic steps of HACCP are:
1. Hazard Analysis
2. Determine the Critical Control Point
3. Establish Critical Limits
4. Critical Control Point Monitoring
5. Corrective Actions
6. Verification Procedure
7. Record-Keeping Procedures

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

Additional information about seafood and juice HACCP can be obtained at:

- [Seafood HACCP](#)
- [Juice HACCP](#)

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