



8 Food Safety Management Systems



Food Safety Management Systems

Objectives:

By the end of this chapter, you should be able to identify the following:

- What is a food safety management system
- What is active managerial control and how it can be applied
- What is a Hazard Analysis Critical Control point (HACCP) system

Food Safety Management Systems

Food safety management system:

- Group of practices and procedures intended to prevent foodborne illness
- Actively controls risks and hazards throughout the flow of food



Food Safety Programs

These are the foundation of a food safety management system:



Personal hygiene program



Food safety training program



Supplier selection and specification program



Quality control and assurance program



Food Safety Programs

These are the foundation of a food safety management system:



Cleaning and sanitation program



Standard operating procedures (SOPs)



Facility design and equipment maintenance program



Pest control program



Active Managerial Control

Focuses on controlling the five most common risk factors for foodborne illness:

1. Purchasing food from unsafe sources
2. Failing to cook food adequately
3. Holding food at incorrect temperatures
4. Using contaminated equipment
5. Practicing poor personal hygiene



Active Managerial Control

There are many ways to achieve active managerial control in the operation:

- Training programs
- Manager supervision
- Standard operating procedures (SOPs)
- HACCP

Active Managerial Control

Steps for implementing active managerial control:

1. Identify and document potential risks and ways to control or eliminate them.
2. Monitor critical activities.
3. Correct improper procedures or behaviors.
4. Verify that policies, procedures, and corrective actions are followed.
5. Ensure employees are trained and retrained as needed.
6. Periodically assess the system to make sure it is working.



Active Managerial Control

The FDA public health interventions:

- Demonstration of knowledge
- Staff health controls
- Controlling hands as a vehicle of contamination
- Time and temperature parameters for controlling pathogens
- Consumer advisories





Hazard Analysis Critical Control Point (HACCP)

HACCP program:

- Identifies significant hazards at points within a product's flow through an operation
 - Biological, chemical, and physical hazards
- Identifies how to prevent, eliminate, or reduce hazards to safe levels
- Is documented in a written plan
 - The plan is specific to the facility's menu, customers, equipment, processes, and operations.