

Name: _____

HACCP Introduction Video

Directions:

As you watch a quick video on “HACCP,” answer the following questions.

1. What does HACCP stand for?

H _____ A _____ C _____ C _____ P _____

2. HACCP is only followed in the United States. True or False (Circle one)

3. What is the purpose of having HACCP?

4. The CDC reports that _____ million people get sick from various pathogens.

5. Of those people that get sick, how many are hospitalized? _____

6. How many people die annually? _____

7. The average food recall in the United States costs _____ million.

8. HACCP was originally designed by what popular company? _____

9. How many principles does HACCP have? _____

10. What temperature in Fahrenheit is the “danger zone”? _____

11. GMPs and SOPs: Provide two examples. _____

Aligned to the following standards: FPP.01; FFA.PL-A.; FFA.PL-C.; FFA.PG-J.; FFA-CS-M.; FFA-CS-N.; FFA.PL-E.; AG-FD1; AGPA01.01; AGPA01.04; CS.03; CCSS.ELA.W.9-10.2; CCSS.ELA.SL.9-10.1.A; CCSS.ELA.SL.9-10.1; CCSS.ELA.SL.9-10.4; CCSS.ELA.RST.9-10.1; CCSS.ELA.RST.9-10.3; CCSS.ELA.WHST.9-10.2; CCSS.ELA.WHST.9-10.4; CCSS.ELA.WHST.9-10.8; CCSS.ELA.WHST.9-10.9; MP3; MP6; HS-PS1-5; HS-ETS1-3; Systems Pathway, Statement2; Manufacturing Career Cluster-Maintenance, Installation and Repair Pathway Statement4; CRP.02; CRP.04; CRP.05; CRP.06; CRP.07; CRP.08; CRP.09; CRP.11

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Activity 1: Creating an HACCP Plan

Directions:

You and your teammates will be creating an HACCP plan for processing one of the four products listed below. Complete the following charts and information on your product:

- Circle the product you have selected or have been assigned:
 - Frankfurters (fully cooked sausage)
 - Summer sausage (fully cooked sausage)
 - Ground beef patties (raw ground beef)
 - Chicken patties (raw chicken patties)

HACCP STEPS

Conduct a hazard analysis to identify potential hazards that could occur in the food production process.

Identify the critical control points (CCPs), those points in the process where the potential hazards could occur and can be prevented and/or controlled.

Establish critical limits for preventive measures associated with each CCP. A critical limit is a criterion that must be met for each CCP. Where appropriate, critical limits may reflect relevant FSIS regulations and FDA tolerances.

Establish CCP monitoring requirements to ensure each CCP stays within its limit. Monitoring may require materials or devices to measure or otherwise evaluate the process at CCPs.

Establish corrective actions if monitoring determines a CCP is not within the established limits. In case a problem occurs, corrective actions must be in place to ensure no public health hazard occurs.

Establish effective record-keeping procedures that document the HACCP system is working properly. Records should document CCP monitoring, verification activities and deviation records.

Establish procedures for verifying that the HACCP system is working properly. Verification procedures may include reviewing the HACCP plan, CCP records and critical limits as well as conducting microbial sampling. Both plant personnel and FSIS inspectors will conduct verification activities.

Name: _____

Directions:

Using the product assigned or given to your team, list the product name and ingredients below.

PRODUCT AND INGREDIENTS

PRODUCT:

DATE: _____ APPROVED BY: _____

Name: _____

Directions:

Using the product assigned or given to your team, create a process flow diagram for your item. Assume you receive the meat in bulk shipment (raw).

PROCESS FLOW DIAGRAM	
PRODUCT(S):	

DATE: _____ APPROVED BY: _____

Name: _____

Directions:

Using the product assigned or given to your team, identify areas in the processing of your product that could be of hazard. Include the step, the hazard associated with the step and how to prevent the hazard from occurring.

NOTE: Specify the potential hazard: chemical, biological, physical (refer to previous lessons on hazard descriptions).

HAZARD IDENTIFICATION/PREVENTIVE MEASURES		
PRODUCT/PROCESS:		
PROCESS STEP	HAZARD	PREVENTIVE MEASURE(S)

DATE: _____ **APPROVED BY:** _____

Name: _____

HACCP Gallery Walk

Directions:

Walk around the room to view each group's HACCP plan. Complete the following as you walk around the classroom.

Product 1: _____	Product 2: _____	Product 3: _____
1. What were the hazards identified in the production of this food product?	1. What were the hazards identified in the production of this food product?	1. What were the hazards identified in the production of this food product?
2. How are the hazards identified similar and/or different from the product your group analyzed?	2. How are the hazards identified similar and/or different from the product your group analyzed?	2. How are the hazards identified similar and/or different from the product your group analyzed?
3. Why are the hazards identified important to be aware of?	3. Why are the hazards identified important to be aware of?	3. Why are the hazards identified important to be aware of?
4. How does identifying these hazards impact the consumer of this product?	4. How does identifying these hazards impact the consumer of this product?	4. How does identifying these hazards impact the consumer of this product?
What would happen if HACCP plans did not exist in the food industry?	How has what you have learned about HACCP plans impacted your opinion of the food industry?	

Name: _____

Exit Ticket

NAME: _____

1. Describe 2 new concepts you learned today while on our “field trip” to the school cafeteria.
2. What surprised you about the HACCP plan you learned about on your field trip?
3. How do HACCP plans impact you. Give a specific example.