

## Club Pizza - HACCP with Annie

"I'm in charge of Hazard Analysis and Critical Control Point (HACCP). Boring, boring! Well, not really, because if I get my job wrong it means that our food is not safe to eat, then we have no business. Goodbye Global Pizza. Hello unemployment. So, what exactly is HACCP and why is it so important?"



HACCP stands for Hazard Analysis and Critical Control Point. It's a system for identifying, evaluating and controlling significant hazards in the food industry. It was invented to make sure food was safe for astronauts!

When we set-up Club Pizza, we first produced a Hazard Analysis Critical Control Point plan! Sounds complicated, but it wasn't really. It was my job to write a flow chart which identified all the possible food safety hazards there could be in our pizza-making, from delivery of raw ingredients, through all stages of preparation, to delivery of pizzas to customers.

My plan was divided into 6 stages.

### **Stage 1 - Identify Hazards**

These may be biological, eg food poisoning bacteria, chemical, eg disinfectant used to clean our work surfaces, or physical, eg glass or metal in our pizzas.

### **Stage 2 - Establish Critical Control Points**

These are points in our pizza-making process where a hazard is a high risk and we had to prevent, remove or reduce the hazard.

### **Stage 3 - Set Parameters.**

Parameters are the levels necessary to control each hazard, eg the temperature of the fridge where all the ingredients are kept.

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### Stage 4 - Monitoring Procedure

I had to work out what checks we needed to do at each Control Point, eg how often the temperature inside the fridge should be taken.

### Stage 5 Corrective Action

I also had to work out what we would do if we found a problem at a Control Point, eg what should we do if the temperature of the fridge is too high?

### Stage 6 Identify Personnel

I couldn't check everything at Club Pizza myself! We organised a system so that everyone in the team is responsible for checking part of the production process.

### My HACCP study at Club Pizza concentrated on 3 main factors:

- | Temperature control - making sure the fridge and the oven work at the right temperatures.
- | Hygiene - routines for cleaning hands, work surfaces and equipment.
- | Foreign body contamination - stopping any unwanted objects getting into our pizzas.

HACCP is very important at Club Pizza because like all food premises we are regularly inspected by Environmental Health Officers. We reduced the risk of food contamination by micro-organisms by having high standards of hygiene.

Food contamination can be caused by:

- | Poor standards of personal hygiene by staff handling food.
- | Poor standards of hygiene at premises.
- | Poor temperature control.
- | Poor storage of food, especially 'high risk' foods such as cooked meats and eggs.

Food contamination can cause food poisoning.

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### Incubation times for different types of food poisoning linked to meat and meat products

**Salmonella** found in raw foods. People can carry it as well as insects, animals, rodents, and can be found in refuse and in soil.

**It is transported** by hands, equipment, clothes, hand and foot contact with contaminated surfaces.

**Types of foods** - cooked meats and dairy products.

**Onset of illness** - minimum 6-7 hours, usually 12-36 hours.

**Symptoms** - usually abdominal pain, diarrhoea, vomiting, fever, duration generally between 1-7 days

**Clostridium perfringens** found in human and animal excreta, raw meat, insects, rodents, soil and dust.

**It is transported** by hands, equipment and cloths.

**Types of foods** - joints of meat, meat products, stews and sauces/gravy.

**Onset of illness** - minimum 8-22 hours, usually 12-18 hours

**Symptoms** - usually abdominal pain, diarrhoea, vomiting is rare, duration normally 2 days.

**Staphylococcus Aureus** found in human nose, mouth, spots, boils, pimples, cuts, abrasions and raw meat.

**It is transported** by equipment, hands, cloths, and contact with contaminated surfaces.

**Types of foods** - cooked meats, egg dishes and mayonnaise.

**Onset of illness** - usually 1-6 hours.

**Symptoms** - usually abdominal pain, occasionally diarrhoea, severe vomiting, high temperature, duration normally 6-24 hours