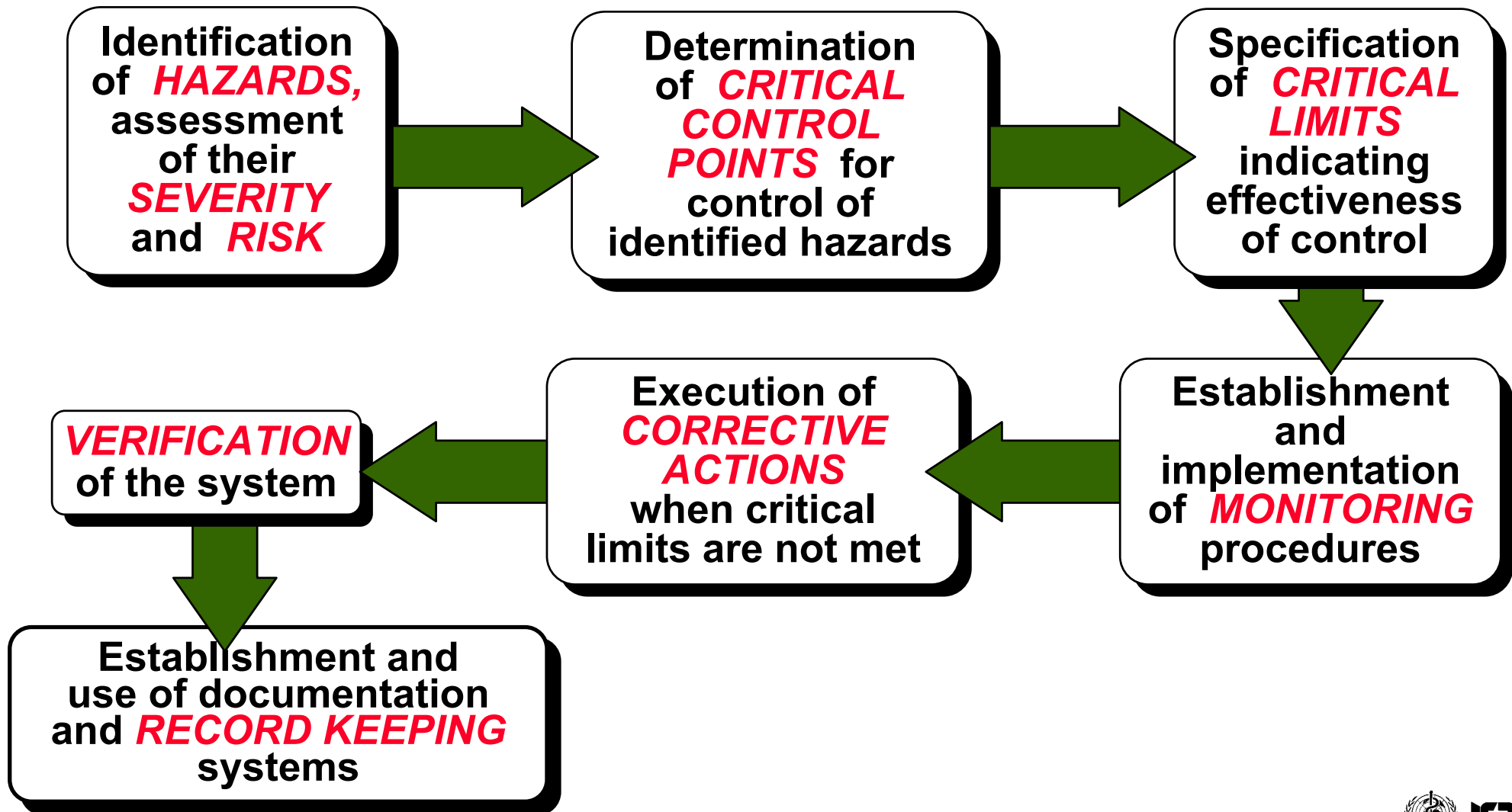


Module 09 Lecture 03

**HACCP - recapitulation
and interactive student exercise**

The HACCP System



HACCP

Information needed to answer decision tree questions

***Q1. Could the raw material contain
the hazard at dangerous levels ?***

**What organisms are associated with raw
materials, at what levels ?**

**If we do not know, we must investigate -
i.e: analyse the material.**

HACCP

Information needed to answer decision tree questions

Q2. *Will further processing / handling (including correct consumer use) remove the hazard or reduce it to a safe level ?*

What extrinsic factors influence the survival and growth of the organism(s) in question ?

If not known, experiments are done to investigate the fate of the organisms under the process conditions and those expected during preparation, including possible abuse

HACCP

Information needed to answer decision tree questions

Q3. *Is the formulation / composition of the intermediate or final product essential to prevent unacceptable increase of the hazard ?*

What intrinsic factors affect the growth of organism(s) in question ?

If not known, experiments must be done to investigate the behaviour of organisms in the food.

HACCP

Information needed to answer decision tree questions

***Q4. Is (re)contamination possible ?
Is increase of hazard possible ?***

**What flora may be on surfaces in contact
with the food and in the environment?**

**What sources of contamination are in the
environment surrounding the production /
preparation area ?**

If not known, investigate ecology.

HACCP

Information needed to answer decision tree questions

- Q5.** *Will further processing / handling (including correct consumer use) remove the hazard ?*
- Q6.** *Is the process stage intended to eliminate or reduce the hazards to safe levels ?*

What intrinsic factors affect the microorganism(s) in question ?

If not known, investigate.