

STREET HACCP

Paving the way for Food Safety in Retail Operations



MASSACHUSETTS HEALTH OFFICERS ASSOCIATION

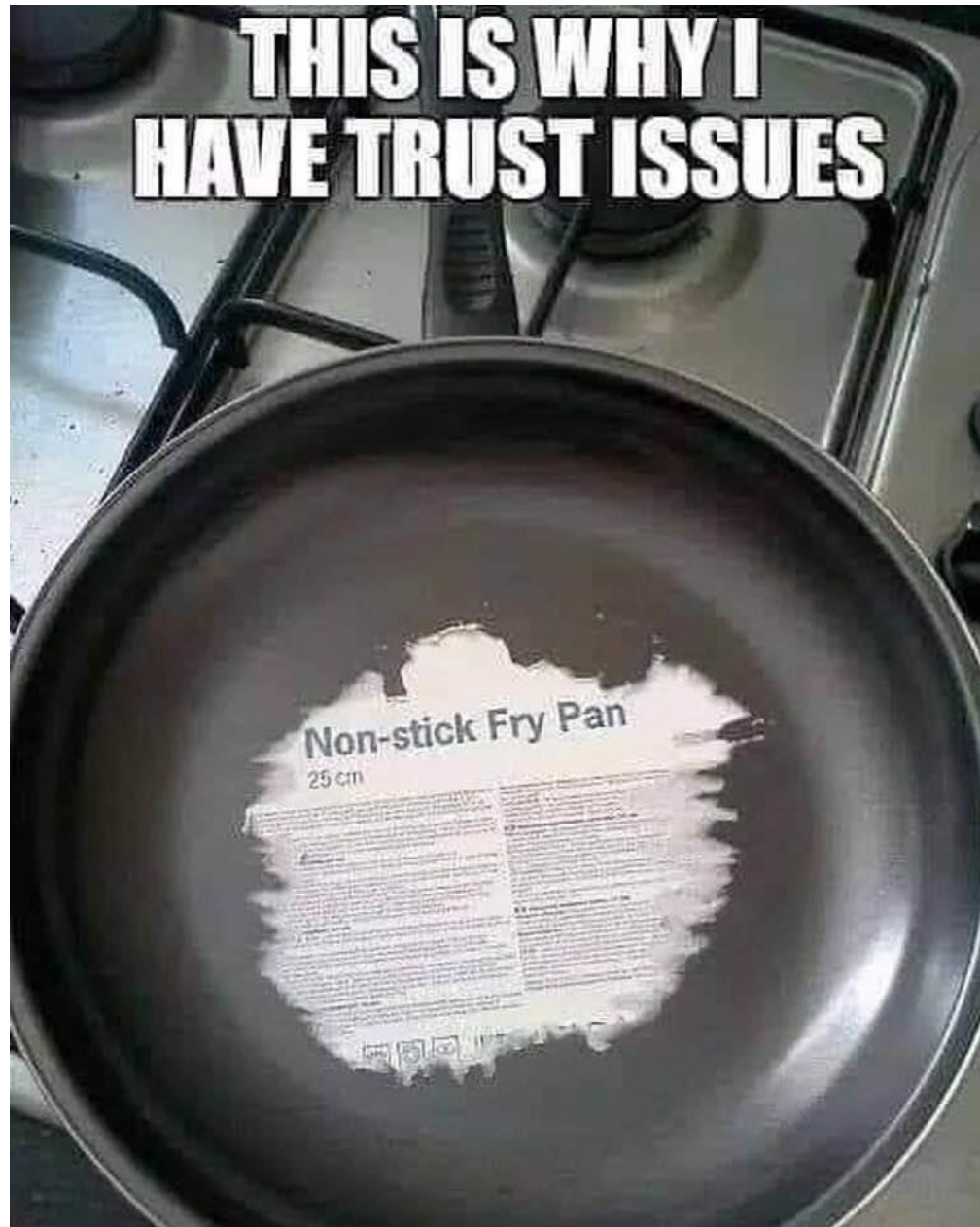
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**THIS IS WHY I
HAVE TRUST ISSUES**



Introduction



- What is Street HACCP?
- Whose idea was it?
- Why should it be considered?
- Where is Street HACCP best suited?
- How is Street HACCP developed?
- When is Street HACCP used?
- Who benefits from Street HACCP?

History



Street HACCP was always there through attention to detail and preparing the best food possible; under the safest conditions.

The term “Street HACCP” was coined by Capt. Chuck Higgins (USPHS) assigned to the National Park Service Public Health Program.

The Florida Division of Hotels and Restaurants developed an interactive CD through an FDA grant.

Practicality



- Formal HACCP programs for most cook-serve restaurants is over-kill and cumbersome. The formal HACCP program components are difficult to implement on a small scale, particularly with varied menus.
- Most establishments are already using some form of CCP identification and monitoring. Street HACCP simply formalizes these efforts.
- Although not formally structured, corrective measures are timelier and more effective.

***Fundamentals
of
Street HAACP***

Fundamentals



Full HACCP Program =

1. *Analyze hazards*
2. Establish Critical Control Points (CCP)
3. Establish Critical Limits
4. *Establish procedures to monitor CCPs*
5. Establish corrective action
6. Establish Verification of HACCP system
7. *Establish effective record keeping*

Fundamentals of Street HACCP



Street HACCP =

1. Analyze **basic** hazards.
2. Establish **basic** Critical Control Points.
3. Use Food Code for critical limits.
4. Establish a **basic** monitoring.
5. Take corrective action when necessary.
6. Establish verification of HACCP system.
7. Establish **basic** record keeping.

Fundamentals of Street HACCP



- Street HACCP puts the emphasis on reducing the potential for foodborne illness; not necessarily preventing it.
- It is assumed that the owner is the frontline health inspector and will take appropriate action when necessary.



The second-to-last of the Mohicans

The Basics of Street HACCP

The Basics



- Street HACCP emphasizes critical control points.
- Appropriate and expedient for small cook-serve operations. (Ideal for ethnic food preparation)
- Requires management commitment and staff training; paying staff a bonus for food safety has positive effect.
- It should not take more than 1- 5 minutes out of every hour.

More of the Basics



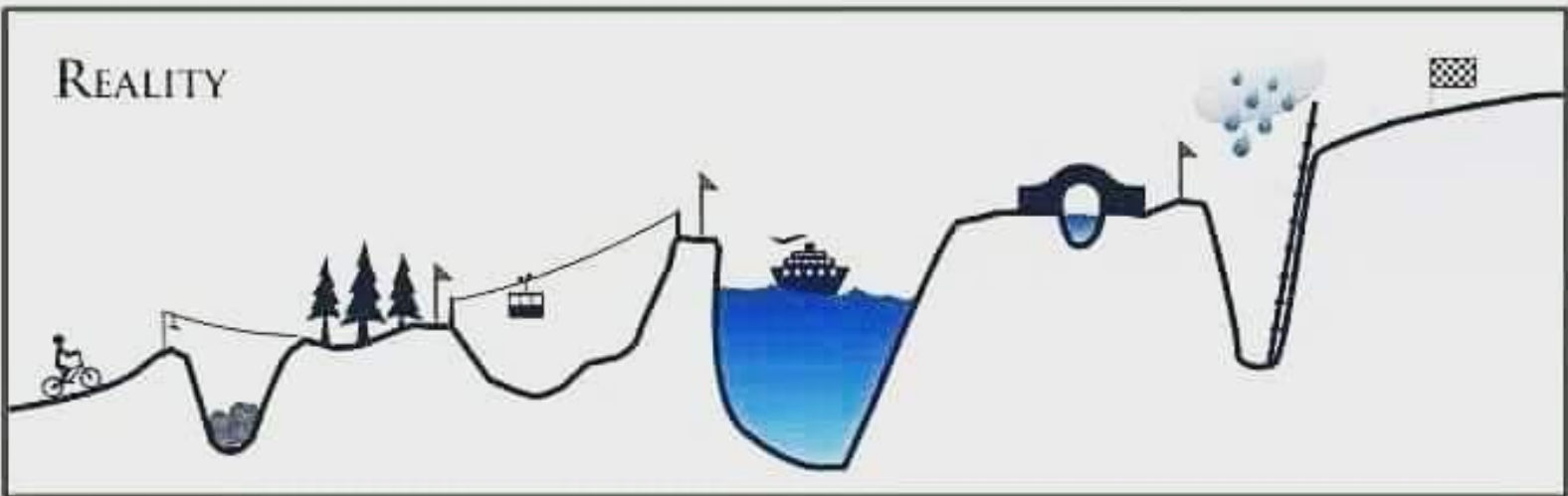
- Monitoring – varies from all inclusive prep to point of service, to one- or two-hour intervals.
 - ✦ All incoming foods monitored, and temperatures indicated on receiving report.
 - ✦ Consistency of daily time/temperature recording, including refrigeration.
- Documentation – variable, depending on operation and menu.
- Reliance on assistance from local health department sanitarians.

Getting Started

YOUR PLAN



REALITY



Getting Started



Getting started is fairly easy. It only has two main components:

1. Begin with menu and plan review.
2. Emphasize activity where the most efforts need to be directed in an effective ongoing food safety program.

Getting Started



1. Begin with menu and plan review:
 - Control the pathways of food contamination including operations and human factors such as handwashing.
 - Control the quality and safety of the sources of foods.
 - Delivery frequency and number of meals served per day.
 - Evaluate adequacy of the establishment to safely store, prepare and serve foods on the menu.

Emphasis on the Following:



- Ingredients – temperature sensitive or PHF by definition
- Intrinsic factors of food – sterility, microbial content, preservatives, pH, a_w , food safety record, industry experience.
- Procedures used for preparation and processing – adequacy, recontamination potential. Consider time/temperature.
- Facility design – layout and separation, traffic patterns, storage ...

Emphasis on the Following:



- Equipment design – size, adequacy of operation, reliability, contamination ...
- Packaging – materials, internal controls, date stamped, etc.
- Sanitation – practices and frequency. Is the facility cleanable? Can the facility be cleaned, and will it stay clean?

Consider implementing Integrated Cleaning and Measurement (ICM)

Getting Started



2. Emphasize activity where the most efforts need to be directed in an effective ongoing food safety program:

Control the growth of potentially hazardous microorganisms through time/temperature and hot- and cold-holding equipment.

Destroy the microbes of public health importance through controls in cooking and reheating.

Emphasis on the Following:



- Employee health – personal hygiene, disease monitoring, hand washing ...
- Employee education – QFO, toolbox training, signage ...
- Intended use of prepared food – demographics and relative health of customer base.

Outcomes

Intended Outcomes of Street HACCP



- Principles of Street HACCP are easily integrated and become a natural part of the operation.
- Sustained adherence to Street HACCP reduces food cost and increases profits.

Intended Outcomes



- It addresses the common causes of foodborne illness:

Inadequate refrigeration

Cross contamination

Improper (or lack of) handwashing

Unclean equipment

Inadequate hot and cold holding

Improper cooking

Intended Outcomes



- It also addresses the operational issues related to food safety:

Restaurant has certified kitchen manager;

Manager is aware of HACCP (and allergens);

Restaurant offers sick leave benefits for food workers;

Food workers are required to report illness to a manager, and,

Ill food workers are restricted from working.

Summary



- Street HACCP is a simple and cost-effective method to ensure food safety in a retail operation.
- Its' fundamentals rely on good pre-preparation and establishing a modified formal program consisting of steps 1,4 and 7 of HACCP.
- It relies on a menu and plan review, and, emphasizes activity where the most efforts need to be directed.
- The intended outcomes include addressing the common causes of food-borne illness and operational issues related to food safety.

Epilog



I always try to avoid giving advice during my remarks. As the little schoolgirl wrote, "Socrates was a wise, Greek philosopher who walked around giving advice to people. They poisoned him."



