

HACCP Case Study-Food Safety Shortcourse (FSSC) June 2018

A fully cooked chicken product has just been linked to an outbreak where 40 people have become ill from Salmonella infection.

The product is prepared by a small company in Belarus. The company employs 35 people including two quality technicians and a quality manager. You have been contracted to help the company fix the issue.

1. What type of issues can lead to contamination of cooked product by Salmonella?
2. The first thing you notice is that the company has no HACCP plan. What is your first steps in correcting this?

After conducting a hazard analysis, it is determined that the cooking process and the cooling process are CCPs. Cleaning of the post-cooking environment will be covered as part of the Sanitation process.

The facility currently monitors the cooking and cooling step with thermometers to ensure the temperature reaches 75C and records that every hour. The records indicate the temperature of 75C each time a reading is completed. Records also show readings are completed exactly on the hour (7:00, 8:00, etc.) each time.

3. Does this information satisfy you that the measurements demonstrate safety? Why or why not?
4. What additional verification activities would you want to see recording cooking?

The facility is cleaned each night. The plant conducts pre-operational inspection of the line prior to start-up. But you also note that people move throughout the plant with little restriction.

5. What elements would you want to see regarding the sanitation program?
6. What other policies or procedures would you want to implement?

Please take 15 minutes to complete this exercise alone and then share your answers with members of your group (15 minutes). Be prepared to present (5 minutes) your collective findings with the entire class.