

STREET HACCP

Paving the way for Food Safety in Retail Operations

100th Annual Educational and Training
Seminar - CASA

Robert W. Powitz, PhD, MPH

Forensic Sanitarian

R.W. Powitz & Associates, PC

Old Saybrook, CT

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.

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 and FDA grant.

Practicality

- ⦿ Formal HACCP programs for most cook-serve restaurants is over-kill and cumbersome.
- ⦿ Most establishments are already using some form of CCP identification and monitoring.
- ⦿ Corrective measures are effective but not formally dictated.
- ⦿ Most formal HACCP program components are difficult to implement on a small scale and with varied menus.

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

Street HACCP =

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

Basics

- ◉ Street HACCP emphasizes critical control points.
- ◉ Appropriate to small cook-serve operations. (Ideal for ethnic food prep)
- ◉ Management commitment and staff training; paying staff a bonus for food safety has positive effect.
- ◉ It should not take more than 1-minute out of every hour.

Fundamentals

- 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.

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.
- Documentation – variable, depending on operation and menu.
- Assistance from local health department sanitarians.

Getting Started

1. Relying on **menu and plan review**:
 - Control the quality and safety of the sources of foods.
 - Control the pathways food contamination including operations and human factors such as handwashing.
 - Evaluate adequacy of the establishment to safely store, prepare and serve foods on the menu.

Getting Started

2. Emphasize activity where the most efforts are 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:

- Ingredients – sensitive or PHF by definition
- Intrinsic factors of food – sterility, microbial content, preservatives, pH, a_w ; food safety record, etc.
- Procedures used for preparation and processing – adequacy, recontamination ...
- Facility design – layout and separation, traffic patterns ...

Emphasis on the Following:

- ⦿ Equipment design – size, adequacy of operation, reliability, contamination ...
- ⦿ Packaging – materials, internal controls, date stamped, etc.
- ⦿ Sanitation – practices, can the facility be cleaned and will it stay clean?
 - Consider Integrated Cleaning and Measurement (ICM)

Emphasis on the Following:

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

Intended Outcome

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

Intended Outcome

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 Outcome

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.

Epilog

While we have not succeeded in answering all your problems.

The answers we have found only serve to raise a whole set of new questions.

In some ways we feel we are as confused as ever, but we sincerely believe we are confused on a higher level and about more important things.

Comments.

Questions?

Brickbats!