

HACCP PLAN SCHEMATIC



The 7 Principles

Principle 7

Step 12: Establish recordkeeping for CCPs

Principle 6

Step 11: Establish verification procedures for CCPs

Principle 5

Step 10: Establish corrective actions for CCPs

Principle 4

Step 9: Establish monitoring procedures for CCPs

Principle 3

Step 8: Establish critical limits for CCPs

Principle 2

Step 7: Determine Critical Control Points (CCPs)

Principle 1

Step 6: Identify and analyze hazards

Preliminary Steps

Step 5:
Verify the process flow diagram

Step 4:
Construct a process flow diagram

Step 1:
Assemble the HACCP Team

Step 2:
Describe product and list incoming materials

Step 3:
Identify intended use and target consumers