

The 7 HACCP Principles

1. Conduct a hazard analysis – walk your process from delivery to service and list what could go wrong at each step.
2. Determine the critical control points (CCPs) – the steps where control is essential to keep food safe (e.g. cooking, chilling).
3. Establish critical limits for each CCP – measurable values such as 75°C core temperature or 8°C maximum chilled storage.
4. Establish monitoring – decide what is checked, how often, and by whom, and record the checks.
5. Establish corrective actions – what happens when a critical limit is breached (e.g. continue cooking, discard, adjust equipment).
6. Verify the system works – review records, calibrate probes, and audit the plan against actual practice.
7. Keep documentation – this plan plus your daily records are the evidence your system exists and works.

Verification & Review Notes

Sign-off

Date:		Initials/Signature:	
Corrective Action / Notes			



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