



Cochise County Environmental Health

HACCP Plans for Special Processes

Food establishments using certain special processes for food must have an approved hazard analysis critical control point (HACCP) plan. A HACCP Plan is a pro-active food safety plan that an establishment uses to ensure specific food safety requirements are met to provide a safe and wholesome product to the consumer.

What is a HACCP plan?

A HACCP is a written document that describes the formal procedures for following the HACCP principles developed by the National Advisory Committee on Microbiological Criteria for Food. A complete HACCP plan must include:

- License and establishment contact information.
- A list of the foods controlled under the HACCP plan.
- A flow diagram for each food items to include the process steps, hazards, hazard controls, steps that are critical control points, ingredients, equipment and recipes.
- Critical control points and critical limits.
- Method and frequency for monitoring critical limits and to verify standard operating procedures are being followed.
- Corrective actions.
- Supporting documents, such as employee training, standard operating procedures, blank record forms, and any other related documentation.

What is a Special Process?

If your establishment conducts any of the below activities, an Approved HACCP plan is required (FDA Food Code 8-201.13).

- Smoking Food as a method of preservation.
- Curing Food (adding Nitrite or Nitrate) for preservation (i.e. making summer sausage).
- Adding ingredients to render a food non-Time/Temperature Control for Safety (i.e. making acidified rice for sushi).
- Reduced Oxygen Packaging.
- Sprouting seeds or beans.
- Fermenting Food (i.e. yogurt or kimchi).
- Canning high acid products (i.e. pickled vegetables or salsa).
- Cook-chill or sous vide products.

How do I get a HACCP Plan?

Retail operators are responsible for writing their own HACCP plans. Training can help establishments ensure their plan is complete and approvable. HACCP training information is available at the University of Arizona Food Products and Safety Lab (520) 318-7021.

<https://acbs.arizona.edu/food-products-safety-laboratory>. Additional information is available from the University of Nebraska <https://food.unl.edu/seven-principles-haccp>

There are also businesses that can provide HACCP consultant services to write your plan for you. Google "HACCP Consulting Services"