Case Study: Following HACCP Procedures.

Tanya works in a barbeque chicken shop. Earlier today, it was her job to put some chickens into the rotisserie machine and keep an eye on them as they were cooking.

Tanya collected the chickens from the cool room and applied HACCP point number one – *identification of the hazard and determination of the seriousness of the risk*. She knew that chicken was a potentially hazardous food if not handled correctly and she realised that, if she didn’t take proper care, she risked contaminating the food and causing food poisoning.

After she had placed the chickens in the rotisserie, Tanya applied HACCP point number two – *establishment of critical control points to control or eliminate the hazard*. Critical control points can be established at any point in the process – in this case, Tanya decided to check on the chickens at intervals during cooking.

Tanya knew that foods need to be heated to at least 70°C to prevent bacteria from developing, so she set the correct temperature on the rotisserie. Tanya was applying HACCP principal number three – *setting critical limits which will ensure the operation is under control at a particular point in the process*. In this case, the critical limit was a cooking temperature of 70°C.

When Tanya came back later to check on the rotisserie, she noticed that someone had turned the temperature down. Here, she applied HACCP principal number four – *develop and establish monitoring systems for the critical limits*. Using a thermometer, Tanya checked the internal temperature of one of the chickens and found that it had dropped to 57°C.

Then, she applied HACCP principal number five - *corrective action to be taken when critical limits are not met*. Because the temperature had dropped below the critical limit of 70°C, Tanya turned the temperature of the rotisserie back up.

Tanya talked to Oliver, her workplace supervisor about what had happened. Together, Tanya and Oliver carried out HACCP principle number six – *verification measures that will make sure the system is working properly*. By discussing each of the steps and making sure that each one had been carried out, Tanya and Oliver were confident that the system was working properly.

Oliver then made a note in his diary about the temperature control on the rotisserie – he wanted to keep a record of the event and remind himself to discuss the potential hazards of temperature variations with the rest of the staff. In this way, Oliver was applying HACCP principle number seven: *record keeping process for all HACCP procedures*. 