



For food processors and handlers, HACCP and the FSMA have brought about an unprecedented emphasis on process data collection, record retention, and data reporting. These new challenges require new solutions that address the need for data collection and integrity without disrupting existing food handling processes. TEGAM understands these needs, and has designed its new thermometer line to provide fast, easy, and accurate temperature data collection. Coupled with the free mobile app and cloud storage, data collection, record retention, and data analysis have never been easier. Maximize your data collection capabilities and keep your production line moving smoothly with TEGAM's 930 series Data Collection Thermometers, TEGAM Thermometer Link™ mobile app, and TEGAM Cloud™ data storage.



**Principle 1**  
**Conduct a hazard analysis**

Plants determine the food safety hazards and identify the preventive measures the plant can apply to control these hazards.



**Principle 2**  
**Identify critical control points**

A critical control point (CCP) is a point, step, or procedure in a food process at which control can be applied and, as a result, a food safety hazard can be prevented, eliminated, or reduced to an acceptable level. A food safety hazard is any biological, chemical, or physical property that may cause a food to be unsafe for human consumption.



**Principle 3**  
**Establish critical limits for each critical control point**

A critical limit is the maximum or minimum value to which a physical, biological, or chemical hazard must be controlled at a critical control point to prevent, eliminate, or reduce the hazard to an acceptable level.



**Principle 4**  
**Establish critical control point monitoring requirements**

Monitoring activities are necessary to ensure that the process is under control at each critical control point. FSIS requires that each monitoring procedure and its frequency be listed in the HACCP plan.



**Principle 5**  
**Establish corrective actions**

These are actions to be taken when monitoring indicates a deviation from an established critical limit. The final rule requires a plant's HACCP plan to identify the corrective actions to be taken if a critical limit is not met. Corrective actions are intended to ensure that no product injurious to health or otherwise adulterated as a result of the deviation enters commerce.



**Principle 6**  
**Establish record keeping procedures**

The HACCP regulation requires that all plants maintain certain documents, including its hazard analysis and written HACCP plan, and records documenting the monitoring of critical control points, critical limits, verification activities, and the handling of processing deviations.



**Principle 7**  
**Establish procedures for verifying the HACCP system is working as intended**

Validation ensures that the plans do what they were designed to do; that is, they are successful in ensuring the production of safe product. Plants will be required to validate their own HACCP plans. FSIS will not approve HACCP plans in advance, but will review them for conformance with the final rule.

Verification ensures the HACCP plan is adequate, that is, working as intended. Verification procedures may include such activities as review of HACCP plans, CCP records, critical limits and microbial sampling and analysis. FSIS is requiring that the HACCP plan include verification tasks to be performed by plant personnel. Verification tasks would also be performed by FSIS inspectors. Both FSIS and industry will undertake microbial testing as one of several verification activities.

**HACCP vs. HARPC: The Role of Temperature, Hazard, and Risk in Food Processing**