

HACCP Principle 6: Verification

Including Validation and Reassessment

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Validation, Verification and Reassessment

- 417.4 a

“Every establishment shall *validate* the HACCP Plan’s adequacy in controlling the food safety hazards identified during the hazard analysis, and shall *verify* that the plan is being effectively implemented.”

Verify

“To establish the truth, accuracy, or reality of.”

- Merriam Webster

Verification

- **Those Activities other than Monitoring, that Determine the Validity of and Compliance with the HACCP Plan.**

- NACMF

Purpose of Verification

- **Determine if HACCP Plan is Working.**
 - **Are Hazards Reduced by Plan?**
- **Determine if Operations are in Compliance with HACCP Plan.**
 - **Has HACCP been Implemented Properly?**

Validate

- **“To Support or Corroborate on a Sound or Authoritative Basis.”**
- **Establish Validity of HACCP Plan by Supplying Factual Proof.**

- Merriam Webster

Validation

- **The *Element of Verification* focused on collecting and Evaluating Scientific and Technical Information to Determine if the HACCP Plan, When Properly Implemented, will Effectively Control the Hazards.**

- NACFMF

What should be Validated??

- **Lethality and Stabilization (Cook and Chill) Processes that Differ from “Safe Harbors”.**
- **Processing room Temperatures that may be too high (above 50 F).**
- **Do NOT have to validate “Safe Harbors”.**
- **Change CL/CCP’s.**

Why Validate?

- **Building Validated Safeguards into the HACCP Plan initially will reduce the amount of end product testing needed.**
- **Verification will Consist Primarily of:**
 - **Frequent Review of HACCP Plan**
 - **Verification that Plan is Being Followed**
 - **Review of Records**

Review of Records

- **Internal and External**
- **New Safety Information Becomes Available**
- **Food Linked to Outbreak**
- **Modification of Production**
- **After Designated Length of Time**
- **Change in Product**
 - **Formulation, Distribution, Consumer Use**

Records to Review

- **Set Up A Verification Schedule**
- **HACCP Records**
 - **Flow Diagram**
 - **Deviations from Critical Limits**
 - **Calibration Records**
 - **Corrective Actions**
- **Initial Records after Review**

Phases of Evaluation

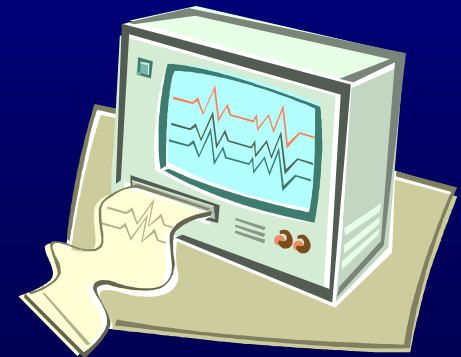
- **All CCP Identified**
 - **Is CCP still Necessary?**
 - **Another CCP Needed?**
- **Are Critical Limits Appropriate?**
 - **Review Records of Critical Limits.**
- **Are Corrective Actions Taken?**
- **Are Corrective Actions Effective?**

Internal Verification

- HACCP Team
- Review all CCP Records Daily
- Review Sanitation Records and GMP Regularly
- Initial and Date after Reviewing
- Reviewer should have Understanding of HACCP and Food Safety Sufficient to be Able to Suggest Corrections

Periodic Verification

- **Calibration of Equipment**
 - **Ensure Proper Time/Temp/pH**
- **Sample Analyses**
 - **Occasional End Product Testing**
 - **Testing of Raw/Incoming Ingredients**
 - **Pathogen Testing**



Who Can Validate and Verify?

- **Independent Consultants**
- **Process Authorities**
- **Establishment Employees (Trained)**
- **University Personnel**



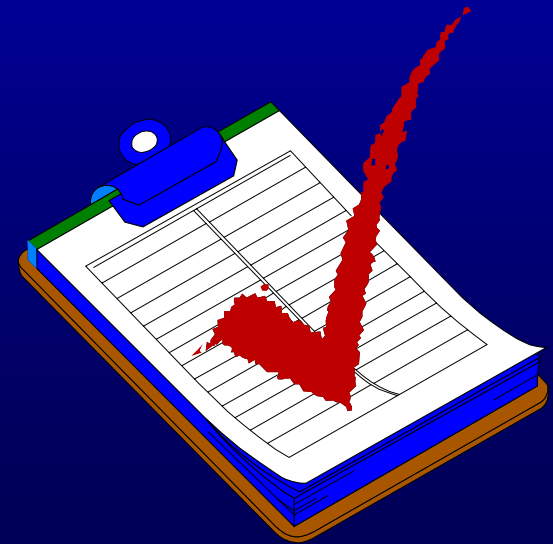
Pre-Shipment Review

(meat and poultry processors only)

- **Review Records Associated with the Production of that Product BEFORE it has Been Shipped to Ensure Completeness.**
 - **All CCP's Met**
 - **Corrective Actions Taken (if applicable)**

FSIS Verification Activities

- HACCP Plans Comply with part 417
- Validated by Firm
- Record Review
- Sampling Activities



Reassessment

- **Verification - Is the HACCP Plan Controlling Hazards?**
- **Reassessment - Is the HACCP Plan STILL Controlling Hazards?**
- **Reassessment is a thorough review of hazard analysis to address specific hazards to determine if they are controlled.**

Group Activity

- **Always include**
 - **Yearly Review of Plan**
 - **Calibration of Equipment**
- **May Include**
 - **Employee Audits**
 - **Microbial Testing**

