

Chapter 1 Outline

Food Safety Risk Management Program
Control Points
Reducing Risks
Program Responsibility
Program Benefits
The HACCP System
Prerequisite Programs
Hazard Analysis
Critical Control Points (CCPs)
Critical Limits for Preventive
Measures
Monitoring Critical Control Points
Corrective Action
Verification
Recordkeeping
Food Establishment Risk-Based Inspections
Staff Training
Conducting the Risk-Based Inspection
Inspection Documentation
Food Establishment Inspection Report
Food Establishment Inspection Report
Follow-Up
Record Maintenance System

Competencies

1. Define the term *control points*, and identify the ten control points in the food service system. (pp. 5–6)
2. Explain the focus of the food safety risk management program discussed in this chapter. (pp. 7–8)
3. Describe the responsibilities of executive managers, mid-level managers, staff members, and regulatory authorities with respect to an establishment's food safety risk management program. (pp. 8–10)
4. Identify the benefits of a food safety risk management program. (pp. 10–11)
5. Describe the Hazard Analysis Critical Control Point (HACCP) system and how it relates to a food safety risk management program. (pp. 11–14)
6. Identify the seven HACCP principles, and explain how they are used to establish a HACCP plan. (pp. 14–21)
7. Identify the purposes of food establishment inspections, define the types of inspections, and describe how a HACCP inspection should be conducted. (pp. 21–32)
8. Define the term *imminent health hazard*. (p. 30)