HACCP Principle 5 – Establish Corrective Actions

FSKN I 15F

Chennai, India

February 2-4, 2011

HACCP Principles

- Principle 5.
  - Establish corrective action to be taken when monitoring indicates that there is a deviation from an established critical limit.

Definition – Corrective Action

"Any action to be taken when the results of monitoring at the CCP indicate a loss of control"

Corrective Action

Corrective actions must be developed for possible deviations at each CCP.

To the extent possible, corrective actions should be pre-planned. However, it is not possible to pre-plan for all corrective actions. You need to have a process in place to control nonconforming product and evaluate it to determine its ultimate disposition.

Corrective Actions

Should include the following:

- Ensure the CCP is under control
- Determine, correct and eliminate the cause of the deviation and restore safe process control
- Identify the product that was produced during the process deviation and determine its disposition
- Record the corrective actions taken

Handling of Nonconforming Products

- Actions will be taken to prevent the nonconforming product from entering the food chain unless it can be assured that:
  - The food safety hazard(s) of concern has(have) been reduced to the defined acceptable levels,
  - The food safety hazard(s) of concern will be reduced to identified acceptable levels prior to entering the food chain, or
  - The product still meets the defined acceptable level(s) of the food safety hazard(s) of concern despite the nonconformity.

Handling of Nonconforming Products

- All lots of product associated with a nonconformity must be held under control of the organization until they have been evaluated.
- If products that have left control of the organization are subsequently determined to be unsafe, the organization must initiate a withdrawal.
- Steps taken to deal with potentially unsafe products shall be documented.

Evaluation for Release

- Each lot of nonconforming product can only be released as safe when any of the following apply:
  - Other evidence demonstrates that the control measures have been effective.
  - Evidence shows that the combined effect of the control measures for that particular product complies with the performance intended.
  - Sampling, analysis and/or other verification activities demonstrate that the affected product complies with the identified acceptable levels for the food safety hazard(s) concerned.

Disposition of Nonconforming Products

- Following evaluation, if the lot of product is not acceptable for release it shall be:
  - Reprocessed or further processed to eliminate the food safety hazard or reduced the hazard to acceptable levels.
  - Destroyed and/or disposed as waste.

Withdrawals

- Withdrawn products shall be secured or held under supervision until they are:
  - Destroyed
  - Used for purposes other than originally intended
  - Determined to be safe for the intended use
  - Determined to be safe for some other use
  - Reprocessed in a manner to ensure they become safe

Summary – Handling of Nonconforming Products

1. Determine if the product presents a safety hazard, based on:
   - Expert evaluation
   - Biological, chemical, or physical testing
2. If no hazard exists, the product may be released
3. If a potential hazard exists, determine if the product can be:
   - Reworked/reprocessed
   - Diverted for an alternate use
4. If potentially hazardous product cannot be handled as described in Step 3, the product must be destroyed

USAID | INDIA FROM THE AMERICAN PEOPLE
MICHIGAN STATE UNIVERSITY
UNIDO

Records – Corrective Action

- Records for corrective actions and nonconformities must include:
  - The actual production records for the product
  - A standard form listing the following:
    - Hold number, deviation, reason for hold, date and code of product held, name of responsible individual
  - Authority recommendations on final disposition of product in question
  - Accurate accounting of all units in question
  - Statement of the procedure for handling the nonconformity

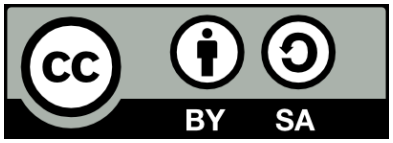
Acknowledgements

This material was developed with financial support from the:

• United States Agency for International Development – Michigan State University – Indian Horticulture Development Alliance (IHDA) project, and

•Italian Development Cooperation under the project UE/GLO/09/017 Establishment of an Agribusiness Solutions, Traceability and Upgrading Excellence Centre in Egypt.

License to Reuse



- © 2011 Michigan State University and United Nations Industrial Development Organization, original at http://www.fskntraining.org, licensed using Creative Commons Attribution-Share Alike 3.0 Unported (CC-BY-SA).

- To view a copy of this license, visit http://creativecommons.org/licenses/by-sa/3.0/
  or send a letter to Creative Commons,
  559 Nathan Abbott Way, Stanford, California 94305, USA.