



HACCP OVERVIEW

The Division of Hotels and Restaurants is pleased to provide you information on one of our most effective food safety tools, the "HACCP" inspection. These are risk-based inspections conducted to help ensure the health and safety of the public at retail food outlets. "HACCP" stands for "Hazard Analysis and Critical Control Point."

The division will analyze your food handling and preparation processes from start to finish to prevent any unsafe practices from entering your system. Attached are some useful information tools to help you operate your establishment in the safest manner possible.

Included in this package are the following items:

DBPR Form HR 5022-085 HACCP Chart (Hazard Analysis and Critical Control Point)

This is a simple, one-page form that allows you to record all your temperatures for multiple food items at various steps in the food preparation process.

DBPR Form HR 5022-086 Good Retail Practices

A handy checklist to ensure that these good sanitation methods are all being utilized at your establishment as part of your food safety system.

DBPR Form HR 5030-070 Cooling Chart

A form that allows you to record the temperatures while cooling potentially hazardous foods to ensure that proper cooling temperatures are achieved within the required time frames.

DBPR Form HR 5030-071 Hot / Cold Holding Chart

This form allows you to record hot holding temperatures from a steam table or cold holding temperatures from cook line coolers, walk-in coolers, or freezers.

DBPR Form HR 5030-072 Weekly Thermometer Calibration

A chart that allows you to record when proper calibration of your probe thermometers have been done for accuracy and accountability.

DBPR Form HR 5030-074 Cooking Temperature Monitoring

This chart is used to record cooking temperatures of multiple food products and to list what corrective steps were taken when proper temperatures were not achieved.

HACCP: The Most Effective Method to Prevent Foodborne Disease The Food Safety Quarterly, Division of Hotels and Restaurants, 1999 Summer #2

HACCP—The Process Approach—a product of FDA CFSAN: United States Department of Health, Food and Drug Administration, Center for Food Safety and Applied Nutrition

Your Sanitation and Safety Specialist will be glad to discuss how to use these and, more importantly, how they can benefit you and your guests.

The division wishes you much success in your endeavors and we are confident that by working together Florida's citizens and their guests will have the highest quality of food safety and sanitation.

We look forward to our continued partnership!

The Division of Hotels and Restaurants