GLOBAL STANDARDS TRAINING

# HACCP PRINCIPLES

## PRINCIPLE 6
EXAMPLE VERIFICATION ACTIVITIES

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## EXAMPLE VERIFICATION ACTIVITIES

**Verification procedures may include:**

- Establishment of adequate verification schedules.
- Review of HACCP plan for completeness.
- Confirmation of the accuracy of the flow chart.
- Review of the HACCP system to determine if the facility is operating in accordance with the HACCP plan.
- Review of CCP tracking records.
- Review of records for deviations and corrective actions.
- Validation of critical limits to confirm that they are adequate to control significant hazards.
- Validation of the HACCP plan, including on-site review.
- Review of modifications of the HACCP plan.
- Sampling and testing to verify CCPs.

**Verification must be conducted:**

- Routinely or unannounced to ensure CCPs are under control.
- When product food safety concerns arise.
- When food has been implicated as a vehicle for foodborne illness.
- To confirm that changes have been implemented correctly after a HACCP plan has been modified.
- To assess whether a HACCP plan needs to be modified due to a change in process, equipment, ingredients, etc.

**Verification reports may include information on the presence and adequacy of:**

- The HACCP plan and the people responsible for administering and updating it.
- Records associated with CCP monitoring.
- Direct recording of CCP monitoring data while in operation.
- Certification that the monitoring equipment is properly calibrated and working in order.
- Corrective actions for deviations.
- Sampling and testing methods used to verify that CCPs are under control.
- Modifications to the HACCP plan.
- Training and knowledge of the people responsible for monitoring the CCPs.
- Validation activities.

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