

Retail Food Establishments: Guide to HACCP Plans

Regulation 61–25: Retail Food Establishments



www.scdhec.gov/food

Regulation 61-25

Citations 1-201.10(B)(51),
3-502.11, 3-502.12, 8-201.13,
8-201.14

1-201.10(B)(51) – Definition of HACCP Plan

3-502.11 – Special Processes Requiring a Variance

3-502.12 – Reduced-Oxygen Packaging without a Variance

8-201.13 – When a HACCP Plan is Required

8-201.14 – Contents of a HACCP Plan

FDA Guidance and Resources

The FDA has provided guidance for anyone seeking to develop HACCP Plans in the [FDA 2013 Food Code](#) (Annex 4 & 6).

[Retail & Food Service HACCP](#) contains additional information on HACCP guidelines and food processing criteria.

For more information

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A **Hazard Analysis and Critical Control Point (HACCP)** system is a plan to reduce the risk of safety hazards in food. The HACCP System identifies potential biological, chemical and physical hazards from the time the food enters the facility to when it is served. The Hazard Analysis identifies critical control points based on the ingredients, raw materials and processes. Control measures are then identified, implemented and monitored to ensure the ongoing safety of the finished products.

Who is required to have a HACCP plan?

Retail Food Establishments that are:

1. Smoking, curing, using food additives (such as vinegar) or fermentation as a method of food preservation or to render food so that it is not a [time/temperature control for safety \(TCS\) food](#).
2. Processing TCS food using reduced-oxygen packaging, sous vide or cook-chill, or other processes.
3. Sprouting seeds or beans.
4. Custom processing meat that is for personal use and not for sale or service in a retail food establishment.
5. Processing and packaging juice.
6. Serving unpackaged juice to Highly Susceptible Populations.

After describing the process and the products, the steps taken to develop the HACCP Plan are:

1. Conduct food safety hazard analysis.
2. Identify critical control points (CCPs).
3. Establish critical limits for control measures.
4. Establish monitoring procedures for control points.
5. Establish corrective actions.
6. Establish procedures for verifying that control measures are effective.
7. Establish record-keeping systems.

HACCP is important because it defines the specific potential hazards in food production. It helps the employees prioritize and control those hazards based on science and the risks associated with those foods.