

## HACCP Program

### HAZARD ANALYSIS CRITICAL CONTROL POINT

#### Assemble the HACCP Team

1. Ricardo Noriega
2. Shelley Richey
3. Dave Winget
4. Thomas Nennadal



#### Describe the Food and its Distribution

The HACCP team first describes the food. This consists of a general description of the food, ingredients, and processing methods. The method of distribution should be described along with information on whether the food is to be distributed frozen, refrigerated, or at ambient temperature.

The product is an ALL ORGANIC Food bar that contains NO preservatives, No chemicals – Wholefoods that include: Organic Almond Butter, Organic Cashew Butter, Organic Blueberrys (whole fruit), Organic Sprouted Flax, Organic Agave, etc. The products are processed by a “cold process” manufacturing method that does NOT consist of heating or cooking the product at any state of the manufacturing method. The products are then

stored in ambient temperature which are good for 1yr shelf life.



Describe the Intended Use and Consumers of the Food

Describe the normal expected use of the food. The intended consumers may be the general public or a particular segment of the population (e.g., infants, immunocompromised individuals, the elderly, etc.).

The expected use of the product is to consume the product on a daily basis, it is food. Every consumer can enjoy our products.

A. We provide Organic Food that consumers can consume on a daily basis.



Develop a Flow Diagram Which Describes the Process

The purpose of a flow diagram is to provide a clear, simple outline of the steps involved in the process. The scope of the flow diagram must cover all the steps in the process which are directly under the control of the establishment. In addition, the flow diagram can include steps in the food chain which are before and after the processing that occurs in the establishment. The flow diagram need not be as complex as engineering drawings. A block type flow diagram is sufficiently descriptive (see [Appendix B](#)). Also, a simple schematic of the facility is often useful in understanding and evaluating product and process flow.

# That's it®

