

Nestlé USA

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## HACCP Program

Nestlé USA manufacturing sites have developed and implemented HACCP plans and established HACCP teams.

HACCP teams include representatives from various functional areas. All factory HACCP team leaders and members have received formal HACCP training. Following the seven HACCP principles, each factory HACCP team has developed a HACCP plan appropriate to their products and processes. Critical control points (CCPs), critical limits, monitoring methods and corrective action responses have been identified and documented. They have also identified those hazards best managed via existing prerequisite programs. Factory HACCP teams routinely review and revise the HACCP plans and programs in their facilities as changes in operations and HACCP continue.

Record review, internal HACCP auditing and management review are fundamental to the continued success of HACCP programs. As a critical element of the HACCP program, each factory has established the requirements for documentation and review as appropriate to their operation. HACCP plans are also reviewed by visiting Corporate or Division employees and/or third party auditors.

Managing hazards via prerequisite programs is critical to HACCP success. The topics outlined in this document provide an explanation of the core prerequisite programs utilized.

Nestlé has conducted validation of control measures to ensure that significant hazards identified by the HACCP study will be effectively controlled under the HACCP plan. Validation evidence can include validation studies, regulatory requirements, experimental trials (e.g. microbiological storage or challenge tests), and previous history (e.g. records of verification or monitoring data).

Copies of HACCP programs are not distributed due to the proprietary nature of the material, and because of the constant review and updating of HACCP plans, any uncontrolled copies issued rapidly become obsolete.

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