

The HACCP plan required in the **Idaho Food Code (IFC)** Section 8-201.13 is a prevention-based food safety system. It identifies and tracks food products from the supplier to the table, with the premise that the end product will be safe food if every step is carried out correctly. HACCP treats receiving, storage, preparation, cooking, cooling, holding and service of food as a continuous system or flow. A copy of the HACCP plan will be made available to the regulatory authority, along with all data and records during inspection.

When is a HACCP plan required?

- IFC 3-401.11(D)(4): If a variance is granted to allow undercooking of eggs, fish, meat, poultry and foods containing these raw animal foods.
- IFC 3-502.11:
 - Smoking food for preservation instead of flavor enhancement;
 - Curing food;
 - Use of food additives for preservation and not flavor enhancement or when rendering a food **non-TCS (time/temperature control for safety)**;
 - Using **reduced oxygen packaging (ROP)** including cook-chill and sous vide (3-502.11(D)(1)), cheese that is ROP (3-502.12(E)(2)), NOTE: Fish may NOT be ROP unless it is kept frozen before, during and after packaging (3-502.12(C));
 - Operating a molluscan shellfish life-support system display tank to store or display shellfish that are offered for human consumption (4-204.110(B));
 - Custom processing of animals in a food establishment for personal use and not for sale;
 - Preparing food by another method determined to require a variance;
 - Sprouting seeds or beans.
- IFC 3-502.12: ROP with two barriers to growth of *Clostridium botulinum* and *Listeria monocytogenes* (secondary barriers listed in IFC 3-502.12(B)(2)).
- IFC 3-801.11(3): Unpackaged juice prepared on premises for service or sale in a ready-to-eat form to a highly susceptible population.
- **IDAPA (Idaho Administrative Code)** 16.02.19.355(07): Food processing plants or operations where food is not directly provided to a consumer.

Contents of HACCP Plan (IFC 8-201.14)

1. Process flow diagram of how food is obtained, prepared, held, and finished for each product or group of products. This includes:
 - A. Chemical, physical, and biological hazard analysis of preparation, packaging, and storage procedures with preventive measures.
 - B. **Critical control points (CCP)** with critical limits, corrective action plans, monitoring, verification and required records.
 - C. Records maintained by the **person-in-charge (PIC)** that demonstrate the HACCP plan is being properly implemented.
2. **Standard operating procedures (SOP)** with instructions, steps or procedures that control the food environment and maintenance of the facility.
3. List:
 - A. All equipment and food-contact packaging supplies used
 - B. All foods and ingredients
 - C. If used, proportion of food-grade gases
4. Variance if the process deviates from current food code.
5. Laboratory verification if the product's secondary barrier is pH or water activity, as well as any additional scientific data or other information to support food safety.

Online Resources:

[FDA.gov](https://www.fda.gov/oc/ohrt/haccp-principles-and-application-guidelines) (Hazard Analysis Critical Control Point; HACCP Principles & Application Guidelines)

[FSIS.USDA.gov](https://www.fsis.usda.gov/inspection-methods-training) (USDA Inspection Methods Training)

USDA HACCP-Based SOP

- <https://www.state.nj.us/agriculture/pdf/HACCPsop.pdf>

Idaho Food Code

- <https://healthandwelfare.idaho.gov/Health/FoodProtection/IdahoFoodCode/tabid/765/Default.aspx>

Labeling (Starting a Specialty Food Business in Idaho: 2018 Edition, pp. 15-22)

- https://agri.idaho.gov/main/wp-content/uploads/2018/06/2018_Specialty_Foods_Manual_WEB.pdf