**Chapter 8**

Food safety management system: A group of practices and procedures intended to prevent foodborne illness

* Does this by actively controlling risks and hazards through the flow of food
* Examples of some programs your operation needs
  + Personal hygiene program
  + Food safety training program
  + Quality control assurance program
  + Standard operating procedures
  + Pest control program
  + Supplier selection and specification program
  + Cleaning and sanitation program
  + Facility design and equipment maintenance program

Active managerial control

* 5 common risk factors for foodborne illness
  + Purchasing food from unsafe sources
  + Failing to cook food correctly
  + Holding food at incorrect temperatures
  + Using contaminated equipment
  + Practicing poor personal hygiene
* It is the managers responsibility to control the above risks (this is called active managerial control)
* You can use the above programs to be proactive
* Steps
  + Identify risks
  + Monitor
  + Corrective action
  + Management oversight
  + Training
  + Re-evaluation

FDA’s Public Health Intervention (designed to protect public health)

* Demonstration of knowledge
* Staff health controls
* Controlling hands as a vehicle of contamination
* Time and temperature parameters for controlling pathogens
* Consumer advisories

Hazard Analysis Critical Control Points (HACCP): A system based on identifying significant biological, chemical, or physical hazards at specific points within a product’s flow.

* Should be based on a written plan