**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