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Program Support Notes

Grades 9 - College

28mins

HACCP in Action

Food Safety Case Studies

Teacher Notes by **Sally Lasslett**, M.Ed. (H & PE),
Grad. Dip. Ed., B. App. Sc.

Produced by **Video Education Australasia**
Commissioning Editor **Christine Henderson** B.Sc.
Ph.D. Dip.Ed.
Executive Producer **Mark McAuliffe** Dip.Art (Film &
TV) Dip.Ed. B.Ed. Ph.D.

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To order or inquire please contact VEA:

America
Phone: 1 866 727 0840
Facsimile: 1 866 727 0839

E-mail
vea@veavideo.com

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HACCP in Action – Food Safety Case Studies

For Teachers:

Introduction

In order for us to be safe our food must travel through a system, which makes it safe for us to eat. The HACCP system – *Hazard Analysis Critical Control Points* evolved from the hazard analysis and critical control point system of the 1960's, which was developed in the USA and used in the NASA space program.

This program analyses and explains this scientific based system, which identifies specific hazards and measures for their control to ensure food safety. HACCP can be applied throughout the food chain from primary production to the final consumption of food – “from paddock to plate”.

HACCP also aids in the inspection of food premises by the regulatory authorities and ensures confidence in export industries that the food in Australia is safe.

Throughout this program the seven principles that all food workplaces should implement as part of their Food Safety Program are discussed.

DVD Timeline

00:00:00	Introduction
00:01:27	Summary
00:01:48	The Importance of Food Safety: 3 Types of Hazards, Health & Hygiene of a Food Handler, Cross-Contamination, Food Hygiene, Environmental Hygiene, 7 Principles of Haccp Listed
00:05:25	Summary
00:06:21	HACCP at Pura Milk – Haccp Principals 1 – 3
00:10:27	Summary
00:11:27	HACCP at Pura Milk – Haccp Principals 4 – 7
00:14:41	Summary
00:15:37	HACCP at the Angliss Restaurant – Haccp Principals 1 – 3, Temperature Danger Zone Illustration
00:20:12	Summary
00:21:19	HACCP at the Angliss Restaurant – Haccp Principals 4 – 7
00:25:20	Summary
00:26:18	Conclusion
00:27:13	Credits
00:28:52	Program end

Other Relevant Programs Available from VEA

Buying and Storing Food Safely With Helen Highwaters

Please visit our website for many more relevant programs www.veavideo.com

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HACCP in Action – Food Safety Case Studies

Student Worksheet:

While Viewing the Program

Introduction:

1. What is the name of the system, which makes the journey of food safe?

2. What does HACCP stand for?

The Importance of Food Safety:

3. List the issues regarding food safety.

4. Outline why the safety of the food handler is so important.

5. Which health issue is most detrimental to food safety?

6. List the clothing requirements of a food handler at Pura milk.

7. Cross contamination can happen _____ time, _____ where.

8. What elements are important in food hygiene?

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9. List three environmental concerns for a food manufacturer.

10. What are the seven principle of HACCP?

Pura - HACCP Principles 1 – 3

Principle One

11. How is principle one carried out at Pura milk?

12. What are the three hazards that could occur?

13. Pasteurization kills off all _____

Principle Two

14. How does Pura identify Critical Control Points?

15. Outline three steps that need to be controlled.

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Principle Three

16. Why is the setting of critical limits so important?

17. Critical limits are set for each of the _____

18. Complete this table

Product	Process	Critical Limits

19. The critical limit for antibiotics is _____.

HACCP Principles 4 – 7

Principle 4

20. Why is monitoring so important?

21. List the equipment that is used for monitoring.

Principle 5

22. What is the corrective action that is taken if antibiotics are found in a delivery of milk?

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Principle 6

23. What recording is carried out?

Principle 7

24. Principle seven is _____.

25. This is carried out by

- _____ audits
- _____ audits
- _____ recalls

Angliss Restaurant

26. What is the Angliss Restaurant?

27. Compare Pura Milk and the Angliss Restaurant in terms of foods produced and conditions.

Pura Milk	Angliss Restaurant

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Principle 1

28. List the hazards for the Angliss Restaurant.

29. Explain
Physical Hazards

Chemical Hazards

Principle 2

30. Which stages of food production can be controlled at the Angliss Restaurant? List five.

Principle 3

31. Limits are set for receiving _____. Critical limits for refrigerated food is _____, frozen food _____ and insect and grubs should _____ be present. The critical limits for cooking meat is _____, washing cycle _____ and rinse cycle _____.

32. The temperature danger zone is between _____ and _____. Food cannot remain in the danger zone for more than _____ in total.

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HACCP Principles 4 – 7

Principle 4

33. What does monitoring include in a restaurant?

34. List two places that need continual monitoring

35. How is it possible to monitor cooking staff?

Principle 5

36. Outline what happens if a critical limit is breached.

37. If goods are received outside of critical limits they must be _____.

Principle 6

38. What sort of recording is carried out at the Angliss Restaurant?

39. The Angliss Restaurant has a _____ who collect and monitors the HACCP system.

Principle 7

40. Audits are carried out internally every _____ months.

41. Why is HACCP so important for the food industry?

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After Viewing the Program

I. Investigate the seven principles of HACCP

Use the web sites provided at the end of this work sheet to provide a detailed explanation of the seven principles of HACCP. Provide a practical example of how each principle works within the food industry.

The Seven Principles of HACCP

1. Conduct a hazard analysis:
2. Identify the critical control points in the process:
3. Establish critical limits for preventative measures associated with each identified critical control point:
4. Establish critical control point monitoring requirements:
5. Establish corrective actions to be taken when monitoring indicates that critical limits are not met
6. Establish effective record keeping procedures
7. Establish procedures for identifying that the HACCP system is working correctly:

II. The importance of hygiene and safety:

Hygiene and safety is extremely important in the food industry. Develop a pamphlet that could be distributed to food outlets that explains why hygiene and safety is so important.

In your pamphlet include the following information:

- An explanation of the term hygiene
- How to achieve person hygiene
- Why safety of the food handler is essential
- Types of hazards that can be present on food
- An explanation of what cross contamination is and how it occurs
- Principles of Food Hygiene in terms of storage, preparation and serving
- Principles of Environmental Hygiene include a discussion of cleaning, equipment storage, disposal of food and other wastes and pest control.

III. Carry out your own hazard analysis.

Analyze the recipe below and carry out a hazard analysis. What are the potential hazards, and how can the principles of HACCP be implemented when preparing a food item.

RECIPE – Tomato Chutney

*1 ½ kg Tomatoes
250g onions- diced
1 clove garlic
625ml vinegar
270g raisins
6 cloves
¼ tsp cayenne pepper
10g salt
375g sugar*

1. *Peel and chop tomatoes*
2. *Put all ingredients except sugar in saucepan, stir until boiling and cook until mixture thickens.*
3. *Scald washed jars and lids by dipping into boiling water. Drain upside down to dry.*
4. *Add sugar, stir until boiling and cook for 30 minutes.*
5. *Pour chutney into jars and cover.*
6. *Allow to become cold, and then wipe clean, label and store in a cool dry place.*

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Analysis

1. List possible hazards.
2. Complete the table to show how the principles of HACCP could be used when preparing this food item.

<i>HACCP Principle</i>	<i>Explanation</i>
1.	
2.	
3.	
4.	
5.	
6.	
7.	