

Sprouting Seeds or Beans for Raw Consumption Hazard Analysis of Critical Control Points (HACCP) Checklist for Operators

When thinking about your HACCP plan, a good place to start is by writing out your entire process as if you were explaining it to a new employee and the plan was all they had to make your product correctly from start to finish. Which steps are critical to making a safe process (critical control points and critical limits)? What should they do if something goes wrong at one of these steps (corrective actions)? How will you know they did it correctly (logs)? And who will ensure they did it correctly (verification)?

Before a plan may be approved a food establishment must have a satisfactory inspection history for the past year

Please include:

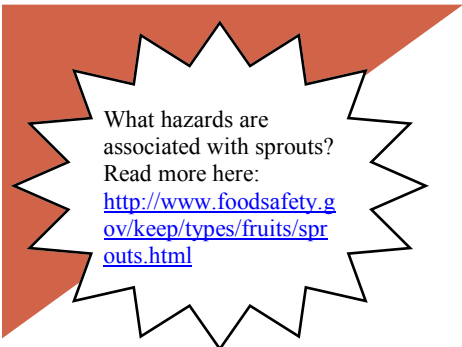
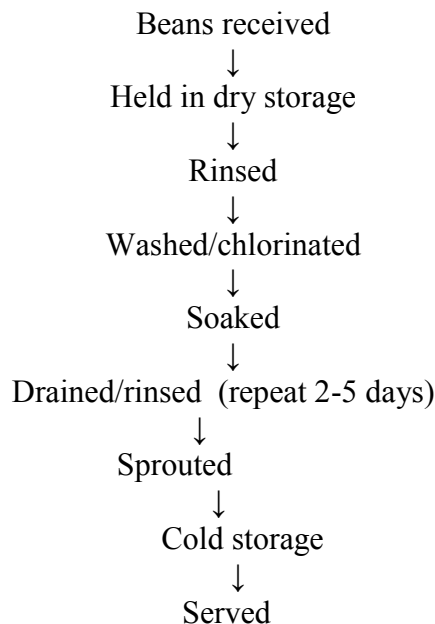
- Variance request application form
- Copies of your last two semi-annual inspections
- Name of each type of seed or bean that will be sprouted onsite
- Information on how the product will be tracked until used in the facility
- Explanation of designated work area for special processing
- An accurate, step-by-step description (the food flow) of how the seeds are stored, washed, sprouted, cooked, etc...
- Laboratory testing of spent irrigation waste water will be required to verify product chlorination
- Mandatory requirements in your HACCP plan:
 - Chemical concentration of seed soaking water and washing water
 - Seeds/beans from an approved source with Letter of Guarantee
 - Cleaning schedule for sprouting room, sprinklers, etc...
- Appropriate Standard Operating Procedures (SOPs) including, but not limited to; procedures minimizing bare hand contact with ready-to-eat foods, handwashing protocols and how cross contamination between raw and ready-to-eat foods will be prevented and where the processing will occur. Also include a list of equipment and materials used in the process. Describe how equipment is cleaned and sanitized. Explain how often in the process equipment is cleaned (before beginning, between types of foods, etc.) . Outline how new staff will be trained on proper procedure for your process. There are templates available at:
<http://sop.nfsmi.org/HACCPBasedSOPs.php>

- Identification of the most important food safety control(s) for each process. Each of these important food safety controls is called a Critical Control Point (CCP). CCPs for sprouting usually include; seed source, seed chlorination, and storage of sprouts. More complicated processes will have more CCPs.

For Each Critical Control Point:

- Identify acceptable levels. These levels are called Critical Limits (CLs). Critical Limits must be things you can measure. Examples are ppm chlorine in irrigation water, cold holding below 41F, etc...
- Describe how the CLs will be measured. Include who will measure, how they will measure and when they will measure.
- Who will verify that the measurements and procedures are correctly documented and followed? How often will this be done?
- What are the actions taken by the person in charge if the critical limits for each critical control point are not met? Corrective actions need to be specific to the critical limit. For example, what will you do when the rinse water does not show a chlorine residual? What will happen if the sprouted product was not date-marked or is in a refrigeration unit holding above 41F?
- Include samples of the logs that will be used to keep track of the measurements, verify the procedures are correct, and record corrective actions when critical limits are not met. A single form could be used for all.
- Provide a food safety training program that shows employees and supervisors know how to perform the steps in this plan, how to use necessary equipment and how to implement corrective actions.
- Provide a refrigeration temperature log to assure your refrigeration units can hold at 41F or less.
- Include a statement that an approved, signed copy of the plan will be kept on the premises for review by the regulatory authority. Also a statement that the regulatory authority will be informed in advance of any significant changes in the process that may affect the accuracy or effectiveness of the plan.

Sample Sprout Food Flow – Mung Beans



This checklist must be complete before submission to OHA

