

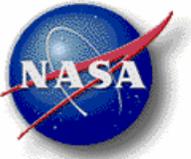


Kennedy Space Center

HACCP Plan Implementation - Lessons from the Serving Line

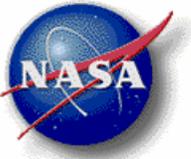


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Background:

- The Center has a high volume food service operation - serving over 250K meals a month
- There is significant health risk to ignoring food service sanitation concerns
- In most cases, simple compliance with State codes is not sufficient to reduce risk
- Importance of providing a safe workplace to our employees extends beyond addressing normally understood occupational hazards

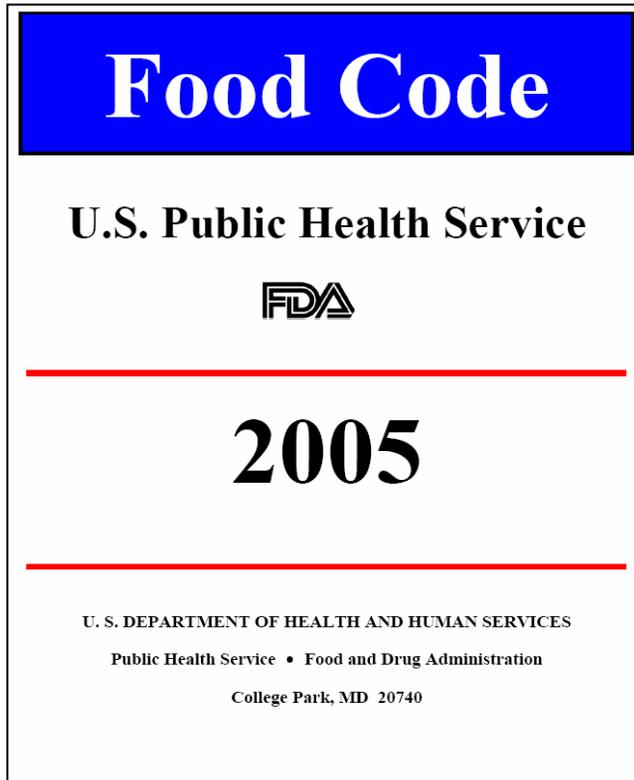


Foodborne Illness Risks:

- CDC Estimates approximately 73,500 foodborne illness outbreaks a year
- 5000 deaths annually from foodborne illnesses
- USDA estimates that these outbreaks cost the \$431million annually
- Bacterial pathogens caused the largest percentage of outbreaks (75%)
- Numerous incidents where foodborne illness outbreaks have caused financial ruin and ultimately forced business closure



Regulations/Recommended Practices:



Guides:

Managing Food Safety: A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments

www.cfsan.fda.gov/~acrobat/hret2.pdf

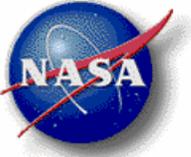
Managing Food Safety: A Regulator's Manual For Applying HACCP Principles to Risk-based Retail and Food Service Inspections and Evaluating Voluntary Food Safety Management Systems

www.cfsan.fda.gov/~acrobat/hret3.pdf

FDA Training Classes

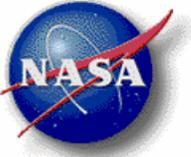
Food Code, Plan Review, Managing Retail Food Safety (HACCP), Preparation for Retail Food Standardization, etc.

www.fda.gov/ora/training/stt/state_training_schedule.html



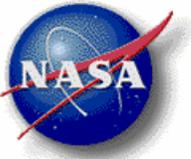
HACCP Program Implementation Lessons Learned:

- Implementation of the program cannot be accomplished quickly
- Knowledgeable advisors required to help develop the plan
- Employee and management commitment required for successful implementation
- All aspects of food preparation, storage, delivery, and supply must be examined
- Training is essential to ensuring standardization
- HACCP plan is a living document and changes will have to be made



HACCP Implementation Challenges:

- Employee turnover is a constant concern
- Commitment to documentation and recordkeeping can be onerous
- Necessitates a change in the way food service is managed
- Cultural changes can be difficult to establish
- Picking the right advisors and developing the correct training can be difficult
- Initial monetary investment required to start the program



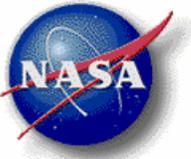
Is HACCP Implementation for Everyone?

- Very small (i.e., 2-3 person shops) would have difficulty in implementing all aspects of a HACCP program
- All size units should be implement aspects of the FDA recommended program
- Training, risk analysis, and continual improvement should be elements of all programs
- Food service sanitation can't be ignored at any level



HACCP Program Implementation Benefits:

- Reduces a potential health risk to employees
- Improves regulatory compliance
- Gain understanding of the critical points in food service operations
- Improves food service employees understanding of sanitation requirements
- Reduces food preparation waste
- Proactive versus reactive management



Who needs HACCP anyway???



Nobody ever got sick from my opossum stew!