

POLICY OF STATE OF DELAWARE DEPARTMENT OF CORRECTION	POLICY NUMBER 14.1	PAGE NUMBER 1 of 1
CHAPTER: 14	RELATED ACA STANDARDS: Section C 2-CO-4C-01, 4-4313, 4-4314, 4-4315, 4-4316, 404317, 4-4318, 4-4319, 4-4320, 414321, 4-4322, 4-4323, 4-4324, 4-4325, 4-4326, 4-4327, 4-4328	
APPROVED BY THE COMMISSIONER:  5/18/15		
EFFECTIVE DATE:		

- I. AUTHORITY: 29 Del. C. 89 § 8903 (4) (5) (7)
- II. PURPOSE: To establish policy and procedure under the 2004 Child Nutrition and Women, Infants and Children (WIC) Reauthorization Act for the Food Services (FS) unit to provide a food safety program for the preparation and service of meals.
- III. APPLICABILITY: All FS and security employees working within the FS unit.
- IV. POLICY: To follow Hazard Analysis Critical Control Point (HACCP) principles and guidelines as referenced in the HACCP procedures manual.
- V. PROCEDURES: HACCP plan is a system of principles that are based on identifying significant biological, chemical or physical hazards at specific points within the flow of food. Once identified, the hazards can be prevented, eliminated or reduced to safe levels.

The seven principles of a HACCP to be followed are:

1. Conduct a hazard analysis;
2. Determine the critical control points;
3. Establish critical limits;
4. Establish monitoring procedures;
5. Identify corrective actions;
6. Verify that the system works; and
7. Establish procedures for record keeping and documentation.

