Avery Dennison Printer Solutions Freshmarx Intelligent Food Industry Solutions

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HACCP and Temperature Control

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HACCP and Temperature Control

Over 60 years ago, a team of food scientists and engineers from The Pillsbury Company, the Natick Research Laboratories, and NASA created a food safety program called HACCP, Hazard Analysis Critical Control Point. This system was designed to have a preventive approach and build quality into the product to prevent hazards from entering the product stream, ensuring that only safe products reached the consumer. Since that time, HACCP has been subsequently incorporated into U.S. and international regulatory schemes and become a universal constant for manufacturers, food service, and retailers.

HACCP involves 7 principles that systematically list the ingredients and processing steps in a flow diagram and then define significant issues in hazard analysis. This system assumes the hazards are present and identifies controls that can be instituted to prevent it from harming the public. These hazards are usually categorized as Biological (pathogens), Physical (foreign objects that could cause injury or choking), or Chemical (toxins, allergens, or radiological agents). The preventive steps are considered Control Points, the most important are highlighted as Critical Control Points (CCP). Monitoring activities are outlined and documented to prove that these CCPs remain under control. This monitoring is validated to ensure the critical limit is scientifically sound, and the activity is periodically verified to make sure it's being carried out correctly. When the system signals a possible loss of control, corrective actions are quickly undertaken so that no hazardous product is released and the system is brought back under control.



HACCP and Temperature Control

Temperature control has long been a cornerstone of HACCP and temperature monitoring reaches both extremes, keeping some food cold in coolers, refrigerators, and freezers and also ensuring that thermal activities, such as cooking, pasteurization, and canning, are hot enough to kill any pathogens present. Many of these activities involve measuring a product or air temperature over a long span of time. In this instance, a manned check with a thermometer every once in a while doesn't give you a clear picture of the entire temperature range during this period of time. Continuous temperature monitoring systems have been devised to fill-in the gaps between manual temperature checks. These continued readings give peace of mind to ranges during the nights and weekends when manual checks are impractical or impossible. Many of these systems also give automated alerts when predefined temperature ranges have been exceeded. This gives the company time to institute corrective actions and possibly save the product from having to be diverted or destroyed.

It's imperative that companies employ the correct tools for each HACCP monitoring task. The technology exists to allow 100% continuous temperature monitoring with automated alerts to ensure that the product never reaches hazardous temperatures for long enough to do harm. This goes a long way towards reducing food waste and protecting public health.

Avery Dennison has a full suite of solutions encompassing the food supply chain from farm to consumer.

For more information about our Freshmarx[®] Suite of Intelligent Food Industry Solutions, please contact us:

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Harnessing the power of accurate, shared data throughout the food industry supply chain to enable labor efficiency, food safety, sustainability and enhance the consumer experience.

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