

## HACCP PROCESS FLOW

1

Assemble HACCP team



2

Describe Product



3

Identify intended use



4

Construct flow diagram



5

On-site confirmation of flow diagram



6

List all potential hazards  
Conduct a hazard analysis  
Consider control measures



7

Determine CCPs



8

Establish critical limits for each CCP



9

Establish a monitoring system for each CCP



10

Establish corrective actions



11

Establish verification procedures



12

Establish documentation and record keeping