

**PART 417—HAZARD ANALYSIS AND  
CRITICAL CONTROL POINT  
(HACCP) SYSTEMS**

Sec.

- 417.1 Definitions.
- 417.2 Hazard Analysis and HACCP plan.
- 417.3 Corrective actions.
- 417.4 Validation, Verification, Reassessment.
- 417.5 Records.
- 417.6 Inadequate HACCP Systems.
- 417.7 Training.
- 417.8 Agency verification.

AUTHORITY: 7 U.S.C. 1633, 1901–1906; 21 U.S.C. 451–472, 601–695; 7 CFR 2.18, 2.53.

SOURCE: 61 FR 38868, July 25, 1996, unless otherwise noted.

**§417.1 Definitions.**

For purposes of this part, the following definitions shall apply:

*Corrective action.* Procedures to be followed when a deviation occurs.

*Critical control point.* A point, step, or procedure in a food process at which control can be applied and, as a result, a food safety hazard can be prevented, eliminated, or reduced to acceptable levels.

*Critical limit.* The maximum or minimum value to which a physical, biological, or chemical hazard must be controlled at a critical control point to prevent, eliminate, or reduce to an acceptable level the occurrence of the identified food safety hazard.

*Food safety hazard.* Any biological, chemical, or physical property that may cause a food to be unsafe for human consumption.

*HACCP System.* The HACCP plan in operation, including the HACCP plan itself.

*Hazard.* SEE *Food Safety Hazard*.

*Preventive measure.* Physical, chemical, or other means that can be used to control an identified food safety hazard.

*Process-monitoring instrument.* An instrument or device used to indicate conditions during processing at a critical control point.

*Responsible establishment official.* The individual with overall authority on-site or a higher level official of the establishment.

**§417.2 Hazard Analysis and HACCP Plan.**

(a) *Hazard analysis.* (1) Every official establishment shall conduct, or have conducted for it, a hazard analysis to determine the food safety hazards reasonably likely to occur in the production process and identify the preventive measures the establishment can apply to control those hazards. The hazard analysis shall include food safety hazards that can occur before, during, and after entry into the establishment. A food safety hazard that is reasonably likely to occur is one for which a prudent establishment would establish controls because it historically has occurred, or because there is a reasonable possibility that it will occur in the particular type of product being processed, in the absence of those controls.

(2) A flow chart describing the steps of each process and product flow in the establishment shall be prepared, and the intended use or consumers of the finished product shall be identified.

(3) Food safety hazards might be expected to arise from the following:

- (i) Natural toxins;
- (ii) Microbiological contamination;
- (iii) Chemical contamination;
- (iv) Pesticides;
- (v) Drug residues;
- (vi) Zoonotic diseases;
- (vii) Decomposition;
- (viii) Parasites;
- (ix) Unapproved use of direct or indirect food or color additives; and
- (x) Physical hazards.

(b) *The HACCP plan.* (1) Every establishment shall develop and implement a written HACCP plan covering each product produced by that establishment whenever a hazard analysis reveals one or more food safety hazards that are reasonably likely to occur, based on the hazard analysis conducted in accordance with paragraph (a) of this section, including products in the following processing categories:

- (i) Slaughter—all species.
- (ii) Raw product—ground.
- (iii) Raw product—not ground.
- (iv) Thermally processed—commercially sterile.
- (v) Not heat treated—shelf stable.
- (vi) Heat treated—shelf stable.
- (vii) Fully cooked—not shelf stable.