

4626.1730 8-201.13 WHEN A HACCP PLAN IS REQUIRED.

Subpart 1. **Types of activities that require a HACCP plan.** The following activities require a license applicant or licensee to prepare a HACCP plan:

- A. cooking raw animal foods under part 4626.0340, item C, subitem (2);
- B. specialized processing under part 4626.0415;
- C. operating and maintaining molluscan shellfish tanks under part 4626.0610, item B;
- D. removing tags or labels from shellstock under part 4626.0220, item B, subitem (2); and
- E. reduced oxygen packaging under part 4626.0420.

Subp. 2. **Timing of HACCP plan requirements.**

A. As of January 26, 2000, food establishments engaged in activities requiring a HACCP plan under subpart 1 must have a HACCP plan available on-site for review and verification by the regulatory authority.

B. For new food establishments or those extensively remodeled after July 1, 1999, a HACCP plan shall be submitted to the regulatory authority before the start of operation for approval in conjunction with the plan review required in part 4626.1720.

Subp. 3. **Compliance with HACCP plan.** A licensee shall:

A. comply with a properly prepared and approved, if applicable under subpart 2, item B, HACCP plan; and

B. maintain and provide to the regulatory authority, on request, the records specified in part 4626.1735, item A, subitems (3) and (4), that demonstrate that the following are routinely employed:

- (1) procedures for monitoring critical control points;
- (2) monitoring of the critical control points;
- (3) verification of the effectiveness of an operation or process; and
- (4) necessary corrective actions if there is failure at a critical control point.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

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