

HARPC vs. HACCP

U.S. FDA requires most types of food facilities to implement **Hazard Analysis and Risk-Based Preventive Controls (HARPC)** plans. Though a Hazard Analysis and Critical Control Points (HACCP) plan may cover many of the same areas, below are some key differences.

HACCP

Seafood and Juice Products

HARPC

Most Categories of Food Products

Hazard Analysis

HARPC must consider “known or reasonably foreseeable” hazards. In addition to the hazards typically identified in a HACCP plan, these may be economically-motivated, radiological, or allergenic.



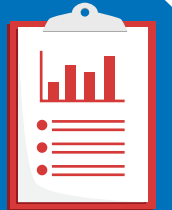
Critical Control Points



“Preventive controls” may be applied at other points than just Critical Control Points (CCPs). These may include allergen, sanitation, and supply-chain controls. If an identified hazard requires control, a recall plan is required.

Critical Limits

It may not be appropriate for all preventive controls to have critical limits. Instead they may have “parameters” and “values” that are not necessarily measured numerically.



Monitoring



Monitoring is required for CCPs, but may also be required for other preventive controls. Monitoring of suppliers’ FDA compliance statuses may be necessary.

Corrective Actions

Corrective actions are necessary if controls are ineffective in reducing or eliminating a hazard. Alternatively, “corrections” are small, prompt changes to address isolated problems that do not directly impact food safety.



Records & Verification



HARPC requires verification and validation of all preventive controls. Most records related to food safety must be kept for a minimum of two years.

Get help with your HARPC plan. Contact Registrar Corp.