

PROCEDURAL STEP 9

Conduct Periodic Validation

Once your food safety management system is established, you should periodically review it to determine whether the food safety hazards are controlled when the system is implemented properly. In this program, this review is known as validation. Changes in suppliers, products, or preparation procedures may prompt a revalidation of your food safety management system. A small change could result in a drastically different outcome from what you expect. You may benefit from both internal (quality assurance) and external validations that may involve assistance from the regulatory authority or other consultants. Validation is conducted less frequently (e.g., yearly) than on-going verification. It is a review or audit of the plan to determine if:

- Any new product/processes/menu items have been added to the menu
- Suppliers, customers, equipment, or facilities have changed
- Prerequisite programs are current and implemented
- Worksheets are still current
- CCPs are still valid, or if new CCPs are needed
- Critical limits are set realistically and are adequate to control the hazard (e.g., the time needed to cook a turkey to meet the *Food Code* internal temperature requirement)
- Monitoring equipment has been calibrated as planned

Validation helps you to:

- Improve the system and HACCP plan by identifying weaknesses
- Eliminate unnecessary or ineffective controls
- Determine if the HACCP plan needs to be modified or updated

You can use the Validation Worksheet that follows to assist with the validation process.