

## PROCEDURAL STEP 5

### **Establish Monitoring Procedures**

Monitoring is observing or measuring specific operational steps in the food process to determine if your critical limits are being met. This activity is recommended to make sure your critical control points are under control. Monitoring will identify when there is a loss of control or a trend toward a loss of control so that corrective actions (discussed in Procedural Step 6) can be taken.

Consideration should be given to determining answers to the following questions:

What will you monitor?

How will you monitor?

When and how often will you monitor?

Who will be responsible for monitoring?

In your food safety management system, certain processes have been identified as requiring active managerial control. What you are going to monitor depends on the critical limits you have established. Final temperature and time measurements are very important, and you should determine how you will effectively monitor the critical limits for them. Determining the appropriate means for monitoring is an important factor in developing your food safety management system. If equipment is selected to monitor a specific CCP, you should ensure that it is accurate and routinely calibrated to ensure critical limits are met. The equipment you choose should also be appropriate for the monitoring that is being done. For example, a thermocouple with a thin probe is the most appropriate tool for measuring the final product temperature of thin hamburger patties. When deciding how often you will monitor, you should ensure that the monitoring interval will be reliable enough to ensure hazards are being controlled. Your procedure for monitoring should be simple and easy to follow. Individuals chosen to be responsible for a monitoring activity may be a manager, line supervisor, or other reliable employee. FDA recommends that employees be given the training and equipment necessary to properly perform the monitoring activities.