

PROCEDURAL STEP 6

Develop Corrective Actions

You should decide what type of corrective action to take if a critical limit is not met by asking yourself the following questions:

- What measures do you expect employees to take to correct the problem?
- Do your employees understand the corrective action?
- Can the corrective action be easily implemented?
- Are different options needed for the appropriate corrective actions depending on the process and monitoring frequency?
- How will these corrective actions be documented and communicated to management so the system can be modified to prevent the problem from occurring again?

Whenever a critical limit is not met, a corrective action must be carried out immediately. A corrective action may be simply continuing to heat food to the required temperature. Other corrective actions may be more complicated, such as rejecting a shipment of raw oysters that does not have the required tags or segregating and holding a product until an evaluation is done. In the event that a corrective action is taken, you should review and modify your food safety management system, if necessary. Even with the best of systems, errors occur during food storage and preparation. A food safety management system based on the HACCP principles is designed to detect errors and correct them before a hazard occurs. A benefit to both you and your regulator is the ability to show that immediate corrective action was taken to ensure that no unsafe food was served or sold to the consumer. It is important to communicate to management all corrective actions in writing or electronically.