HACCP REVIEW POLICY

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The food service director or manager will review the food safety program at a minimum of the beginning of each year and when any significant changes occur in the operation.

Each time any changes occur, such as a new menu or inventory item is added, the food service director or manager will log onto www.haccpbuilder.com and update or edit the plan. Additionally, the online HACCP record for each kitchen will be updated as soon as any such changes occur that are made online.

A HACCP Review Checklist will be available online (and in the printable HACCP Documentation for reference only) for formal semi-annual reviews.

The final review information must be submitted electronically via the www.haccpbuilder.com website after completing the online HACCP Review Checklist.