I have a food/ process that uses:

- Smoking food for Preservation
- Curing
- Acidification of food for Preservation
- Reduced Oxygen Packaging
- Molluscan shellfish life-support Tank
- Custom process animals for personal use
- Sprouting Beans
- Preparing Food by another method

Is it in the NC Food Code?

- NO HACCP and NO Variance
- YES

Are you using any of these processes?

ROP With 2 barriers:

- Must be held at ≤ 41°F
- Aw 0.91 ≥
- pH 4.6 ≥
- OR
- Be cured meat from a USDA regulated facility
- OR
- High level of competing organisms

- Fish that is frozen before, during and after packaging using a ROP method
- Cook-Chill and Sous Vide
- ROP of specific cheeses
- Unpackaged juice prepared on premises, for service/sale to a HSP

- NO
- YES

Variance AND HACCP Required

HACCP required

NO Variance
HACCP Decision Tree for CCPs

Do control measure(s) exist for the identified hazard?

NO

Is control at this step necessary for safety?

YES

Re-evaluate step, process or product

NO

STOP
Not a CCP

YES

Re-evaluate step, process or product

Does this step eliminate or reduce the likely occurrence of a hazard to an acceptable level?

NO

Could contamination with the identified hazard(s) occur in excess of acceptable level(s) or could it increase to an unacceptable level(s)

NO

STOP
Not a CCP

YES

CRITICAL CONTROL POINT

YES

Can a step eliminate the identified hazard(s) or reduce the occurrence to an acceptable level?

NO

STOP
Not a CCP

YES