

**Figure 1. Indicators that a HACCP program is implemented in a school foodservice operation**

- Microbiological, physical, and chemical hazards are identified
- Critical Control Points (CCPs) are identified
- Recipes include CCPs
- Food-handling processes are documented
- Steps to prevent foodborne illness have been implemented
- There is the equipment needed to ensure food safety for available menu items
- Team members have the tools and authority to make a decision about their ability to work (e.g. in the case of an illness)
- Personnel focus
  - √ Training program is ongoing
  - √ Clarification of responsibility and accountability for HACCP is delineated clearly
  - √ There is a system in place to communicate problem areas within operation
- Monitoring procedures are used and documented
- An identified process for taking corrective action (including who, how, what, how often) is used and documented
- Verification procedures are used and documented