

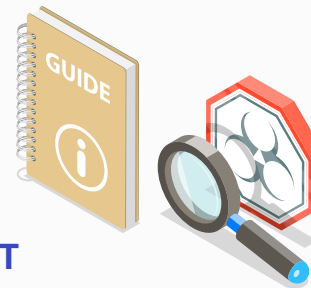
THE 7-PRINCIPLES OF HACCP



1. HAZARD ANALYSIS



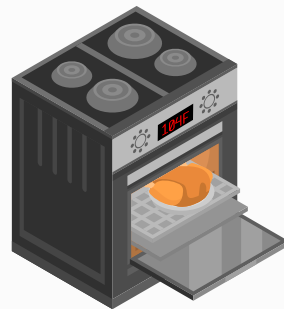
2. CRITICAL CONTROL POINT



3. ESTABLISH CRITICAL LIMITS



4. ESTABLISH MONITORING PROCEDURES



5. ESTABLISH CORRECTIVE ACTIONS



6. ESTABLISH VERIFICATION PROCEDURE



7. RECORD KEEPING