



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH - FOOD AND HOUSING DIVISION

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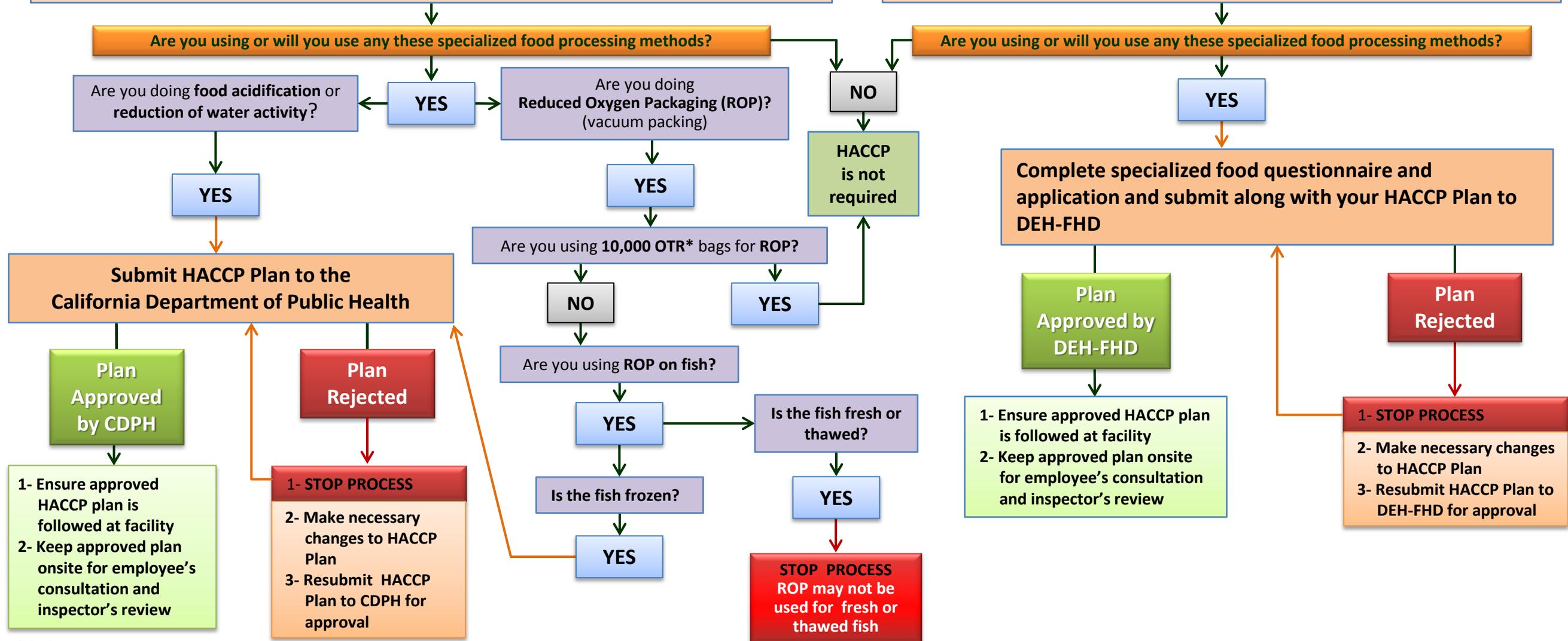
HACCP stands for Hazard Analysis Critical Control Point. The HACCP system focuses on identifying and preventing hazards that could cause foodborne illnesses. Food facilities that plan on conducting specialized food processes are required to complete a HACCP plan and submit it for review and approval. Depending on the type of process, plans must be submitted to either the California Department of Public Health (CDPH) or to the Food and Housing Division of the Department of Environmental Health in San Diego County (DEH-FHD). This flowchart will help you determine if your facility needs a HACCP plan.

CDPH reviews and approves HACCP plans for the following:

- Acidification or reduction of water activity in foods to prevent the growth of *Clostridium botulinum*
- Packaging potentially hazardous food using a **Reduced Oxygen Packaging (ROP)** method (Vacuum Packing)

DEH-FHD reviews and approves HACCP plans for the following:

- Maintaining a **live molluscan shellfish wet storage tank**
- Preserving meat by **curing, smoking, or using food additives**



*OTR (oxygen transmission rate)