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

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**Flowchart:**

1. **Are you using or will you use any of these specialized food processing methods?**
   - **YES**
     - **Are you doing food acidification or reduction of water activity?**
     - **YES**
       - Submit HACCP Plan to the California Department of Public Health
     - **NO**
       - Complete specialized food questionnaire and application and submit along with your HACCP Plan to DEH-FHD
   - **NO**
     - **Are you doing Reduced Oxygen Packaging (ROP) method (Vacuum Packing)?**
     - **YES**
       - Ensure approved HACCP plan is followed at facility
       - Keep approved plan onsite for employee’s consultation and inspector’s review
       - Resubmit HACCP Plan to DEH-FHD for approval
     - **NO**
       - **Are you using 10,000 OTR* bags for ROP?**
       - **YES**
         - Plan Approved by DEH-FHD
       - **NO**
         - Plan Rejected

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*OTR (oxygen transmission rate)

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