



Principles of HACCP

Hazard Analysis Critical Control Point Program

wausauPAPER

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What Is HACCP?

Hazard Analysis Critical Control Point (HACCP) is a process control system designed to enhance food safety by identifying and preventing physical, chemical or biological hazards in food production. HACCP includes steps to prevent problems before they occur and to correct problems as soon as they are detected. HACCP is widely recognized as the most effective approach for producing safe food. The foundation for today's HACCP process was developed nearly 30 years ago as a means for ensuring food safety for astronauts. Companies in the United States and other countries, including Canada, are now applying this space-age technology to food safety.

Why Is HACCP Needed?

Increased food exports and microbial adaptation, combined with a growing at-risk population and frequent international travel, has increased the potential for emerging infectious diseases that can stem from food-borne pathogens. HACCP is now an internationally accepted system and, in the United States, is required by the U.S. Department of Agriculture (USDA) and the Food and Drug Administration (FDA). The USDA requires HACCP for meat and poultry processing. The FDA requires HACCP for juice and seafood processing and has incorporated HACCP into its Food Code.

What are the Benefits of HACCP?

When implemented properly into a food processing plant, HACCP significantly improves the safety of food. HACCP can also reduce product waste and operating costs while increasing awareness of potential food safety hazards among production employees. This allows food companies to compete more effectively in the world market. HACCP also provides for record keeping and documentation of evidence in the event of litigation involving food production.

HOW IS HACCP IMPLEMENTED?

HACCP systems are based upon seven principles that are the foundation for a control system designed for safety in food production. An effective food safety plan must utilize all of the seven HACCP principles. However, a HACCP program must have a solid foundation in Good Manufacturing Practices (GMPs), sanitation, and personal hygiene.

PRINCIPLE 1: Conduct a Hazard Analysis

Food production plants must evaluate steps in the production process where a hazard is reasonably likely to occur. The hazard should be identified and preventative measures described. Hazards must be of such a nature that their prevention, elimination or

reduction to an acceptable level is essential to the production of a safe food product.

PRINCIPLE 2: Identify the Critical Control Points (CCPs) in the Process

A Critical Control Point is a step or procedure in a food process where a control can be applied and a food safety hazard can be prevented, eliminated or reduced to an acceptable level. Each CCP will have one or more preventative measures that must be properly controlled.

PRINCIPLE 3: Establish Critical Limits for Each Critical Control Point

A critical limit is the maximum or minimum value that a physical, biological or chemical hazard must be controlled at a critical control point to prevent, eliminate or reduce to an acceptable level.

PRINCIPLE 4: Establish Critical Control Point Monitoring Requirements

Monitoring activities are necessary to ensure that the process is under control at each critical control point. Monitoring involves a planned sequence of observations or measurements to assess whether or not a critical control point is under control and to produce an accurate record for future use in verification.

PRINCIPLE 5: Establish Corrective Actions

These are corrective actions to be taken when monitoring indicates a deviation from an established critical limit. Corrective actions are intended to ensure that no product enters the marketplace that is out of compliance and a potential health hazard.

PRINCIPLE 6: Establish Record Keeping Procedures

Records necessary for the total HACCP system include a written HACCP plan and records documenting the monitoring of critical control points, critical limits, corrective actions required, and verification activities.

PRINCIPLE 7: Establish Verification Procedures

Procedures for verifying the HACCP system is working is essential to any HACCP program. Validation ensures that the HACCP plans do what they were designed to do. Verification procedures include methods, procedures or tests to determine if the HACCP system is in compliance with the written HACCP plan. Using the data provided by the verification procedures, the HACCP plan can be modified or reassessed if necessary.

Wausau Paper dispensers in a HACCP Plan

The Wave'n Dry®, OptiServ Hybrid™, and OptiServ® dispensers support the principles of HACCP as an excellent preventative measure in food preparation. When Conducting a Hazard Analysis (HACCP Principle 1) and Identifying Critical Control Points, or CCPs, (HACCP Principle 2), proper sanitary conditions and the avoidance of cross contamination of food products are essential. This certainly includes the prevention of cross contamination of food products by employees handling the products. All companies and establishments inspected by federal regulatory agencies and organizations must describe daily, routine sanitary procedures to prevent direct food contamination. These sanitary procedures include employee hygiene and, specifically, hand washing.



80010/75010

Wave'n Dry® Touch Free System

The Wave'n Dry® system can help prevent cross contamination when drying hands because an employee doesn't have to touch the dispenser in any way. A towel is dispensed automatically by the Wave'n Dry system. The only thing the employee touches is the towel, making the Wave'n Dry® the first totally Touch Free system. The towel is stored fully protected inside the dispenser until the user requests service by passing a hand or arm near the sensor. There are no contaminated levers, buttons or cranks to touch. This is particularly important when working in a food preparation process.



87510 / 77510

86500 / 76500

OptiServ Hybrid™ and OptiServ® Hands-Free Dispensers

The OptiServ® family of dispensers has no levers, buttons or cranks to touch, therefore reducing contact with potentially dangerous bacteria. This makes OptiServ Hybrid™ and OptiServ® dispensers ideal for food processing operations, especially areas such as product packaging, staging rooms, and research and development laboratories where maintaining required sanitary conditions is essential. With both the OptiServ Hybrid™ and OptiServ® dispensers simply pull the exposed towel downward to activate a remarkably quiet dispensing mechanism that cuts and dispenses a pre-measured 11-inch towel. The OptiServ Hybrid™ has motion sensing technology, to further reduce risk of cross contamination.

ADA Title III Compliance

In addition to supporting the HACCP principles, the Wave'n Dry®, OptiServ Hybrid™, and OptiServ® dispensers also comply with ADA Title III when these dispensers are installed according to the instructions for ADA accessibility.



This mark indicates that the dispenser is ADA Title III compliant. Roll towel dispensers require less than 5 lbs. of force to effortlessly dispense the towel as set forth in the ADA Accessibility Guidelines. On all ADA compliant dispensers, controls and operating mechanisms are operable with one hand and do not require tight grasping, pinching, or twisting of the wrist.

Invalid HACCP Claims

Many manufacturers and distributors make inaccurate claims about their products regarding the HACCP principles. For example, towel dispensers are often referred to as being "HACCP compliant," "HACCP certified" or as "meeting HACCP regulations." Some claims go so far as to state that dispensers are even "HACCP approved." Although mandated by several government agencies, the HACCP principles are a process control system established to help food companies plan their approach to improved food safety. Currently, there is no governing body or system to "certify" or "approve" products used in conjunction with HACCP systems.

Warranty Information

Wausau Paper controlled-use dispensers are warranted against defects in manufacture or workmanship for as long as you use Wausau Paper controlled-use products. Should the dispenser fail, under normal use conditions, while dispensing the proper Wausau Paper products, the company will replace or repair the dispenser at no charge. Simply contact your Wausau Paper Distributor and describe the problem. Your Distributor will supply a new dispenser or repair parts at no extra charge in exchange for the damaged part or dispenser. This warranty expressly excludes replacement where the cause of failure is vandalism, misuse or intentional destruction.

Dispenser Specifications

No.	Description	Standard Translucent Color	Optional Translucent Colors	Dispenser Size (W" x H" x D")	Dispenser Weight	Case Size (W" x H" x D")	Cases Per Unit	Case Cube	Approx. Case Weight
Roll Towel Dispensers									
80010 75010	Wave'n Dry® Touch Free (Elegance Series™ Available: 80070/75070)	Black	Red (80030/75030) Green (80040/75040) Blue (80050/75050) White (80060/75060)	12 x 15½ x 10½	8.2 lbs.	16½ x 12½ x 12½	48	1.5	10 lbs.
80020 75020	Wave'n Dry® Water Resistant Touch Free	Black	—	12 x 15½ x 10½	8.4 lbs.	16½ x 12½ x 12½	48	1.5	11 lbs.
86500 76500	OptiServ® Hands-Free (Elegance Series™ Available: 86570/76570)	Black	Red (86530/76530) Green (86540/76540) Blue (86550/76550) White (86560/76560)	11½ x 16½ x 9½	6.6 lbs.	16½ x 12½ x 9½	90	1.14	8 lbs.
87510 77510	OptiServ Hybrid™ Hands-Free	Black	Red (87530/77530) Green (87540/77540) Blue (87550/77550) White (87560/77560)	11½ x 16½ x 9½	6.6 lbs.	16½ x 12½ x 9½	90	1.14	8 lbs.



Dubl-Nature® and EcoSoft™ Green Seal™ products are Authentically Green™

Dubl-Nature® and EcoSoft™ Green Seal™ towel and tissue products are made from 100% recycled wastepaper and are certified by Green Seal, Inc. in Washington, DC.

The "Green Seal" means our products meet the Green Seal environmental standards for paper towels and tissue, making our Authentically Green™ products among the most environmentally preferable towel and tissue lines available in the away-from-home market. To achieve and maintain the Green Seal certification, our towel and tissue products are continually subjected to rigorous evaluation and testing, along with a quality-control audit of our papermaking processes at our mill in Middletown, Ohio.

Green Seal's environmental evaluation uses both qualitative and quantitative measures to ensure maximum product quality and performance, with minimal impact on the environment in manufacturing.

Please visit www.wpbaywest.com/green to learn more.

