

### HACCP Plans

Our specialty: get your HACCP plan through Bulletproof! We are passionate about the Hazard Analysis & Critical Control Point (HACCP) system, and it shows in the detail & usability of our plans. Now, “detail” and “usability” don’t usually go hand-in-hand, but we understand that the operational implications of a HACCP plan aren’t to be taken lightly. The record keeping, the labeling, the temperatures, the corrective actions... all of it can seem overwhelming even to the most seasoned chef. Let Austin and his team write a comprehensive HACCP plan that pleases the regulators and makes your team smile. Because, at the end of the day, it’s your team who needs to live with it! But how do you know if you need a HACCP plan? There are seven “special processes” as defined by FDA which require a mandatory HACCP plan:

- Smoking
- Curing
- Use of food additives
- Reduced Oxygen Packaging (ROP) and *sous vide* cooking
- Live molluscan shellfish tanks
- Sprouted seeds
- Processing and bottling of vegetable and/or fruit juice
- Custom processing of animals
- Any other process determined by a Regulatory Authority to require a variance or HACCP plan

At Bulletproof!, we specialize in Reduced Oxygen Packaging (ROP) and *sous vide* HACCP plans; we also write Juice HACCP plans and can assist in other specialty areas, such as Seafood. Additionally, we provide:

- Validation advice
- Verification audits
- Quality management system design and review
- Preparation for inspections
- Vulnerability Analysis & Critical Control Point (VACCP) for supply chain management
- Threat Analysis & Critical Control Point (TACCP) for supply chain management
- Incorporating TACCP and VACCP into your HACCP system

