For many, Oklahoma’s agricultural and food industries evoke thoughts of wheat and cattle. While this is a rich part of Oklahoma’s heritage and a significant portion of our economy, many of these commodities are currently sent to other states or even other countries for further processing into the bakery, meat and other products that reach the consumers’ table.

The Food & Agricultural Products Center, located in Stillwater, Okla., on the campus of Oklahoma State University, strives to keep the products, jobs and dollars home in Oklahoma. The FAPC offers large and small businesses, producers and entrepreneurs of Oklahoma, as well as other states, access to faculty and staff with expertise in business and technical disciplines.

The FAPC’s research laboratories, pilot-processing facilities, educational programs and seminars keep food and agricultural processors and entrepreneurs on the forefront of cutting-edge value-added processing and technology.

Adding Value to Oklahoma

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HACCP Assistance
Food & Agricultural Products Center
Hazard Analysis and Critical Control Points (HACCP) provides food processors with a systematic approach for identifying and monitoring possible sources of microbiological, chemical and physical hazards in the food industry. The system differs from traditional quality assurance methods of finished-product inspection. Rather, HACCP relies on seven established principles, which seek to identify potential food safety hazards and establish key actions that can be taken to reduce or eliminate the risk of hazards being realized.

The seven established HACCP principles are 1) hazard analysis, 2) critical control point (CCP) identification, 3) CCP prevention measures, 4) CCP monitoring, 5) corrective actions, 6) record-keeping procedures and 7) HACCP system verification.

The FAPC endorses the HACCP approach and has developed programs and workshops to assist and educate the food industry personnel in the use of HACCP principles.

HACCP Workshops

The FAPC offers two types of HACCP workshops. These workshops address the following topics and can be tailored to fit the needs of individual companies.

1. Developing and Implementing HACCP*
   - HACCP principles
   - Good Manufacturing Practices (GMP)
   - HACCP-based Standard Operating Procedures (SOP)
   - Sanitation Standard Operating Procedures (SSOP)
   - USDA implementation regulations
   - Product-and-Flow Diagram development
   - Overview of food microorganisms

2. Advanced HACCP
   - Review of HACCP systems, GMP, SOP and SSOP programs
   - Review of USDA implementation regulations
   - Prerequisite program, CCP and HACCP systems verification
   - Validation and reassessment of the HACCP plan
   - HACCP compliance audits
   - HACCP trends
   - Enforcement Investigation and Analysis Officer (EIAO) Food Safety Assessments

Other Programs

- On-site food safety sanitation training tailored to meet company needs
- On-site visits to verify and review HACCP plan
- Process validation of Critical Limits to support HACCP plan
- HACCP fact sheets, reference books and video library

* International HACCP Alliance Accredited

One-of-a-Kind Services

The FAPC helps entrepreneurs discover, develop and deliver technical and business information that stimulates and supports the growth of value-added food and agricultural products processing.