

50 Points Total

Part A:

What is food adulteration? Discuss a scenario that could lead to a product being considered adulterated.

Part B:

The FDA and USDA FSIS made Hazard Analysis and Critical Control Point (HACCP) mandatory for meat and poultry processors, fruit and vegetable juice producers, and seafood industry. Write one page for each, detailing events that necessitated mandatory HACCP for those industries.

Part C:

You have been hired by a small company to develop and direct the company's HACCP program. The owner of the company was against hiring you, since he believes that GMPs and sanitation already cover all aspects of HACCP. You must explain to him what a HACCP program does that GMPs and sanitation do not. He requests that you provide him with a two-page report.

Part D:

Establishing a HACCP program for a restaurant can be difficult since food may be served cooked (grilled steak) or raw (house salad). If possible, visit the kitchens of any school's dining halls (or any neighborhood restaurant) and record the flow of food through the kitchen. Now determine Critical Control Points (CCPs) for hot and cold foods. Consider whether the flow of food needs to be changed to ensure that raw foods do not cross-contaminate cooked foods. Compare the HACCP program that you have developed visiting restaurants in neighborhoods and/ or school.

(NOTE: You may do this exercise individually and/ or in team. Feel free to ask your colleagues (within this course) to work with you in team (I recommend 2-3 students in one team). This would help you to collect more data from different restaurants!! In your report, please write the name of students in you worked with. Considering the facts of data confidentiality, you don't need to write restaurant's names or address of any neighborhood- simply write: Restaurant #1, #2 etc...)