usite in the second sec

What are the seven HACCP principles?

fold

Final Question

(4) Establish monitoring procedures

(3) Establish critical limits

(2) Determine critical control points (CCPs)

د) Conduct a hazard analysis

(7) Establish procedures for record keeping and documentation

Solution ≤ Solution

Identify corrective actions

©2014 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. ServSafe® is a trademark of the NRAEF. National Restaurant Association® and the arc design are trademarks of the National Restaurant Association. Reproducible for instructional use only. Not for individual sale.