



Specialized Processing

When is a HACCP plan required?

- When smoking food to preserve it.
- When using additives such as vinegar to preserve food or eliminate the need for time-temperature control.
- When curing food.
- When custom processing animals. (Such as dressing game for personal use.)
- When packaging food using Reduced Oxygen (or related) Packaging (ROP) methods.
- When treating juice on-site and packaging for later sale. (E.g. pasteurization)
- When sprouting seeds or beans.
- When offering live, mollusks from display tank.



NOTE: All HACCP Plans must be submitted to the Health Authority for approval **prior** to engaging in these processes.