

### Checklist for the beginning of in-company work

 <h3>Checklist for the inception of an HACCP system into a company</h3>	
<b>Measure</b>	
Assemble the HACCP team, including one person (consultant, employee or other resource) who is HACCP-trained.	<input type="checkbox"/>
Describe the food and its method of production and distribution; identify the intended use and consumers of the products.	<input type="checkbox"/>
Develop and verify process flow diagram(s).	<input type="checkbox"/>
Decide whether products can be grouped.	<input type="checkbox"/>
<b>Use the seven principles</b>	
Principle 1: Conduct a hazard analysis.	<input type="checkbox"/>
Principle 2: Identify critical control points.	<input type="checkbox"/>
Principle 3: Establish critical limits for each critical control point.	<input type="checkbox"/>
Principle 4: Establish critical control point monitoring requirements.	<input type="checkbox"/>
Principle 5: Establish corrective actions.	<input type="checkbox"/>
Principle 6: Establish procedures for verifying the HACCP system is functioning as intended.	<input type="checkbox"/>
Principle 7: Establish record keeping procedures.	<input type="checkbox"/>