**Section 760.2050 Hazard Analysis Critical Control Point (HACCP) Program**

All retail food establishments processing food in a reduced oxygen atmosphere must develop a HACCP Program and maintain a copy of this program at the processing site for review by the appropriate regulatory authority. This HACCP Program shall include:

a) A complete description of the processing, packaging and storage procedure. The program must also identify the critical control points in the procedure with a description of how these will be monitored and controlled and provide barrier certifications for all foods;

b) A list of the equipment and food-contact packaging supplies used;

c) A description of the lot identification system;

d) A description of the employee training program;

e) If gases are used, identification of the gases as being of food grade quality and a list by proportion of gas(es) used in the packaging;

f) A description of the procedure along with the frequency for cleaning and sanitizing the involved food-contact surfaces in the processing area; and

g) A description of action to be taken if there is a deviation from the process approved by the regulatory agency.

(Source: Added at 16 Ill. Reg. 16050, effective October 1, 1992)