**Think about the HACCAP system as part of a food safety program in a sandwich bar**

Consider washing fresh ingredients, correct storage of all ingredients, preparation considerations e.g handling ‘ready to eat’ ingredients or cleaning equipment, cooking any items,

1. HARZARD Identification- Brainstorm hazards
2. Identify the Critical Points
3. Set the ‘critical limits for each critical control point
4. Monitor the critical control points
5. Establish corrective actions
6. Set up records
7. Review, amend and update