safeproteinmanagement

HACCP Made Simple

What is HACCP? It stands for Hazard Analysis Critical Control Points. Put very simply, it's a system for breaking down every movement of a food item, and determining any point where there is a potential for a hazard. A good HACCP plan will identify each critical point, instruct what action can correct it, measure the success of the correction, determine what to do if the correction fails to eliminate the hazard, and document each of these steps.

HACCP is the best plan available for keeping food safe, but it also places the ultimate responsibility (and liability) of food safety on the operator. Careful consideration should be given when choosing equipment to keep food safe. Can your equipment meet the task?

Protein. It comes in many forms: meat, seafood, poultry, dairy, and even some legumes and vegetables. It's the cost center of most foodservice operations. But protein doesn't just attract hungry customers. It's also a perfect host for foodborne pathogens. The warm, moist, nearly neutral pH environment of protein foods is an ideal breeding ground for bacteria. That's why temperature control is so critical in any HACCP plan. Improper food temperature is the most frequent (and preventable) cause of foodborne illness.

What is SPM (Safe Protein Management)?

Safe Protein Management (SPM) refers to the unique capability of CVap® brand foodservice equipment to cook, hold, retherm, and serve food in precise compliance with all relevant HACCP guidelines. HACCP encompasses the entire flow of food, from receiving stages to serving stages. SPM affects the cooking, holding, retherming, and serving stages of an operation's HACCP plan.

What makes SPM unique?

What makes the CVap SPM system so unique is that it provides food that is both safe *and* superior in quality. Every equipment manufacturer is touting food safety. It's an important topic, affecting the health of your customers and the viability of your business. CVap equipment uses a dual heat system to control food quality. Vapor (or latent) heat precisely controls food temperature, while air heat controls moisture evaporation. The result is food that not only stays at a safe temperature, but also retains its moisture, staying just-cooked fresh for extended holding times. And unlike most "humidity" cabinets, CVap equipment also enables precise control of relative humidity (RH), so you know you're meeting the RH requirements set by HACCP guidelines.

Conventional cooking or holding equipment, on the other hand, uses air heat alone to regulate food temperature. In order to keep food above the 135˚F limit set by HACCP for hot food, a conventional holding cabinet might have to be set at 140˚F, 145˚F, or higher. While this might succeed in holding food within HACCP guidelines, it will also quickly begin to degrade food quality, drawing moisture out the food through evaporation.

HACCP plans are unique to every operation, but keeping food at safe temperature is critical to every foodservice establishment. If you're serving proteins, you need equipment that will provide Safe Protein Management. You need CVap brand foodservice equipment.

To learn more about CVap technology or Safe Protein Management, visit www.cvap.com.

Want to know more about SPM?

Visit our website at www.winstonindustries.com or call us at 800-234-5286. Find out more about how SPM takes the hassle out of HACCP!

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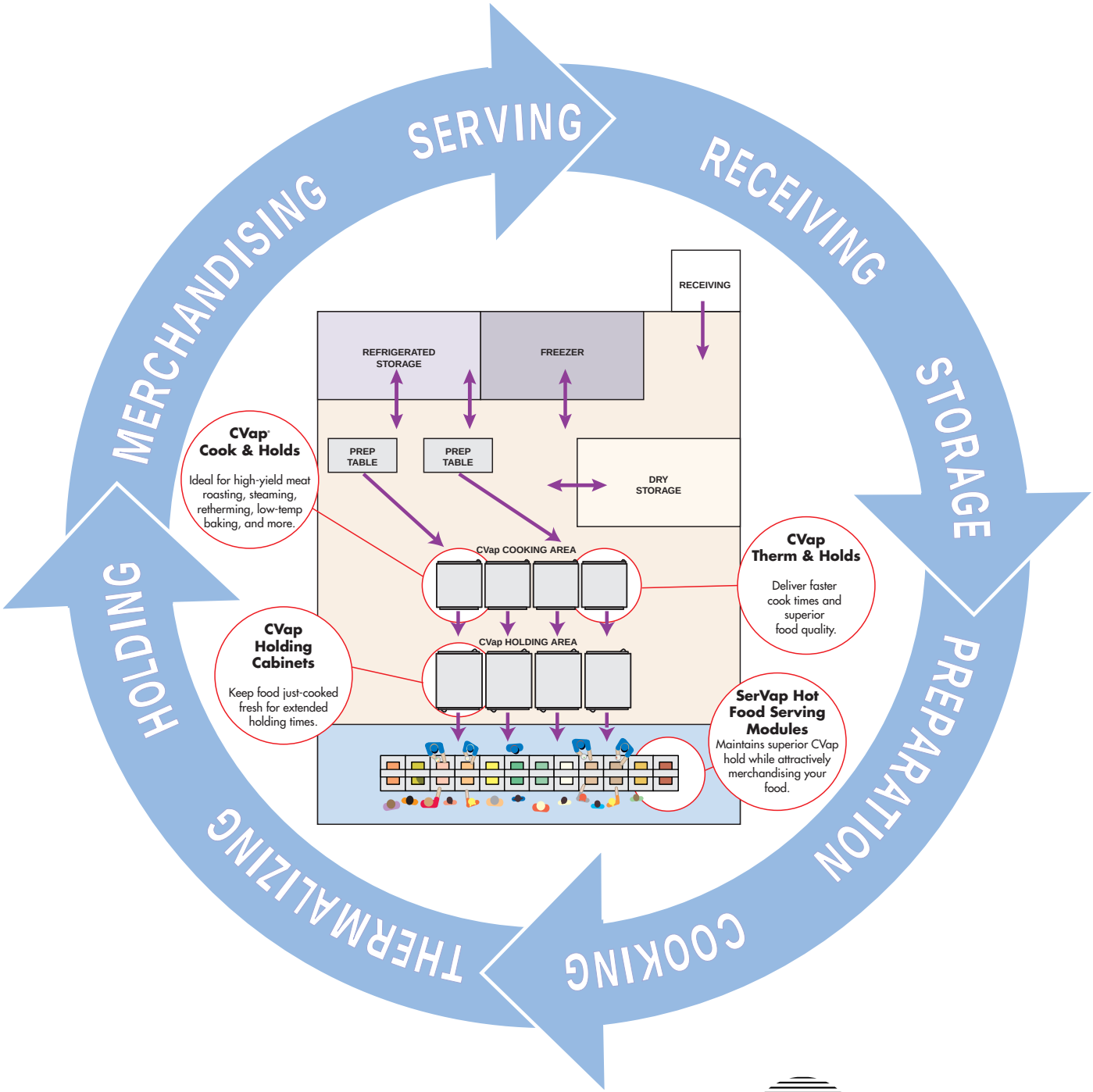
Critical Control Products for Critical Control Points



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