

## HACCP Historical Timeline

- 1959** HACCP concept developed by Pillsbury in response to NASA requirements for pathogen-free space foods. Traditional methods for Quality Control required excessive amount of sampling with uncertain results. Pro-active HACCP approach relying on knowledge and experience of food product/process enabled prediction of “critical control points” in the process where hazards were likely to occur.
- 1971** [National Conference on Food Protection](#) presents HACCP concept to the public.
- 1972** An outbreak of botulism from commercially canned potato soup prompts the U.S. Food and Drug Administration ([FDA](#)) to promulgate regulations for the production of low acid canned foods. The regulations contained many HACCP concepts. FDA inspectors were trained in HACCP principles and their application. HACCP in other areas of the food industry was not yet accepted.
- 1974** A symposium at the Annual Meeting of the Institute of Food Technologists ([IFT](#)) promoted HACCP to Food Industry professionals.
- 1979** FDA promulgates “Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers” ([21 CFR Part 113](#)) and “Acidified Foods” ([21 CFR Part 114](#)). Pro-active HACCP concepts of identification of critical control points, monitoring, and verification incorporated into commercial canning regulations.
- 1985** Subcommittee of the Food Protection Committee of the National Academy of Sciences issues a report establishing microbiological criteria for foods. Endorsed HACCP as the most effective means of assuring a safe food supply.
- 1985** The United States National Academy of Sciences renews interest in HACCP by publishing “[Microbiological Criteria for Foods and Food Ingredients](#)” which strongly endorsed the use of HACCP as an effective, preventive system for the safe manufacture of food products.
- 1988** National Advisory Committee on Microbiological Criteria for Foods ([NACMCF](#)), appointed as an advisory panel to the Secretaries of Agriculture, Commerce, Defense, and Health and Human Services.
- 1989** Working group of the NACMCF formed to establish guidelines for application of HACCP in the food industry. Published “HACCP Principles for Food Production” which outlined seven principles of HACCP.

- 1990** Codex Food Hygiene Committee HACCP Working Group published a report endorsing HACCP internationally. Introduced the hazard analysis concept and selection of critical control points using a “decision tree”.
- 1991** Codex Committee on Food Hygiene developed "[Guidelines for the Application of the Hazard Analysis and Critical Control Point \(HACCP\) System](#)"
- 1992** Codex Committee on Food Hygiene published [Alimentarius Commission Food Hygiene - Basic Texts](#)” providing international guidelines for food processing and sanitation. Recommends HACCP as the international standard for food safety. Recommends following hazards throughout the food chain from primary production to the final consumer. Revised in 1995 and 2003.
- 1997** Clinton administration announces [FDA's food safety initiative](#) which will require the mandatory use of the Hazard Analysis and Critical Control Point (HACCP) principles throughout the seafood industry; the exploration of the use of HACCP as a requirement for the rest of the food industry; and the development of a model Food Code--a set of uniform federal recommendations, a major part of which is the use of HACCP in retail food systems, to local, state, and federal agencies that inspect retail level food operations.
- 1995** Procedures for the Safe and Sanitary Processing and Importing of Fish and Fishery Products; Final Rule published requiring seafood processors to implement HACCP by 1997.
- 1996** USDA Food Safety Inspection Service publishes “Pathogen Reduction: Hazard Analysis and Critical control Point (HACCP) Systems: Final rule” Federal Register ([9 CFR Part 304](#)) requiring all meat and poultry processors to implement HACCP plans in their operations.
- 1996** The Agricultural Marketing Service introduces its [Qualified Through Verification \(QTV\)](#) as a voluntary user-fee service. Under QTV, AMS technical specialists work with company management to develop for a production facility a credible hazard analysis critical control point (HACCP) plan and, through unannounced on-site audits, verify its continuing effectiveness.
- 1997** NACMCF publishes [Hazard Analysis and Critical Control Point Principles and Application Guidelines](#). The document becomes the standard for subsequent implementation of HACCP
- 1997** FDA regulation requiring all seafood processors to implement HACCP plans becomes effective.
- 1997** USDA Meat and Poultry HACCP regulation becomes effective phasing in larger plants first followed by medium sized plants in 1999 and small plants in 2000.
- 1999** FDA and USDA publish "[Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables](#)". Identification of microbial food safety hazards common to the growing, packing, and transport of fresh fruits and vegetables

and "Good Agricultural and Management Practices" to control them is similar to HACCP approach.

- 1999** Following several high profile food borne disease outbreaks involving unpasteurized juice, FDA issues a proposed ruling "Hazard Analysis and Critical Control Point (HACCP); Procedures for the Safe and Sanitary Processing and Importing of Juice". Final ruling expected in 2001.
- 1999** Release of [1999 FDA Food Code](#) recommends that food processing and food-service firms use HACCP principles to evaluate and control food safety risks in their operations. FDA warns industry to ensure itself of the safe production and handling of safe, quality foods and to determine its legal compliance and take corrective action before serious problems develop. HACCP is promoted as the most effective way to meet government requirements.
- 2001** FDA issues juice HACCP [final rule](#): HACCP Procedures for the Safe and Sanitary Processing and Importing of Juice: Final Rule Federal Register, January 19, 2001
  
- 2001** Release of the [2001 Food Code](#) reaffirms recommendation of HACCP principles for evaluating and controlling food safety risks in retail and food service operations.
  
- 2003** "[Codex Alimentarius Commission Food Hygiene - Basic Texts](#)" 3rd edition published
  
- 2004** HACCP phase in for juice processors completed.
  
- 2005** FDA releases the [2005 Food Code](#). Reaffirms necessity of HACCP to keep retail food safe with renewed emphasis on bean sprouts, juice, and susceptible populations. Food safety risks associated with the presence of allergens in food is discussed.