HACCP

Implementing Change

Shawn Theriot
QA Manager
Deschutes Brewery
Bend, Oregon
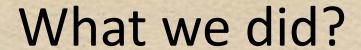
HACCP at Deschutes Brewery

- Why did we voluntarily choose to implement HACCP?

- What we did?

- What worked?

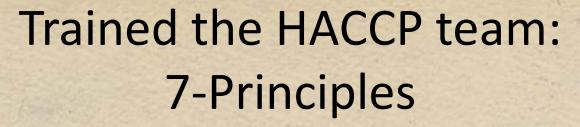- What we would change?

Why HACCP?

- Respect for our consumers
  - Excellent tool to significantly reduce risks
- Reinforces Quality Expectations with our team
  - Hazard Analysis- documents and defines the process
  - Reaffirms that the Brewery is committed to quality and the safety of our consumers

Why HACCP?

- Prerequisite programs increase beer quality
  - Supplier Quality program
  - Training program
  - Sanitation and Pest Control
- Customer/Governmental regulation is coming
  - 3rd party audits becoming more common
  - FDA more active
- It's the right thing to do

What we did?

- Assembled the HACCP Team from all major functions within the brewery
    - Brewing
    - Quality Assurance
    - Packaging
    - Warehouse
    - Administrative
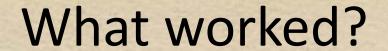- Trained the HACCP Team on the Principles of HACCP

Trained the HACCP team:
7-Principles

- *Conduct a hazard analysis*
- *Identify critical control points*
- *Establish critical limits for each critical control point*
- *Establish critical control point monitoring requirements*
- *Establish corrective actions*
- *Establish record keeping procedures*
- *Establish procedures for verifying the HACCP system is working as intended*

What we did?

- Utilized the MBAA HACCP Tool and website
  - Flow chart examples to help jump start the process
  - Templates for HACCP Plan documents
  - Source for Supporting Documents
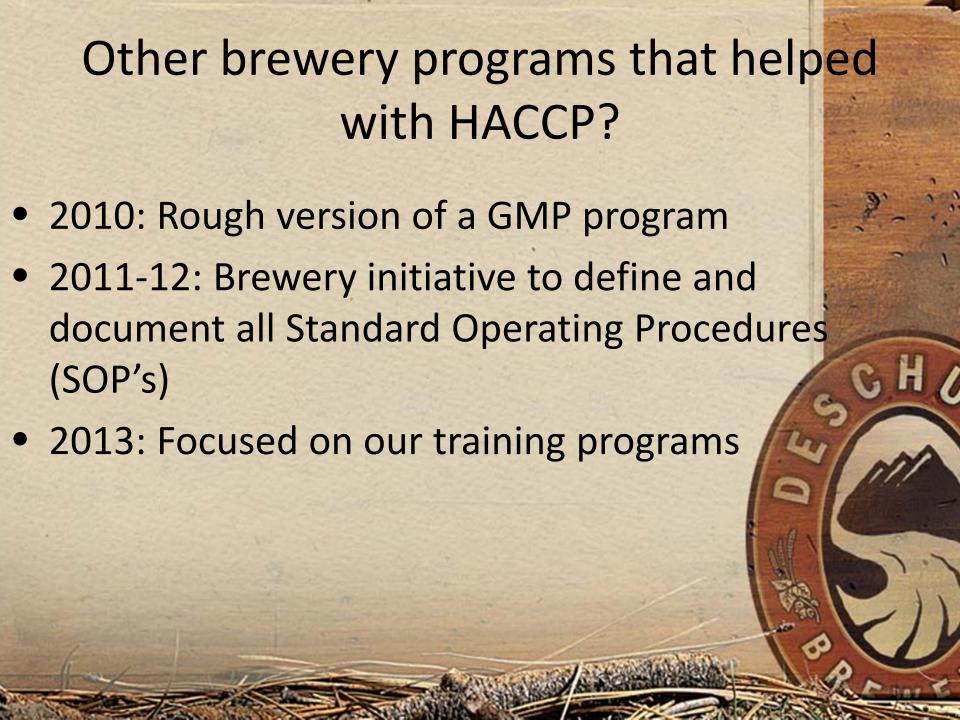 - Template for updating our GMP program

What worked?

- Having a Leadership Team that was familiar with HACCP

- Breaking down the 7-Principles into common language

- Having the team break into smaller groups to conduct the Hazard Analysis

- Communication, communication, communication

What worked?

- Creating a GMP program that is specific to Deschutes Brewery

Other brewery programs that helped with HACCP?

- 2010: Rough version of a GMP program
- 2011-12: Brewery initiative to define and document all Standard Operating Procedures (SOP's)
- 2013: Focused on our training programs

What would we change?

- Time expectations; Be realistic.
    - Goal was 6-months
    - 12-months before roll out
- More training on the front end for the HACCP Team
- More input and dialog with employees about GMP's
- Understanding and <u>communicating</u> that HACCP is a journey not a destination