



HACCP Plan Kit (7 Principles)

Hazard analysis, CCP decisions, critical limits, monitoring logs, corrective actions and verification.

What's inside

File	What it is / how to use it
01_HACCP_Plan_Workbook.xlsx	Hazard analysis, HACCP plan table, CCP monitoring log and verification schedule.
02_HACCP_Plan_Document.docx	Plan document built on the 7 HACCP principles and 5 preliminary steps.
03_CCP_Deviation_Record.docx	Deviation form.

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Food safety plans must be prepared or overseen by a Preventive Controls Qualified Individual (PCQI) where 21 CFR 117 applies, and HACCP plans by trained staff. Validate critical limits with scientific sources for your product.

About the author

Built by Matt Norman, US Navy veteran and former SpaceX Falcon 9 quality inspector and QA supervisor. (Not affiliated with or endorsed by SpaceX.) Norman Quality Tools is Veteran-Owned & Operated. Contains no SpaceX, government, or customer proprietary information; all example data is made up.

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HACCP Plan

HACCP Plan Kit (7 Principles) - Document 02 - Rev A (2026-10)

Facility		Product(s)	
HACCP team lead		Plan date / rev	

Preliminary steps

Step	Record
1. Assemble the HACCP team	
2. Describe the product and distribution	
3. Identify intended use and consumers	
4. Construct the flow diagram	
5. Verify the flow diagram on site	

The 7 principles

1. Conduct a hazard analysis (workbook sheet).
2. Determine critical control points.
3. Establish critical limits (with scientific basis).
4. Establish monitoring procedures.
5. Establish corrective actions.
6. Establish verification procedures.
7. Establish record-keeping and documentation.

Scientific support for critical limits

CCP	Critical limit	Source (regulation, guidance, study)

Role	Name	Signature	Date
HACCP team lead			
Plant manager			