



Effective Health Care Implementing the Hazard Analysis Critical Control Point Program in US Medical Facilities

Results of Topic Selection Process & Next Steps

The nominator is interested in implementing the Hazard Analysis Critical Control Point (HACCP) sanitation checklist in a hospital setting to decrease incidence of healthcare-associated infections. Primary research about the benefits of implementing HACCP in a hospital setting is outside of the purview of the EPC Program, which is focused on developing evidence reviews to inform healthcare decision-making. No further activity will be undertaken on this topic.

The prevention of healthcare-associated infections is an important topic. The nominator may find this AHRQ resource useful:

- AHRQ's Efforts to Prevent and Reduce Healthcare-Associated Infections, Fact Sheet. <http://www.ahrq.gov/research/findings/factsheets/errors-safety/haiflyer/index.html>

Topic Brief

Topic Name: Implementing the Hazard Analysis Critical Control Point Program in US Medical Facilities

Topic #: 0707

Nomination Date: 09/26/2016

Topic Brief Date: October 2016

Nominator: Individual

Summary of Nomination: The nominator believes that implementing the HACCP sanitation checklist in hospital settings will decrease the likelihood of hospital-acquired illness. The checklist was developed in the 1960's as a way to ensure food traveling to space was safe for consumption. The nominator suggests adapting the HACCP plan and a sanitation checklist for every medical facility.

Proposed Key Questions

Key Question 1. Will implementing the HACCP in the US medical care industry minimize the risk of patients catching in-house medical illnesses?

Background and Clinical Context

According to the FDA, the HACCP is "a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product."¹ The guidelines were adopted in 1997 by the National Advisory Committee on Microbiological Criteria for Foods. The guidelines include instructions for applying HACCP principles to all food industries.² It is unclear, however, if these principles are general enough to be applied to industries outside of food and beverage.

Selection Criteria Summary

Selection Criteria	Supporting Data
1. Appropriateness	
1a. Does the nomination represent a health care drug, intervention, device, technology, or health care system/setting available (or soon to be available) in the U.S.?	Yes, this topic represents a health care drug and intervention available in the U.S.
1b. Is the nomination a request for a systematic review?	The nominator does not explicitly state the desire for an AHRQ systematic review.
1c. Is the focus on effectiveness or comparative effectiveness?	The nomination focuses on effectiveness, but not comparative effectiveness.
1d. Is the nomination focus supported by a logic model or biologic plausibility? Is it consistent or coherent with what is known about the topic?	Yes, it is biologically plausible. Yes, it is consistent with what is known about the topic.
2. Importance	
2a. Represents a significant disease burden; large proportion of the population	This topic represents a significant disease.
2b. Is of high public interest; affects health care decision making, outcomes, or costs for a large proportion of the US population or for a vulnerable population	This topic does not affect health care decision making or costs for a large proportion of the US population.
2c. Represents important uncertainty for decision makers	Yes, this topic represents important uncertainty for decision makers.
2d. Incorporates issues around both clinical benefits and potential clinical harms	This nomination addresses both benefits and harms.
2e. Represents high costs due to common use, high unit costs, or high associated costs to consumers, to patients, to health care systems, or to payers	This nomination represents a high cost to consumers, patients, health care systems, or payers.

References

1. FDA. Hazard Analysis Critical Control Point (HACCP). Department of Health and Human Services. Internet: <http://www.fda.gov/Food/GuidanceRegulation/HACCP/>
2. FDA. HACCP Principles & Application Guidelines. Department of Health and Human Services. Internet: <http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006801.htm#guide>