**Principle 5: Establish Corrective Actions**

A **corrective action** describes to be followed when a deviation from a critical limit occurs. The PMO states that an appropriate Corrective Action plan should ensure that:

- No product enters commerce that is injurious to health or otherwise adulterated as a result of the deviation
- If such a product has entered commerce that it is immediately removed
- The cause of the deviation is corrected and reoccurrence is prevented

When possible, Corrective Action plans should be predetermined which is to say that guidelines should exist to describe the steps required when a critical limit deviation occurs. Four general steps should be addressed:

1. Determine if the product presents a safety hazard
   a. If a critical limit is not met, then most likely yes
   b. Based on evaluation by qualified individuals including outside expertise as needed
   c. Based on physical, chemical, and microbiological testing
2. If no hazard exists based on evaluations in Step 1, the product may be released
3. In a potential hazard exists based on the evaluation in step 1, determine if the product can be:
   a. Reworked or reprocessed
   b. Diverted for safe use
   c. Cannot be safely used and must be destroyed
4. Determine the cause of a deviation and correct and test as needed. Determine if a change in the Food Safety plan is warranted.

Corrective Action records must be kept, including disposition of the product. The records will assist the facility in identifies reoccurring problems.