**Principle 6: Establish Verification Procedures**

**Verification** includes those activities, other than monitoring, that determine the validity of the Food Safety/HACCP plan and verify that the system is operating according to the plan.

The purpose of verification is to produce a level of confidence that the plan is based on solid scientific principles, is adequate to control the hazards associated with product and process, and is being followed. This step is known as validation. In essence, verification may be thought of as “do you do what you say?” and validation as “are you doing the right thing?”

Types of verification procedures include:

- **Validation**
  - Focused on collecting and evaluating scientific and technical information to determine if the Food Safety/HACCP plan will effectively control the hazards
  - Occurs before the plan is actually implemented
- **CCP verification**
  - Needed to ensure that monitoring instruments are accurate and calibrated within appropriate ranges
  - May also include targeted sampling
  - Weekly record review
  - FDA regulation requires that all monitoring and corrective action records be reviewed within a week from the time that they are generated by a trained person.
- **HACCP system verification**
  - It is recommended that the system verification occur at a frequency that ensures that the Food Safety/HACCP plan is being followed continuously.
  - The Food Safety/HACCP team is responsible for ensuring that this verification activity is performed.
  - Additional activities include finished product testing and independent third party audits. *This concept is discussed in further detail in the “Audits and Inspections” section.*
  - Situations that may trigger a plan reassessment include:
    - A change in products or processes
    - A change in critical limits
    - Relocation, construction, or re-configuration
    - Installation of a new piece of equipment
    - HACCP system failure
    - Adverse findings from regulatory inspection or third party audit
- **Regulatory verification**
  - On-site activity that ensures that a facility that has implemented a HACCP plan is effective and is being followed correctly. *This concept is discussed in further detail in the “Audits and Inspections” section.*