

7 February 2007

Rick Biros  
Publisher  
*Food Quality*  
208 Floral Vale Blvd.  
Yardley, PA 19067

Dear Mr. Biros:

I recently received a copy of an article from *Food Quality* related to the Hazard Analysis and Critical Control Point (HACCP).

In reference to the article, "Strengthening the Food Safety Management System," I'd like to offer a broader look at the history of HACCP and its development, beyond what was presented in John G. Surak's essay. HACCP is a NASA spin-off. The concept evolved out of the Gemini and Apollo Programs to protect the astronauts from food poisoning. NASA implemented hazard analysis standards for Project Gemini to minimize or eliminate microbiological, physical, or chemical hazards in space foods. The idea of critical control points came later during the Apollo Program.

Pillsbury, one of the contractors for the Gemini and Apollo food systems, implemented these requirements for feeding the astronauts. Later, they coined the acronym and implemented a HACCP program throughout their manufacturing facilities.

For additional background about the development of HACCP, I encourage your readers to review the oral history transcript of Dr. Paul Lachance, the first Flight Food and Nutrition Coordinator at the NASA Manned Spacecraft Center. Dr. Lachance played a significant role in the development of the food systems and the concept that became known as HACCP. The transcript is available online at:

[http://www.jsc.nasa.gov/history/oral\\_histories/LachancePA/lachancepa.pdf](http://www.jsc.nasa.gov/history/oral_histories/LachancePA/lachancepa.pdf).

Sincerely,

Jennifer Ross-Nazzal, Ph.D.  
Historian, NASA Johnson Space Center