

<i>HACCEuropa.com</i>	HACCP Plan Fruit Salads	<i>Issued:</i>
		<i>Reviewed:</i>
		<i>Next Review:</i>
		<i>Page 1 of 22</i>

HACCP Scope

The HACCP Team have identified the Scope of this study as being:

Fruits portioning process for production of fruit salads

From the intake of product to the arrival of the product at the customers facilities, taking into account all possible Microbiological, Chemical or Physical hazards which could occur during this process.

The HACCP Team will ensure that all working practices adhere to all current food safety legislation.

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<i>HACCEuropa.com</i>	HACCP Plan Fruit Salads	<i>Issued:</i>
		<i>Reviewed:</i>
		<i>Next Review:</i>
		<i>Page 2 of 22</i>

Product Identification, Intended Use and Process

The product is received into the facility in loose format, processed including cutting into portions, packed and dispatched to customer

They are all suitable for all consumer groups.

The HACCP team have determined flow analysis of the process.

The following information determines a written process flow for process.

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<i>HACCEuropa.com</i>	HACCP Plan Fruit Salads	<i>Issued:</i>
		<i>Reviewed:</i>
		<i>Next Review:</i>
		<i>Page 3 of 22</i>

HACCP Verification, Validation and Review Procedure

HACCP Team verified the HACCP process flow diagram by walking all the processes to ensure that the diagram was accurate.

It has been determined by the HACCP team during this study that there is 1 CCP, Metal Detection.

An assessment of the HACCP Study will be conducted at the Management Review Meetings. Full reviews will be conducted once per annum on the complete HACCP system and also when new or amended products, processes, or equipment are to be introduced. This includes any work to be carried out by contractors.

Validation of all control measures will be conducted by competent qualified staff and will be conducted during the Quality Assurance Auditing Programme as detailed in the Procedures Manual.

In the event that any of the above verification procedures show that the HACCP plan requires review, a meeting of the HACCP team will take place in order to agree corrective actions.

All HACCP team members and Department managers will ensure all staff within their area/department are trained in all control measures and C.C.P monitoring and adhere to the above guidelines.

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Methodology

The flow chart has been designed, so that each step has been allocated a number. All steps that are repeated throughout the process have been allocated the same number, to save repetition in the Risk Analysis Table.

The method used to establish CCPs within this HACCP Plan has been based on the significance of each hazard as determined by the Risk Analysis Table.

Hazards which can be controlled, prevented or eliminated by the application of Good Hygiene

Practices (GHP) are not included in the HACCP Table. Therefore, these hazards have been identified in the Risk Analysis Table and have not been carried forward to the HACCP Table as CCPs.

All other hazards not controlled by GHP and defined as highly significant within the Risk Analysis Table have been carried over to the HACCP Table as a CCP. These hazards are all monitored and a record of that activity maintained.

Hazards defined as less than significant within the Risk Analysis Table are not carried over to the HACCP Table and may not be monitored or a record maintained.

Total assessed risk = Likelihood x Severity

Likelihood	
1 = Improbable event: Once every five years	1 = Negligible: no impact or not detectable
2 = Remote possibility: Once per year	2 = Marginal impact: only internal company target levels effected
3 = Occasional event: Once per month	3 = Significant: impact on critical limits
4 = Probable even: Once per week	4 = Major: impact on customers (not necessarily the public)
5 = Frequent event: Once per day	5 = Critical: public health risk, public product recall.

Likelihood	Severity				
	1	2	3	4	5
1	1	2	3	4	5
2	2	4	6	8	10
3	3	6	9	12	15
4	4	8	12	16	20
5	5	10	15	20	25

Validation:

Name:

Position:

Date:

Name:

Position:

Date:

<i>HACCEuropa.com</i>	HACCP Plan Fruit Salads	<i>Issued:</i>
		<i>Reviewed:</i>
		<i>Next Review:</i>
		<i>Page 5 of 22</i>

Process flow

Fruits for Salads

Product arrives at the facility within a designated loading/intake area (1C - 12C), intake arrival checks are completed by the warehouse operatives to ensure the correct quantity has been received and is then labelled with its own traceability number. The Quality Control Department conducts a quality intake check on the product and the product is released, if acceptable to use by way of a positive release labelling system. The product is then transferred into the appropriate temperature-controlled storage area until needed for daily order requirements.

When product is required to be processed for an order, it is moved from the storage area and is transferred into the main production area.

The packaging film is removed from the designated-controlled storage area by the production operative and then loaded on to the over-wrap process equipment. The pallet of stock is positioned next to an external hatch and is fed through via an automated belt into a self-contained preparation chamber where the product is then cut into portions using steel knives. The portioned product is transferred into packaging. The product is then fed through an automated sealing machine and exits another external hatch back into the main production area, is passed through a metal detector (CCP) and then each pack is labelled and placed into the relevant outer case. The completed cases are then placed onto a wooden pallet. Once the order requirements are completed; the pallet is wrapped and transferred either back into the static cold store or placed into the product dispatch area.

Waste is removed and transferred into designated area.

Product awaiting dispatch is checked by the Quality Control Inspectors to ensure quality, temperature and label compliance. When authorised by the Quality Control Inspector, by way of a positive release labelling system, the product is loaded onto the relevant temperature controlled vehicle and is delivered into the relevant customers.

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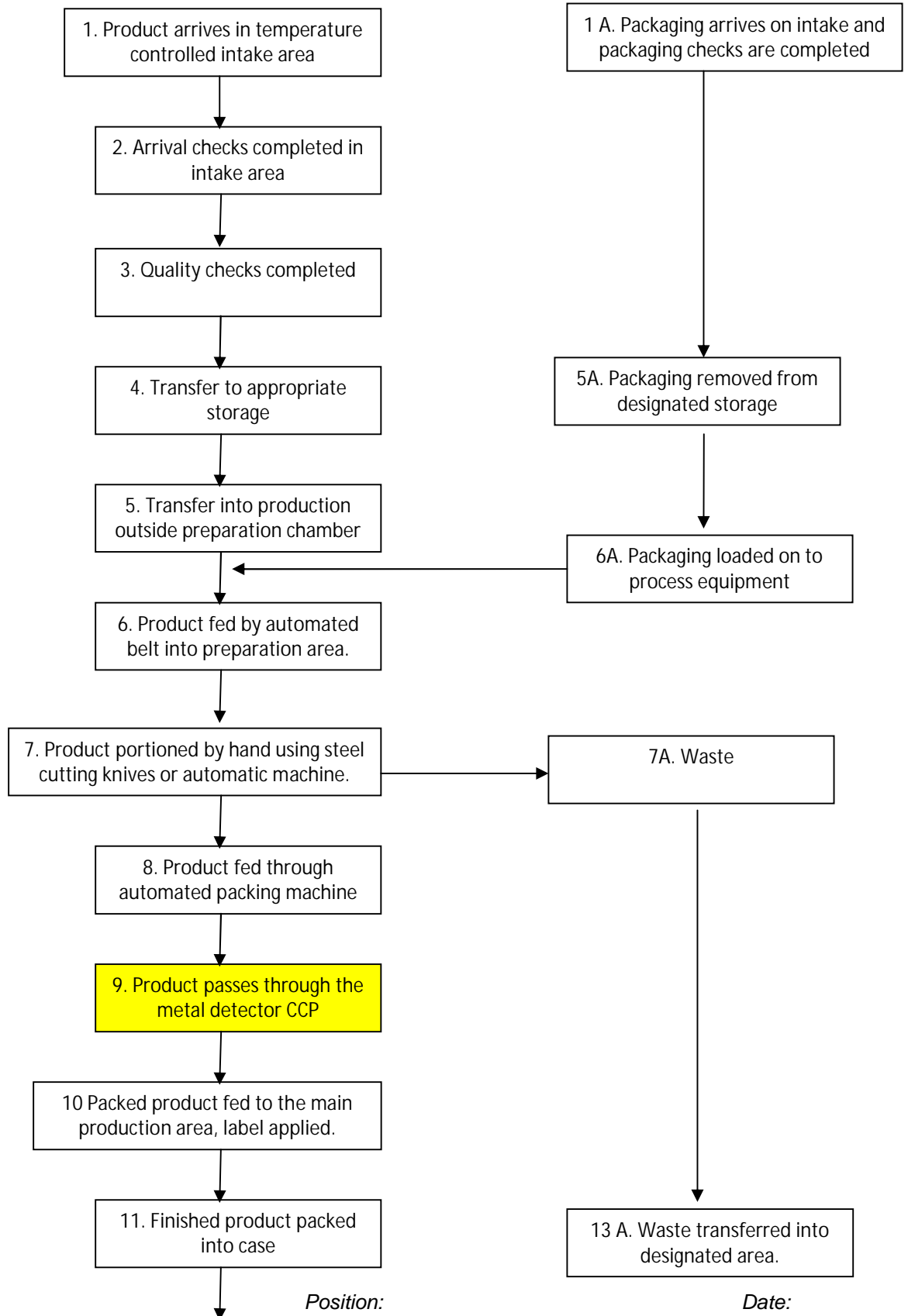
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Section 2

Process flow diagram



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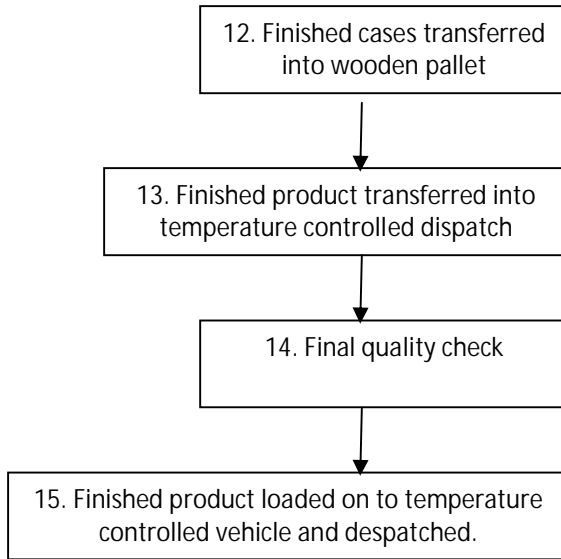
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Hazard analysis chart

Process Step	Hazard & Source/Cause	Likely Occurrence (High / Medium / Low)	Adverse Health Effects (H/M/L)	Control Measures
1. Product arrives in temperature controlled goods in area.	<p>Physical Hazards</p> <ul style="list-style-type: none"> - External contamination from rain water, bird droppings, vermin/rodents and flying insects during in loading process. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up - Physical risks from straps/thermocouples/ staples/foreign bodies found on pallets on intake. <p>Chemical Hazards</p> <p>Chemical contamination from Chemical/ Pesticide at source of origin.</p> <p>Microbiological Hazards</p> <p>Microbiological contamination during process at the source of origin</p>	<p>Low</p> <p>Low</p> <p>Low</p>	<p>Medium</p> <p>Medium</p> <p>Low</p>	<ul style="list-style-type: none"> - Curtains/cushions fitted to all loading bays to prevent external contamination. - Prerequisite programmes in place to control all named hazards, include; Daily hygiene schedules and cleaning programmes, glass policy and daily audits. - External and internal Pest control programmes. EFKs in place in intake areas. - All light fittings covered. - Supplier Q.A.S systems and HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination. - Intake inspections to identify foreign body contamination on arrival - Chemical/pesticide used at source in conjunction with E.E.C/Local regulations - Supplier Q.A.S in place and regularly audited: validation by way of Chemical MRL testing programme, records retained - Supplier Q.A.S systems and HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination.
1A. Packaging arrives in goods in area quality	<p>Physical Hazards</p> <ul style="list-style-type: none"> - External contamination from rain water, 			<ul style="list-style-type: none"> - Curtains/cushions fitted to all loading bays to prevent external contamination.

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checks completed	<p>bird droppings, vermin/rodents and flying insects during in loading process.</p> <ul style="list-style-type: none"> - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up - Physical risks from straps/thermocouples/ staples/foreign bodies found on pallets on intake. <p>Chemical Hazards Chemical contamination from printing environment</p> <p>Microbiological Hazards None</p>	Low	Medium	<ul style="list-style-type: none"> - Prerequisite programmes in place to control all named hazards, include; Daily hygiene schedules and cleaning programmes, glass policy and daily audits. - External and internal Pest control programmes. EFKs in place in intake areas. - All light fittings covered. - Supplier Q.A.S systems and HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination. - Intake inspections to identify foreign body contamination on arrival - Chemical used at source in conjunction with E.E.C/Local regulations - Supplier Q.A.S in place and regularly audited: - Supplier Q.A.S systems and HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Chemical contamination.
2. Arrival checks completed	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from warehouse Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation. <p>Chemical Hazards None</p> <p>Microbiological Hazards None</p>	Low	Medium	<ul style="list-style-type: none"> - Warehouse operatives trained in Food safety/hygiene programmes with records of training maintained and held on personnel files. - Any foreign body contamination identified escalated to Management, positive release system in place and adhered to by all teams.
3. Quality checks	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from warehouse Inspectors 			<ul style="list-style-type: none"> -Quality inspectors trained in Food safety/hygiene programmes with records of training maintained and held on personnel files. - Any foreign body contamination identified escalated to

Validation:

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	<p>- Foreign Bodies found within product and /or packaging from source of origin or during transportation.</p> <p>Chemical Hazards None</p> <p>Microbiological Hazards None</p>	Low	Medium	Management, positive release system in place and adhered to by all teams.
4. Transfer to appropriate storage	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from Warehouse operatives. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up <p>Chemical Hazards None</p> <p>Microbiological Hazards None</p>	Low	Medium	<p>- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFKs in intake areas maintained by external contractor,</p> <p>- Staff awareness/training programmes in place with records of training retained/filed.</p>
5. Transfer into production outside preparation chamber	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from Warehouse operatives. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up <p>Chemical Hazards None</p> <p>Microbiological Hazards None</p>	Low	Medium	<p>- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFKs in intake areas maintained by external contractor,</p> <p>- Staff awareness/training programmes in place with records of training retained/filed.</p>

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6. Product fed by automated belt into preparation area.	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from Warehouse operatives. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up <p>Chemical Hazards</p> <p>None</p> <p>Microbiological Hazards</p> <p>None</p>	Low	Medium	<ul style="list-style-type: none"> - Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
6A. Packaging loaded on to process equipment	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from operator - Foreign body/Dust contamination from warehouse environment. <p>Chemical Hazards</p> <p>None</p> <p>Microbiological Hazards</p> <p>None</p>	Low	Low	<ul style="list-style-type: none"> - Staff hygiene policy/programmes in place with all site staff trained and records of training maintained and retained on personnel files.
7. Product portioned by hand using steel cutting knives or automatic machine.	<p>Physical Hazards</p> <ul style="list-style-type: none"> -Metal contamination due to damage/chips to blade from steel cutting knife -Physical contamination from Blue plasters -Blood contamination from operatives due to injuries prior to or during process <p>Chemical Hazards</p> <ul style="list-style-type: none"> - Chemical contamination due to incorrect formulation or use of unauthorised 	Low	Medium	<ul style="list-style-type: none"> - Knife monitor/control procedure in place with daily inspection and accounting records maintained. Ref: Metal procedure, SOP, Risk Assessment. - A metal detector has been put in place, calibrated and checked during production - Plaster monitoring procedure in place with records retained- All staff trained. - First Aid policy in place as per Health and Safety statement, accident investigation and remedial actions recorded

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	<p><i>cleaning /sanitising substances on knife/cutting board</i></p> <p>Microbiological Hazards - Contamination of product due to personnel illness/ sickness of operator - Micro biological contamination due to use of dirty cutting utensils</p>	<p>Low</p>	<p>Medium</p>	<p>- Sickness reporting/Return to work policy in place, all staff briefed during induction process - Knives santised as per cucumber room standard operating procedure - Cleaning validation conducted on a bi-monthly basis, composite swabs taken for micro analysis (ref FSAI / Customer Guidelines):</p> <table border="1"> <thead> <tr> <th></th> <th>Target</th> <th>Unacceptable</th> </tr> </thead> <tbody> <tr> <td><i>E. coli</i></td> <td><10</td> <td>>10</td> </tr> <tr> <td><i>Listeria</i></td> <td>ND in 25g</td> <td>D in 25g</td> </tr> <tr> <td><i>Salmonella</i></td> <td>ND in 25g</td> <td>D in 25g</td> </tr> <tr> <td><i>Coli forms</i></td> <td><100</td> <td>>10⁴</td> </tr> </tbody> </table>		Target	Unacceptable	<i>E. coli</i>	<10	>10	<i>Listeria</i>	ND in 25g	D in 25g	<i>Salmonella</i>	ND in 25g	D in 25g	<i>Coli forms</i>	<100	>10 ⁴
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<i>E. coli</i>	<10	>10																	
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<i>Coli forms</i>	<100	>10 ⁴																	
<p>7A. Waste removed</p>	<p>Physical Hazards - Physical contamination from operator - Foreign body/Dust contamination from warehouse environment.</p> <p>Chemical Hazards None</p> <p>Microbiological Hazards None</p>	<p>Low</p>	<p>Low</p>	<p>- Staff hygiene policy/programmes in place with all site staff trained and records of training maintained and retained on personnel files.</p>															
<p>8. Product fed through automated packing machine</p>	<p>Physical Hazards Physical contamination from parts of machinery or personnel</p> <p>Microbiological Hazards Micro biological contamination due to use of dirty process equipment/ machinery</p>	<p>Low</p>	<p>Medium</p>	<p>- Planned preventative maintenance programmes in place. - Start up checking procedures designed to identify equipment damage/defect</p> <p>- Daily hygiene schedules and cleaning programmes in place with records of validation completed and retained. - Cleaning validation conducted on a bi-monthly basis, composite swabs taken for micro analysis - All members of staff trained/briefed in food safety/hygiene</p>															

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	Chemical Hazards None			policy and procedures with records of trained retained on file.
9. Product passes through the metal detector CCP	Physical Hazards - Physical contamination from process equipment, Chemical Hazards - Chemical contamination from machine oils or lubricates or cleaning chemicals Microbiological Hazards None	Low Low	Medium Medium	- Equipment inspected on daily intervals and during manufacture Equipment inspected at the beginning of each production run - All staff trained in correct substance control/usage.
10 Packed product fed to the main production area, label applied.	Physical Hazards - Physical contamination from warehouse operatives. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up Chemical Hazards None Microbiological Hazards None	Low	Low	- At this stage of the process the product is bagged and sealed and the risk of contamination is highly unlikely.
11. Products transferred in to case.	Physical Hazards - Physical contamination from warehouse operatives. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up Chemical Hazards	Low	Low	- At this stage of the process the product is bagged and sealed and the risk of contamination is highly unlikely.

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	None			
	Microbiological Hazards None			
12. Products transferred on to pallet.	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from warehouse operatives. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up <p>Chemical Hazards None</p> <p>Microbiological Hazards None</p>	Low	Low	- At this stage of the process the product is bagged and sealed and the risk of contamination is highly unlikely.
13. Product transferred to temperature controlled goods out area..	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from Warehouse operatives. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up <p>Microbiological Hazards</p> <ul style="list-style-type: none"> - Microbiological growth due to breakdown of refrigeration unit <p>Chemical Hazards None</p>	Low	Low	<p>- At this stage of the process the product is bagged and sealed and the risk of contamination is highly unlikely.</p> <p>- Prerequisites in place to control named hazards include; Procedures for maintenance, refrigeration breakdown, and daily temperature checks, computerised and alarmed monitoring of refrigeration units.</p>
13A. Waste transferred to designated area	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from Warehouse operatives. - Glass contamination from internal light 	Low	Low	- Personnel hygiene policies and procedures in place with all staff aware/trained with records of training

Validation:

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	<p><i>sources.</i></p> <ul style="list-style-type: none"> - Pests/rodents and or Flying insects due to poor hygiene/debris build up <p>Chemical Hazards None</p> <p>Microbiological Hazards None</p>			
14. Finish dispatch checks	<p>Physical Hazards</p> <ul style="list-style-type: none"> - Physical contamination from operative - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up <p>Chemical Hazards None</p> <p>Microbiological Hazards None</p>	Low	Low	<ul style="list-style-type: none"> - All bay doors fitted with curtains/cushions to prevent external contamination. - Hygiene programmes in place, trailers cleaned and sanitised at regular intervals by external contractor, records retained - Trailer hygiene monitored during despatch procedures
15. Products loaded on to temperature controlled vehicle and despatched.	<p>Physical Hazards</p> <ul style="list-style-type: none"> - External contamination from bird droppings and / or rain water. <p>Physical / Chemical / Microbiological Hazard</p> <ul style="list-style-type: none"> - Cross Contamination or Taint of finished product due to poor trailer hygiene. <p>Microbiological Hazards</p> <ul style="list-style-type: none"> - Microbiological growth due to breakdown of refrigeration unit on truck 	Low	Low	<ul style="list-style-type: none"> - All bay doors fitted with curtains/cushions to prevent external contamination. - Hygiene programmes in place, trailers cleaned and sanitised at regular intervals by external contractor, records retained - Trailer hygiene monitored during despatch procedures - Prerequisites in place to control named hazards include; Procedures for maintenance, refrigeration breakdown procedure

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CCP decision tree

Process Step Hazard	Q1	Q2	Q2 a	Q3	Q4	Q5	CCP Yes / No	Team comment
1. and 1A Product arrives in temperature controlled goods in area. Rain water	Y	Y	-	N	Y	Y	No	All Out loading doors fitted with Curtains/Cushion Buffers
1. and 1A Product arrives in temperature controlled goods in area. Bird droppings	Y	Y	-	N	Y	Y	No	All Out loading doors fitted with Curtains/Cushion Buffers
1. and 1A Product arrives in temperature controlled goods in area. Glass contamination	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
1. and 1A. Product arrives in temperature controlled goods in area. Rodents/Flying insects	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
1. and 1A. Product arrives in temperature controlled goods in area. Foreign bodies on pallets	Y	Y	-	N	N	-	No	Intake staff advised to highlight all foreign body issues on arrival - inspections to increase detail of examination
1. and 1A Product arrives in temperature controlled goods in area. Chemical/Pesticide residue	Y	Y	-	N	N	-	No	Approved suppliers used at all times.
1. and 1A Product arrives in temperature controlled goods in area.. Microbiological contamination.	Y	Y	-	N	N	-	No	Supplier assurance system in place, to include H.A.C.C.P
2. Arrival checks completed Physical contamination by Operatives	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
2. Arrival checks completed Glass contamination	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
2. Arrival checks completed Rodents/Flying Insects	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's

Validation:

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Position:

Date:

Name:

Position:

Date:

3. Quality checks completed Physical contamination by Operatives	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
3. Quality checks completed Glass contamination	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
3. Quality checks completed Rodents/Flying Insects	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
4. Transfer to storage Physical contamination by Operatives	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
4. Transfer to storage . Glass contamination	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
4. Transfer to storage Rodents/Flying Insects	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
5.and 5A Transfer into production outside preparation chamber Physical contamination by Operatives	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
5.and 5A Transfer into production outside preparation chamber Glass contamination	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
5.and 5A Transfer into production outside preparation chamber Rodents/Flying Insects	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
6. Product fed by automated belt into preparation area. Physical contamination by Operatives	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
6. Product fed by automated belt into preparation area. Glass contamination	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
6. Product fed by automated belt into preparation area. Rodents/Flying Insects	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
6A. Packaging loaded on to process equipment								

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Physical contamination from operator	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
6A. Packaging loaded on to process equipment Foreign body/Dust contamination from warehouse environment.	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
7. Cut with steel knives Metal contamination	Y	Y	-	N	Y	Y	No	A Metal detector is used, calibrated and checked at the start during and at the end of production
7. Cut with steel knives Loss of knife in finished product	Y	Y	-	N	Y	Y	No	A Metal detector is used, calibrated and checked at the start during and at the end of production
7. Cut with steel knives Dirty equipment/utensils	Y	Y	-	N	Y	Y	No	Blades are removed and cleaned at the end of production daily by Op's Procedure. Monthly Micro swabbing programme in place
7. Cut with steel knives Blood contamination	Y	Y	-	N	Y	Y	No	First aid policy in place, all staff briefed during induction. Blood contamination protocol procedures in place.
7. Cut with steel knives Physical contamination by Op's	Y	Y	-	N	Y	Y	No	P.P.E worn at all times
7. Cut with steel knives Chemical contamination	Y	Y	-	N	N	-	No	Only food grade chemicals used in process areas. All staff trained in correct use-Storage areas identified
7A. Waste removed Physical contamination	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
8. Product fed through automated packing machine Physical contamination	Y	Y	-	N	N	-	No	Formal systems of PPM in place. Start up checks identified to highlight equipment damage.
8. Product fed through automated packing machine Dirty process equipment	Y	Y	-	N	N	-	No	Hygiene/Cleaning programmes in place and documented validation by way of monthly swabbing programme.
9. Product passes through the metal detector CCP Metal detector	Y	Y	-	Y	-	-	Yes	A Metal detector is used, calibrated and checked at the start during and at the end of production
9. Product passes through the metal detector								Formal systems of PPM in place.

Validation:

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<i>Physical contamination</i>	Y	Y	-	N	N	-	No	Start up checks identified to highlight equipment damage.
<i>9. Product passes through the metal detector Dirty process equipment</i>	Y	Y	-	N	N	-	No	Hygiene/Cleaning programmes in place and documented validation by way of monthly swabbing programme.
<i>10 Packed product fed to the main production area, label applied. Physical contamination by Operatives</i>	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
<i>10 Packed product fed to the main production area, label applied. Glass contamination</i>	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
<i>10 Packed product fed to the main production area, label applied. Rodents/Flying Insects</i>	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
<i>11. Products transferred in to case Physical contamination by Operatives</i>	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
<i>11. Products transferred on to case Glass contamination</i>	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
<i>11. Products transferred on to case Rodents/Flying Insects</i>	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
<i>12. Products transferred on to pallet. Physical contamination by Operatives</i>	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
<i>12. Products transferred on to pallet. Glass contamination</i>	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
<i>12. Products transferred on to pallet. Rodents/Flying Insects</i>	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
<i>13. Products transferred to temperature controlled goods out area. Physical contamination by Operatives</i>	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
<i>13. Products transferred to temperature controlled goods out area. Glass contamination</i>	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained

Validation:

Name:

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13. Products transferred to temperature controlled goods out area. Rodents/Flying Insects	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
13A. Waste transferred to designated area Physical contamination by Operatives	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
14. Finish dispatch checks Physical contamination by Operatives	Y	Y	-	N	Y	Y	No	Personal hygiene policy in place and monitored
14. Finish dispatch checks Glass contamination	Y	Y	-	N	Y	Y	No	Glass policy/audits in place and maintained
14. Finish dispatch checks Rodents/Flying Insects	Y	Y	-	N	N	-	No	Pest control programme in place and maintained to include bait stations and EFK's
15. Product loaded on to temperature controlled vehicle and dispatched. Cross contamination/taint	Y	Y	-	N	N	-	No	Vehicle hygiene checks in place Records of cleaning retained and inspected monthly.
15. Product loaded on to temperature controlled vehicle and dispatched. Rain water	Y	Y	-	N	Y	Y	No	All Out loading doors fitted with Curtains/Cushion Buffers
15. Product loaded on to temperature controlled vehicle and dispatched. Bird droppings	Y	Y	-	N	Y	Y	No	All Out loading doors fitted with Curtains/Cushion Buffers

Validation:

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Risk Assessment for Foreign body contamination, Plastic, Glass and Wood

Location	Assessment Date	Last assessment Date			
Hazards identified	Risk assessment to consider foreign body contamination including Plastic, Wood and Glass on site	Calculate Hazard Rating – Frequency (Sv + Prb)			Rating
		Frequency	Severity	Probability	
			3	2	6
Control Measures					
	Control to reduce or eliminate risk				
1	Glass register and weekly glass audit				
2	Weekly Hygiene audit checks general house keeping for and foreign bodies. If there is a repeat issue it will be marked Red. This audit is bonus related and is discussed at the weekly management meeting				
3	Broken pallets are removed to outside the compactor area and dumped into a skip.				
4	All damaged crates are removed to the waste area and returned.				
5	Glass breakage procedure are followed and completed if there is a breakage.				
6	All staff receive Hygiene and Food safety training				
7	Jewellery policy enforced and monitored via the Hygiene audit				
Low risk.					

Validation:

Name:

Position:

Date:

Name:

Position:

Date:

Validation table

Potential Hazard	Critical Limits	References
Hepatitis A, Salmonella, E. Coli, E. coli 0157:H7 Listeria monocytogenes Campylobacter jejuni Shigella, Other food poisoning organisms Norwalk Viruses Parasites i.e. Cyclosporidium	Elimination of poor hygiene practices By food handlers etc Poor hygiene practices Poor cleaning practices	Code of Hygienic Practices for Fresh Fruit & Vegetables (Codex Alimentarius) CACP/RCP53-2003 Code of Practice No1- Risk Categorisation of Food Businesses Code of Practice No 4 – Food Safety in the Fresh Produce Code of Practice No 10 – Assessment of HACCP compliance
Salmonella	Sampling plan on microbiological criteria for foodstuffs	Commission Regulation (EC) No: 2073/2005 15 th November 2005
Pesticides	Control of MRL (pesticide) levels in food	Commission Regulation (EC) No: 396/2005 23 rd February 2005

*Validation:**Name:**Position:**Date:**Name:**Position:**Date:*