

## Nut Handling CCP Validation

<b>Product Category</b>	Freshly Prepared Sandwiches		
<b>Step Number</b>	10		
<b>Hazard</b>	Presence of nuts in non nut products		
<b>Control Measure</b>	Cleaning Procedures after Nut Production		
<b>Validation Methods</b>	<b>Applicable</b>		<b>Applicable</b>
	<b>Yes</b>	<b>No</b>	
<b>Third Party Scientific Validation</b>	*		Use of ELISA method post cleaning highlighted in research by Food Scientist Article 5 26/11/08
<b>Historical Knowledge</b>		✓	History indicates a risk
<b>Simulated Production Conditions</b>		✓	
<b>Collection of Data in normal production</b>		✓	
<b>Admissible in industrial practices</b>	**		Recommend internal validation
<b>Legislation</b>		✓	
<b>Mathematical Modelling</b>		✓	
<b>Conclusion</b>			
<b>Internal Validation Required?</b>	✓		
<b>If so by which method?</b>	<p>Validation is required to prove that the cleaning process employed is effective in removing the allergen of concern. This proof requires evidence that the specific allergen is reduced to an acceptable level by the cleaning procedure. Acceptable validation testing methods involve the use of a test specific to the allergen. The enzyme linked immuno-assay or ELISA method is to be used for this purpose after cleaning. ELISA tests test kits have been accepted by recognized allergen research scientists*, industry code of practice and meet the requirements for sanitation validation of the SQF Code. (See attached validation records results post clean).</p>		
<b>CCP Confirmed</b>	✓		
<b>Authorised by(Name):</b>	Technical Manager		
<b>Signature:</b>	<i>Technical Manager</i>		

Document Reference **CCP Validation – Cleaning after Nut Production**

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Owned by: Technical Manager

Authorised By: General Manager