

HACCP Calculator Instruction 2

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Taking the Prerequisite Programmes and Control Measure into consideration Rate the Probability of the Hazard Occuring
 1 = Unlikely
 3 = Likely

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Probability
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 ° C > 15 seconds	3
1	AMF Delivery	Listeria monocytogenes		Hygiene General	Storage 1 - 5 ° C	3
1	AMF Delivery	Personal effects		Protective Work Wear	Storage < - 18 ° C	3
1	AMF Delivery	Wood		4. Storage Prerequisite Programme	Filtration 1mm maximum	3
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage		Filtration 3mm maximum	1
1	AMF Delivery	Stones		2. Manufacturing Control	CIP to specification	2
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures	Hot Water Disinfection	1
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control	Incubation pH Control	3
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control	Positive Release of Finished product for micro	3
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities	Filtration 3mm maximum	3

HACCP Calculator Instruction 2

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Taking the Prerequisite Programmes and Control Measure into consideration Rate the Severity of the Hazard
 1 = Not Severe
 3 = Severe

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	P r o b a b i l i t y	S e v e r i t y
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 ° C > 15 seconds	3	3
1	AMF Delivery	Listeria monocytogenes		Hygiene General	Storage 1 - 5 ° C	3	3
1	AMF Delivery	Personal effects		Protective Work Wear	Storage < - 18 ° C	3	3
1	AMF Delivery	Wood		4. Storage Prerequisite Programme	Filtration 1mm maximum	3	1
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage		Filtration 3mm maximum	1	3
1	AMF Delivery	Stones		2. Manufacturing Control	CIP to specification	2	2
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control	Incubation pH Control	3	3
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control	Positive Release of Finished product for micro	3	1
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3	2
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities	Filtration 3mm maximum	3	3

HACCP Calculator Instruction 2

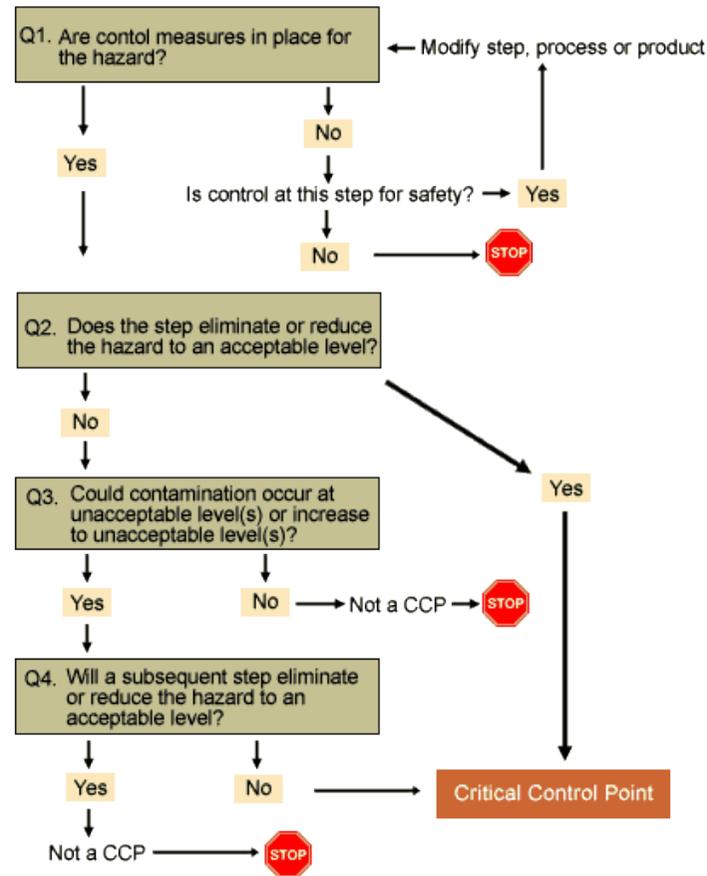
HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

The HACCP Calculator automatically calculates the Significance of the Hazard and highlights Significant Hazards in Red

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	P r o b a b i l i t y	S e v e r i t y	S i g n i f i c a n c e
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 ° C > 15 seconds	3	3	9
1	AMF Delivery	Listeria monocytogenes		Hygiene General	Storage 1 - 5 ° C	3	3	9
1	AMF Delivery	Personal effects		Protective Work Wear	Storage < - 18 ° C	3	3	9
1	AMF Delivery	Wood		4. Storage Prerequisite Programme	Filtration 1mm maximum	3	1	3
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage		Filtration 3mm maximum	1	3	3
1	AMF Delivery	Stones		2. Manufacturing Control	CIP to specification	2	2	4
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control	Incubation pH Control	3	3	9
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control	Positive Release of Finished product for micro	3	1	3
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3	2	6
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities	Filtration 3mm maximum	3	3	9

HACCP Calculator Instruction 2

You are now ready to complete the HACCP Calculator the Decision Tree Section



Document Reference **HACCP Calculator Instruction 2**

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HACCP Calculator Instruction 2

Are Control Measures in place for this hazard?

Enter Y for Yes or N for No

Do not leave blank

Stop at this point if the cell becomes coloured

If the cell turns Orange and control is needed at the step for safety then the step, product or process needs to be

Decision Tree	
=	NOT a CCP
N	Check
=	CCP

P r o b a b i l i t y	S e v e r i t y	S i g n i f i c a n c e	Q			
			Q 1	Q 2	Q 3	Q 4
3	3	9	Y	Y		
3	3	9	Y	N	Y	N
3	3	9	Y	N	N	
3	1	3				
1	3	3				
2	2	4				
1	1	1				
3	3	9	Y	Y		
3	1	3				
3	2	6				
3	3	9	Y	N	Y	Y
3	3	9	N			

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Prob abil ity	Sev er ity	Sign ifi cance	Q 1	Q 2	Q 3	Q 4
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 ° C > 15 seconds	3	3	9	Y	Y		
1	AMF Delivery	Listeria monocytogenes		Hygiene General	Storage 1 - 5 ° C	3	3	9	Y	N	Y	N
1	AMF Delivery	Personal effects		Protective Work Wear	Storage < - 18 ° C	3	3	9	Y	N	N	
1	AMF Delivery	Wood		4. Storage Prerequisite Programme	Filtration 1mm maximum	3	1	3				
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage		Filtration 3mm maximum	1	3	3				
1	AMF Delivery	Stones		2. Manufacturing Control	CIP to specification	2	2	4				
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1				
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control	Incubation pH Control	3	3	9	Y	Y		
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control	Positive Release of Finished product for micro	3	1	3				
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3	2	6				
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities	Filtration 3mm maximum	3	3	9	Y	N	Y	Y
2	SMP Delivery	Glass		PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 ° C > 15 seconds	3	3	9	N			

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HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Step Number	Step Name	Hazards Identified	Control Measure	PRP	CCP	Probability	Severity	Significance	Decision Tree			
									Q1	Q2	Q3	Q4
1	AMF Delivery	Bacteria (spore-forming)							Y	Y		
1	AMF Delivery	Listeria monocytogenes							Y	N	Y	N
1	AMF Delivery	Personal effects							Y	N	N	
1	AMF Delivery	Wood										
1	AMF Delivery	Nuts										
1	AMF Delivery	Stones										
1	AMF Delivery	Allergens										
1	AMF Delivery	Cryptosporidium							Y	Y		
1	AMF Delivery	Contamination with Bacteria										
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3	2	6				
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities	Filtration 3mm maximum	3	3	9	Y	N	Y	Y
2	SMP Delivery	Glass		PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 ° C > 15 seconds	3	3	9	N			

Does the step eliminate or reduce the hazard to an acceptable level?
 Enter Y for Yes or N for No
 Do not leave blank
 Stop at this point if the cell becomes coloured

HACCP Calculator Instruction 2

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Decision Tree				
=		NOT a CCP		
N	=		Check	
=		CCP		
	Q 1	Q 2	Q 3	Q 4
	Y			
	Y		Y	N
	Y	N	N	
	Y	Y		
	Y	N	Y	Y
	N			

Could contamination occur at unacceptable levels or increase to unacceptable levels?
 Enter Y for Yes or N for No
 Do not leave blank
 Stop at this point if the cell becomes coloured

Step Number	Step Name	Hazards Identified	Control Measures	CCP	Q1	Q2	Q3	Q4		
1	AMF Delivery	Bacteria (spore-forming) Gen...			9					
1	AMF Delivery	Listeria monocytogenes			9		Y	N		
1	AMF Delivery	Personal effects	Protective Work Wear	Storage < - 18 ° C	3	3	9	Y	N	N
1	AMF Delivery	Wood	4. Storage Prerequisite Programme	Filtration 1mm maximum	3	1	3			
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage	Filtration 3mm maximum	1	3	3			
1	AMF Delivery	Stones	2. Manufacturing Control	CIP to specification	2	2	4			
1	AMF Delivery	Allergens	Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1			
1	AMF Delivery	Cryptosporidium parvum	5. Stock Control	Incubation pH Control	3	3	9	Y	Y	
1	AMF Delivery	Contamination with Bacteria from Pests	9. Pest Control	Positive Release of Finished product for micro	3	1	3			
1	AMF Delivery	Antibiotics	2. Supplier Approval and Monitoring	CIP to specification	3	2	6			
1	AMF Delivery	Staphylococcus aureus	Personnel Hygiene Facilities	Filtration 3mm maximum	3	3	9	Y	N	Y
2	SMP Delivery	Glass	PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 ° C > 15 seconds	3	3	9	N		

HACCP Calculator Instruction 2

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

The Colour Coding in the Decision Tree Section Highlights CCP's in Red.

Decision Tree	
=	NOT a CCP
N	Check
=	CCP

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Identify	Severity	Significance	Q 1	Q 2	Q 3	Q 4
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 ° C > 15 seconds	3	3	9	Y	Y		
1	AMF Delivery	Listeria monocytogenes		Hygiene General	Storage 1 - 5 ° C	3	3	9	Y	N	Y	N
1	AMF Delivery	Personal effects		Protective Work Wear	Storage < - 18 ° C	3	3	9	Y	N	N	
1	AMF Delivery	Wood		4. Storage Prerequisite Programme	Filtration 1mm maximum	3	1	3				
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage		Filtration 3mm maximum	1	3	3				
1	AMF Delivery	Stones		2. Manufacturing Control	CIP to specification	2	2	4				
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1				
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control	Incubation pH Control	3	3	9	Y	Y		
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control	Positive Release of Finished product for micro	3	1	3				
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3	2	6				
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities	Filtration 3mm maximum	3	3	9	Y	N	Y	Y
2	SMP Delivery	Glass		PRP 1 Prerequisite Programmes	Pasteurisation > 71.7 ° C > 15 seconds	3	3	9	N			

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HACCP Plan

You can link Validation to HACCP Validation Sheets in the Workbook

Step Number	Step Name	Hazards Identified	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Decision Tree				C C P	Critical Limits	Monitoring Procedures	Corrections & Corrective Action	Responsibility & Authority	HACCP Record	
					Q 1	Q 2	Q 3	Q 4							
1	AMF Delivery	Bacteria (spore-forming) General	1. Hygiene and Housekeeping	Pasteurisation > 71.7 ° C > 15 seconds	Y	Y			✓	No Contamination Always load under cover	Supervision by Warehouse Manager	Retrain Staff. Inspect delivery for contamination. Reject if contaminated	Warehouse Manager	Good Receipt Record	Validation information justifying your control measures and critical limits
1	AMF Delivery	Listeria monocytogenes	Hygiene General	Storage 1 - 5 ° C	Y	N	Y	N	✓	Decide your critical limits and enter here	Decide your monitoring procedures and enter here	enter the corrective action to take if outside of critical limits	Warehouse Manager	Details of where CCP is recorded	Validation information justifying your control measures and critical limits
1	AMF Delivery	Personal effects	Protective Work Wear	Storage < - 18 ° C	Y	N	N								
1	AMF Delivery	Wood	4. Storage Prerequisite Programme	Filtration 1mm maximum											
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage and handling	Filtration 3mm maximum											
1	AMF Delivery	Stones	2. Manufacturing Control	CIP to specification											
1	AMF Delivery	Allergens	Glass Breakage and Investigation Procedures	Hot Water Disinfection											
1	AMF Delivery	Cryptosporidium parvum	5. Stock Control	Incubation pH Control	Y	Y			✓	Decide your critical limits and enter here	Decide your monitoring procedures and enter here	enter the corrective action to take if outside of critical limits	Warehouse Manager	where CCP is recorded	Validation information justifying your control measures and critical limits

You now complete your HACCP Plan on the HACCP Plan Sheet. Rows of Non-CCPs can be deleted