

HACCP Calculator ISO 22000

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Process Steps Entry Worksheet

Step Number	Step Name
1	AMF Delivery
2	SMP Delivery
3	WMP Delivery
4	Culture Delivery
5	AMF Storage
6	SMP Storage
7	WMP Storage
8	Culture Storage
9	AMF Warming
10	AMF Decanting
11	Debugging
12	Waste Bags Removed
13	Waste Drums Removed
14	AMF Storage
15	AMF Warming
16	RO Water
17	RO Water Heating
18	Yoghurt Base Blending
19	Transfer & Holding
20	Filtration
21	Homogenisation
22	Pasteurisation
23	Cooling

Enter the Step Number and Step Name on the Process Steps Entry Sheet

Biological Hazards	Chemical Hazards	Allergens	Physical Hazards	Source
<i>Bacteria (spore-forming) General</i>	<i>Mycotoxins (e.g. aflatoxin)</i>	<i>Peanuts</i>	<i>Glass</i>	<i>Bottles, jars, light fixtures, utensils, gauge covers, etc.</i>
<i>Clostridium botulinum</i>	<i>Scambrotoxin (histamine)</i>	<i>Nuts</i>	<i>Wood</i>	<i>Field sources, pallets, boxes, building materials</i>
<i>Clostridium perfringens</i>	<i>Ciguatoxin</i>	<i>Milk</i>	<i>Stones</i>	<i>Fields, buildings</i>
<i>Bacillus cereus</i>	<i>Mushroom toxins</i>	<i>Eggs</i>	<i>Metal</i>	<i>Machinery, fields, wire, employees</i>
<i>Bacteria (non-spore-forming) General</i>	<i>Shellfish toxins</i>	<i>Fish</i>	<i>Insulation</i>	<i>Building materials</i>
<i>Brucella abortis</i>	<i>Paralytic shellfish poisoning (PSP)</i>	<i>Shellfish</i>	<i>Bone</i>	<i>Improper processing</i>
<i>Brucella suis</i>	<i>Diarrhoeic shellfish poisoning (DSP)</i>	<i>Soya</i>	<i>Plastic</i>	<i>Packaging, pallets, equipment</i>
<i>Campylobacter spp.</i>	<i>Neurotoxic shellfish poisoning (NSP)</i>	<i>Cereals containing gluten</i>	<i>Personal effects</i>	<i>Employees</i>
<i>Pathogenic Escherichia coli (including E. coli 0157)</i>	<i>Amnesic shellfish poisoning (ASP)</i>	<i>Sesame seeds</i>		
<i>Listeria monocytogenes</i>	<i>Pyrolizidine alkaloids</i>	<i>Celery/celeriac</i>		
<i>Mycobacterium tuberculosis</i>	<i>Phytohaemagglutinin</i>	<i>Mustard</i>		
<i>Mycobacterium avium subspecies paratuberculosis</i>	<i>Polychlorinated biphenyls (PCBs)</i>	<i>Lupin</i>		
<i>Salmonella spp. (S. typhimurium, S. enteritidis)</i>	<i>Agricultural chemicals</i>	<i>Sulphur dioxide and sulphites</i>		
<i>Shigella (S. dysenteriae)</i>	<i>Pesticides</i>			
<i>Staphylococcus aureus</i>	<i>Fertilizers</i>			
<i>Streptococcus pyogenes</i>	<i>Antibiotics</i>			
<i>Vibrio cholerae</i>	<i>Growth hormones</i>			
<i>Vibrio parahaemolyticus</i>	<i>Prohibited substances</i>			
<i>Vibrio vulnificus</i>	<i>Direct Toxic elements and compounds</i>			
<i>Yersinia enterocolitica</i>	<i>Indirect Toxic elements and compounds</i>			
<i>Viruses General</i>	<i>Lead</i>			
<i>Hepatitis A and E</i>	<i>Zinc</i>			
<i>Norwalk virus group</i>	<i>Cadmium</i>			
<i>Rotavirus</i>	<i>Mercury</i>			
<i>Protozoa and parasites General</i>	<i>Arsenic</i>			
<i>Cryptosporidium parvum</i>	<i>Cyanide</i>			
<i>Diphyllobothrium latum</i>	<i>Food additives</i>			
<i>Entamoeba histolytica</i>	<i>Vitamins and minerals</i>			
<i>Giardia lamblia</i>	<i>Contaminants</i>			
<i>Ascaris lumbricoides</i>	<i>Lubricants</i>			
<i>Taenia solium</i>	<i>Cleaners</i>			
<i>Taenia saginata</i>	<i>Sanitizers</i>			
<i>Trichinella spiralis</i>	<i>Coatings</i>			
<i>Growth of Bacteria due to warm ingredient * TOXIN PRODUC</i>	<i>Paints</i>			
<i>Contamination with Bacteria due to poor water quality</i>	<i>Refrigerants</i>			
<i>Contamination with Bacteria due to dirty storage container</i>	<i>Water or steam treatment chemicals</i>			
<i>Contamination with Bacteria from pests</i>	<i>Pest control chemicals</i>			
<i>Contamination from Dirty filter</i>	<i>Plasticizers</i>			
<i>Growth of Bacteria due to temperature or time * Toxin Produ</i>	<i>Vinyl chloride</i>			
<i>Contamination with Bacteria from dirty plant</i>	<i>Printing/coding inks</i>			
<i>Survival of Pathogens due to insufficient temperature</i>	<i>Adhesives</i>			
<i>Survival of Pathogens due to insufficient holding time</i>	<i>Lead</i>			
<i>Survival of spore forming bacteria * controlled in earlier stage</i>	<i>Tin</i>			
<i>Contamination with Bacteria due to dirty plant * GMP for CIP</i>	<i>CIP Chemicals</i>			
<i>Bacteria spore growth due to insufficient or slow cooling</i>				
<i>Contamination with Bacteria due to excessive running hours</i>				
<i>Growth of Bacteria due to temperature rise</i>				
<i>Growth of Bacteria due to poor stock rotation</i>				

You use the Hazard Lists or add your own. They form a drop down list in the HACCP Calculator

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

You can use the Hazard Drop Down List to Complete this Column

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping
1	AMF Delivery	Listeria monocytogenes		Hygiene General
1	AMF Delivery	Personal effects		Protective Work Wear
1	AMF Delivery	Wood		4. Storage Prerequisite Programme
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage	
1	AMF Delivery	Stones		2. Manufacturing Control
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities

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HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Enter any Specific Details or Comments about the Hazard in this Column

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping
1	AMF Delivery	Listeria monocytogenes		Hygiene General
1	AMF Delivery	Personal effects		Protective Work Wear
1	AMF Delivery	Wood		4. Storage Prerequisite Programme
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage	
1	AMF Delivery	Stones		2. Manufacturing Control
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

You can Select relevant Prerequisite Programmes that assist in Controlling the Hazard from the Drop Down List

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping
1	AMF Delivery	Listeria monocytogenes		Hygiene General
1	AMF Delivery	Personal effects		Protective Work Wear
1	AMF Delivery	Wood		4. Storage Prerequisite Programme
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage	
1	AMF Delivery	Stones		2. Manufacturing Control
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities

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HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

You can Select relevant Control Measures for the Hazard from the Drop Down List

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