

## HACCP Calculator Instruction 2

HACCP Calculator ISO 22000 Instructions

### 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

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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

Document Reference HACCP Calculator Instruction 2 HM25

Revision 1 31st August 2011

Owned by: Technical Manager

Authorised By: General Manager

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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

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	Decision Tree			
									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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You can link Validation to HACCP Validation Sheets in the Workbook

### HACCP Plan

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	HACCP Validation
					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	<a href="#">Validation information justifying your control measures and critical limits</a>
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	Y							
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	Details of 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