You can ensure that you are compliant with food safety legislation by applying principles of hazard analysis critical control points using our comprehensive easy to follow Advanced HACCP System.

Our HACCP package is quite simply the most comprehensive system that you can buy and includes our unique Hazard Assessment and Critical Control Point Calculator. The HACCP System is supplied in Microsoft Word and Excel format for ease of editing. The manual will enable you to conform to all of the legal requirements of a HACCP system plus provides you with support documents and tools including our unique Hazard Assessment Calculator and Critical Control Point Calculator © which completely simplifies the assessment process and aids your identification of critical control points.

Included in the Advanced HACCP system Package are the:

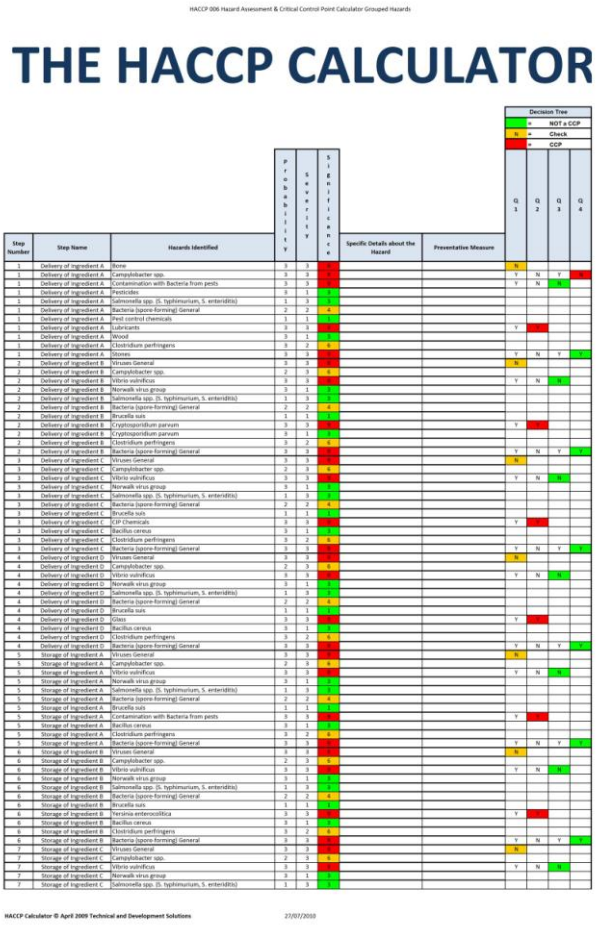
- ✓ HACCP Manual
- ✓ Good Manufacturing Practice Manual
- ✓ Operational GMP Prerequisite Programmes Manual
- ✓ HACCP Training
- ✓ New HACCP Training Examination Software
- ✓ Free Online Support via email

To order the Advanced HACCP System click here

HACCP Manual

Sections included in the HACCP manual are as follows:

HM 1 HACCP System
HM 2 HACCP Team
HM 3 HACCP Prerequisites
HM 4 HACCP Scope and Product Information
HM 5 HACCP Intended Use
HM 6 HACCP Flowcharts
HM 7 HACCP Flowchart Verification
HM 8 Hazard Identification
HM 9 Hazard Assessment
HM 10 Identification and Assessment of Control Measures
HM 11 Identification of Critical Control Points (CCPs)
HM 12 Establishing Critical Limits for each CCP
HM 13 Establishing a Monitoring System for each CCP
HM 14 Establishing a Corrective Action Plan
HM 15 Establishing Verification Procedures
HM 16 Establishing HACCP Documents and Records
HM 17 Review of the HACCP Plan
HM 18 Flow Diagram
HM 19 Product Description
HM 20 Hazards
HM 21 HACCP Validation
HM 22 HACCP Plan
HM 23 HACCP Verification Audit Summary
HM 24 HACCP Calculator Guide Part 1
HM 25 HACCP Calculator Guide Part 2
HM 26 Hazard Assessment & Critical Control Point Calculator
HM 27 HACCP Definitions
HM 28 HACCP Verification Record
HM 29 HACCP Steering Group Review
HM 30 Raw Material Summary
HM 31 Finished Product Summary
HM 32 Decision Tree



HACCP 006 Hazard Assessment & Critical Control Point Calculator Grouped Hazards

THE HACCP CALCULATOR

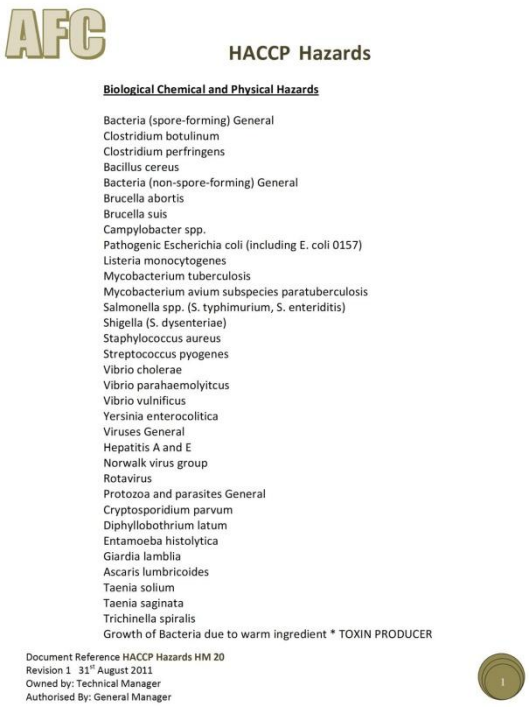
Step Number	Step Name	Hazards Identified	Probability	Severity	Significance	Specific Details about the Hazard	Preventative Measure	Q 1	Q 2	Q 3	Q 4
1	Delivery of Ingredient A	Bone	3	3	9			N			
1	Delivery of Ingredient A	Campylobacter spp.	3	3	9			Y	N	Y	
1	Delivery of Ingredient A	Contamination with Bacteria from pests	3	3	9			Y	N	N	
1	Delivery of Ingredient A	Pesticides	3	1	3						
1	Delivery of Ingredient A	Salmonella spp. (S. typhimurium, S. enteritidis)	1	3	3						
1	Delivery of Ingredient A	Bacteria (spore-forming) General	2	2	4						
1	Delivery of Ingredient A	Pest control chemicals	3	1	3						
1	Delivery of Ingredient A	Lubricants	3	3	9			Y			
1	Delivery of Ingredient A	Wood	3	1	3						
1	Delivery of Ingredient A	Clostridium perfringens	3	2	6						
1	Delivery of Ingredient A	Stones	3	3	9			Y	N	Y	
2	Delivery of Ingredient B	Viruses General	3	3	9			N			
2	Delivery of Ingredient B	Campylobacter spp.	2	3	6						
2	Delivery of Ingredient B	Vibrio vulnificus	3	3	9			Y	N	N	
2	Delivery of Ingredient B	Norwalk virus group	3	1	3						
2	Delivery of Ingredient B	Salmonella spp. (S. typhimurium, S. enteritidis)	1	3	3						
2	Delivery of Ingredient B	Bacteria (spore-forming) General	2	2	4						
2	Delivery of Ingredient B	Brucella suis	1	1	1						
2	Delivery of Ingredient B	Cryptosporidium parvum	3	3	9			Y			
2	Delivery of Ingredient B	Cryptosporidium parvum	3	1	3						
2	Delivery of Ingredient B	Clostridium perfringens	3	2	6						
2	Delivery of Ingredient B	Bacteria (spore-forming) General	3	3	9			Y	N	Y	
3	Delivery of Ingredient C	Viruses General	3	3	9			N			
3	Delivery of Ingredient C	Campylobacter spp.	2	3	6						
3	Delivery of Ingredient C	Vibrio vulnificus	3	3	9			Y	N	N	
3	Delivery of Ingredient C	Norwalk virus group	3	1	3						
3	Delivery of Ingredient C	Salmonella spp. (S. typhimurium, S. enteritidis)	1	3	3						
3	Delivery of Ingredient C	Bacteria (spore-forming) General	2	2	4						
3	Delivery of Ingredient C	Brucella suis	1	1	1						
3	Delivery of Ingredient C	CIP Chemicals	3	3	9			Y			
3	Delivery of Ingredient C	Bacillus cereus	3	1	3						
3	Delivery of Ingredient C	Clostridium perfringens	3	2	6						
3	Delivery of Ingredient C	Bacteria (spore-forming) General	3	3	9			Y	N	Y	
4	Delivery of Ingredient D	Viruses General	3	3	9			N			
4	Delivery of Ingredient D	Campylobacter spp.	2	3	6						
4	Delivery of Ingredient D	Vibrio vulnificus	3	3	9			Y	N	N	
4	Delivery of Ingredient D	Norwalk virus group	3	1	3						
4	Delivery of Ingredient D	Salmonella spp. (S. typhimurium, S. enteritidis)	1	3	3						
4	Delivery of Ingredient D	Bacteria (spore-forming) General	2	2	4						
4	Delivery of Ingredient D	Brucella suis	1	1	1						
4	Delivery of Ingredient D	Glass	3	3	9			Y			
4	Delivery of Ingredient D	Bacillus cereus	3	1	3						
4	Delivery of Ingredient D	Clostridium perfringens	3	2	6						
4	Delivery of Ingredient D	Bacteria (spore-forming) General	3	3	9			Y	N	Y	
5	Storage of Ingredient A	Viruses General	3	3	9			N			
5	Storage of Ingredient A	Campylobacter spp.	2	3	6						
5	Storage of Ingredient A	Vibrio vulnificus	3	3	9			Y	N	N	
5	Storage of Ingredient A	Norwalk virus group	3	1	3						
5	Storage of Ingredient A	Salmonella spp. (S. typhimurium, S. enteritidis)	1	3	3						
5	Storage of Ingredient A	Bacteria (spore-forming) General	2	2	4						
5	Storage of Ingredient A	Brucella suis	1	1	1						
5	Storage of Ingredient A	Contamination with Bacteria from pests	3	3	9			Y			
5	Storage of Ingredient A	Bacillus cereus	3	1	3						
5	Storage of Ingredient A	Clostridium perfringens	3	2	6						
5	Storage of Ingredient A	Bacteria (spore-forming) General	3	3	9			Y	N	Y	
6	Storage of Ingredient B	Viruses General	3	3	9			N			
6	Storage of Ingredient B	Campylobacter spp.	2	3	6						
6	Storage of Ingredient B	Vibrio vulnificus	3	3	9			Y	N	N	
6	Storage of Ingredient B	Norwalk virus group	3	1	3						
6	Storage of Ingredient B	Salmonella spp. (S. typhimurium, S. enteritidis)	1	3	3						
6	Storage of Ingredient B	Bacteria (spore-forming) General	2	2	4						
6	Storage of Ingredient B	Brucella suis	1	1	1						
6	Storage of Ingredient B	Yersinia enterocolitica	3	3	9			Y			
6	Storage of Ingredient B	Bacillus cereus	3	1	3						
6	Storage of Ingredient B	Clostridium perfringens	3	2	6						
6	Storage of Ingredient B	Bacteria (spore-forming) General	3	3	9			Y	N	Y	
7	Storage of Ingredient C	Viruses General	3	3	9			N			
7	Storage of Ingredient C	Campylobacter spp.	2	3	6						
7	Storage of Ingredient C	Vibrio vulnificus	3	3	9			Y	N	N	
7	Storage of Ingredient C	Norwalk virus group	3	1	3						
7	Storage of Ingredient C	Salmonella spp. (S. typhimurium, S. enteritidis)	1	3	3						

Decision Tree	
	= NOT a CCP
N	= Check
	= CCP

HACCP Calculator © April 2009 Technical and Development Solutions 27/07/2010

How the HACCP Calculator helps:

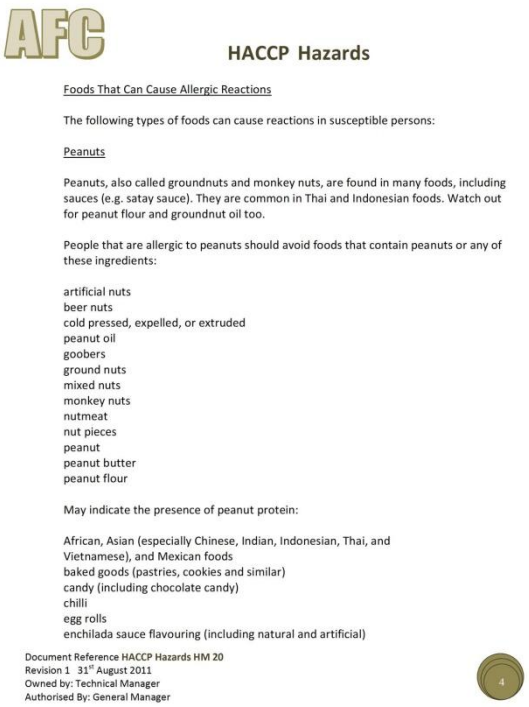
- ✓ A few simple steps take you through the hazard assessment and then significant hazards which require critical control point assessment are automatically highlighted.
- ✓ You do not need to refer to the hazard decision tree to assess critical control points as all of the decision tree questions and actions are included in the calculator.
- ✓ It makes the process of determining a critical control point simple, answer the questions at each stage and the calculator will show when a step is a critical control point.
- ✓ Saves time and hence money.
- ✓ It enables you to present your HACCP assessment in a clear and professional manner.
- ✓ It automatically starts to generate a HACCP plan as you work through your hazard assessment and critical control points.
- ✓ All your HACCP information can be held in a single document.



HACCP Hazards

Biological Chemical and Physical Hazards

Bacteria (spore-forming) General
Clostridium botulinum
Clostridium perfringens
Bacillus cereus
Bacteria (non-spore-forming) General
Brucella abortis
Brucella suis
Campylobacter spp.
Pathogenic Escherichia coli (including E. coli 0157)
Listeria monocytogenes
Mycobacterium tuberculosis
Mycobacterium avium subspecies paratuberculosis
Salmonella spp. (S. typhimurium, S. enteriditis)
Shigella (S. dysenteriae)
Staphylococcus aureus
Streptococcus pyogenes
Vibrio cholerae
Vibrio parahaemolyitcus
Vibrio vulnificus
Yersinia enterocolitica
Viruses General
Hepatitis A and E
Norwalk virus group
Rotavirus
Protozoa and parasites General
Cryptosporidium parvum
Diphyllobothrium latum
Entamoeba histolytica
Giardia lamblia
Ascaris lumbricoides
Taenia solium
Taenia saginata
Trichinella spiralis
Growth of Bacteria due to warm ingredient * TOXIN PRODUCER



HACCP Hazards

Foods That Can Cause Allergic Reactions

The following types of foods can cause reactions in susceptible persons:

Peanuts

Peanuts, also called groundnuts and monkey nuts, are found in many foods, including sauces (e.g. satay sauce). They are common in Thai and Indonesian foods. Watch out for peanut flour and groundnut oil too.

People that are allergic to peanuts should avoid foods that contain peanuts or any of these ingredients:

artificial nuts
beer nuts
cold pressed, expelled, or extruded
peanut oil
goobers
ground nuts
mixed nuts
monkey nuts
nutmeat
nut pieces
peanut
peanut butter
peanut flour

May indicate the presence of peanut protein:

African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican foods
baked goods (pastries, cookies and similar)
candy (including chocolate candy)
chilli
egg rolls
enchilada sauce flavouring (including natural and artificial)

The HACCP Manual includes a comprehensive list of potential chemical, biological and physical hazards which you can use as a checklist when carrying out your hazard analysis.

Good Manufacturing Practice Manual

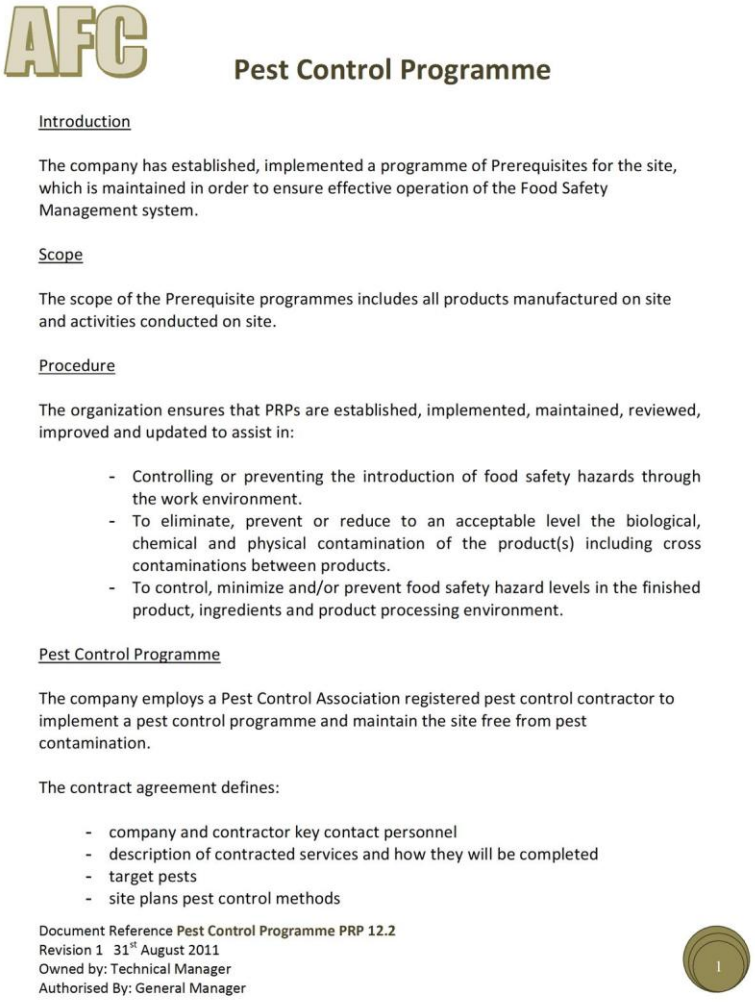
A comprehensive range of 67 Good Manufacturing Practice prerequisite procedures covering the requirements of CODEX, PAS 220 and ISO 22002:2009 plus a set of GMP Procedures Verification Records - Verification audit templates covering all the GMP procedures. The GMP Manual will enable you to establish a sound basis of fundamental food safety requirements prior to hazard analysis in order to ensure your Hazard Analysis is appropriate and not over complicated.

GMP Prerequisite Programmes Index:

PRP 1 Prerequisite Programmes
PRP 2 HACCP Prerequisite Programmes
PRP 3 Manufacturing Control Prerequisite Programmes
PRP 4.1 Design and Construction of Buildings
PRP 4.2 Environment Prerequisite Programmes
PRP 4.3 Site Location and Standards
PRP 5.1 Layout of Premises and Workspace
PRP 5.2 Internal Design and Layout
PRP 5.3 Internal Structure
PRP 5.4 Equipment Design and Location
PRP 5.5 Laboratory Facilities
PRP 5.6 Temporary Structures and Vending Machine Facilities
PRP 5.7 Storage
PRP 6.1 Site Services
PRP 6.2 Control of Water Supply

PRP 6.3 Control of Boiler Chemicals
PRP 6.4 Control of Air Supply
PRP 6.5 Control of Compressed Air and Gases
PRP 6.6 Lighting
PRP 7.1 Waste Management
PRP 7.2 Waste Container Management
PRP 7.3 Waste Disposal
PRP 7.4 Drainage Systems
PRP 8.1 Equipment Prerequisite Programmes
PRP 8.2 Equipment Hygienic Design
PRP 8.3 Food Contact Surfaces
PRP 8.4 Monitoring Equipment
PRP 8.5 Equipment Cleaning
PRP 8.6 Maintenance Prerequisite Programmes
PRP 9.1 Purchasing Prerequisite Programmes
PRP 9.2 Supplier Approval and Monitoring
PRP 9.3 Control of Incoming Materials
PRP 10.1 Prevention of Contamination
PRP 10.2 Prevention of Microbiological Contamination
PRP 10.3 Allergen Control System
PRP 10.4 Prevention of Physical Contamination
PRP 11.1 Cleaning Prerequisite Programmes
PRP 11.2 Cleaning Agents and Equipment
PRP 11.3 Cleaning Procedures
PRP 11.4 CIP Systems Prerequisites
PRP 11.5 Monitoring of Cleaning Effectiveness
PRP 12.1 Pest Control Prerequisites
PRP 12.2 Pest Control Programme
PRP 12.3 Prevention of Pest Access
PRP 12.4 Prevention of Pest Harbourage
PRP 12.5 Pest Monitoring
PRP 12.6 Pest Eradication
PRP 13.1 Personal Hygiene and Personnel Facilities Prerequisites
PRP 13.2 Personnel Hygiene Facilities
PRP 13.3 Personnel Canteen Facilities
PRP 13.4 Protective Work Wear
PRP 13.5 Medical Screening
PRP 13.6 Illness Reporting Systems
PRP 13.7 Personal Cleanliness
PRP 13.8 Personal Behaviour
PRP 14.1 Rework Prerequisite Programmes
PRP 14.2 Rework Storage Identification and Traceability
PRP 14.3 Rework Usage Prerequisites

PRP 15.1 Product Recall Prerequisite Programmes
PRP 15.2 Product Recall Procedure Prerequisites
PRP 16.1 Storage Prerequisites
PRP 16.2 Warehousing Prerequisites
PRP 16.3 Despatch and Distribution Prerequisites
PRP 17.1 Product Information Prerequisites
PRP 17.2 Product Labelling Controls
PRP 18.1 Food Defence System
PRP 18.2 Access Controls



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Pest Control Programme

Introduction

The company has established, implemented a programme of Prerequisites for the site, which is maintained in order to ensure effective operation of the Food Safety Management system.

Scope

The scope of the Prerequisite programmes includes all products manufactured on site and activities conducted on site.

Procedure

The organization ensures that PRPs are established, implemented, maintained, reviewed, improved and updated to assist in:

- Controlling or preventing the introduction of food safety hazards through the work environment.
- To eliminate, prevent or reduce to an acceptable level the biological, chemical and physical contamination of the product(s) including cross contaminations between products.
- To control, minimize and/or prevent food safety hazard levels in the finished product, ingredients and product processing environment.

Pest Control Programme

The company employs a Pest Control Association registered pest control contractor to implement a pest control programme and maintain the site free from pest contamination.

The contract agreement defines:

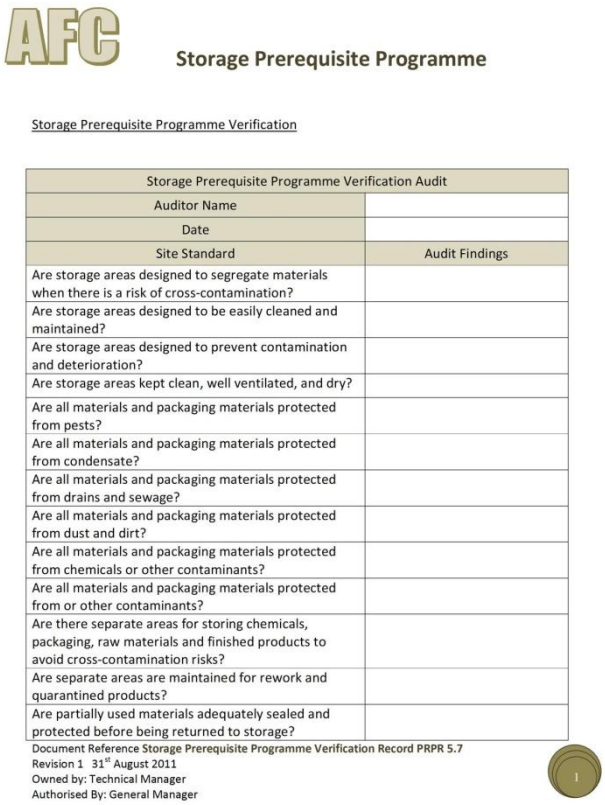
- company and contractor key contact personnel
- description of contracted services and how they will be completed
- target pests
- site plans pest control methods

Document Reference Pest Control Programme PRP 12.2
Revision 1 31st August 2011
Owned by: Technical Manager
Authorised By: General Manager

GMP Prerequisite Verification Record Index:

PRP 4.1 Design and Construction of Buildings Verification Audit
PRP 4.3 Site Location and Standards Verification Audit
PRP 5.1 Layout of Premises and Workspace Verification Audit
PRP 5.2 Internal Design and Layout Verification Audit
PRP 5.3 Internal Structure Verification Audit
PRP 5.4 Equipment Design and Location Verification Audit
PRP 5.5 Laboratory Facilities Verification Audit
PRP 5.6 Temporary Structures and Vending Machines Verification Audit
PRP 5.7 Storage Verification Audit
PRP 6.1 Site Services Verification Audit
PRP 6.2 Control of Water Supply Verification Audit
PRP 6.3 Control of Boiler Chemicals Verification Audit
PRP 6.4 Control of Air Supply Verification Audit
PRP 6.5 Control of Compressed Air and Gases Verification Audit
PRP 6.6 Lighting Verification Audit
PRP 7.1 Waste Management Verification Audit
PRP 7.2 Waste Container Management Verification Audit
PRP 7.3 Waste Disposal Verification Audit
PRP 7.4 Drainage Systems Verification Audit
PRP 8.1 Equipment Prerequisite Programmes Verification Audit
PRP 8.2 Equipment Hygienic Design Verification Audit
PRP 8.3 Food Contact Surfaces Verification Audit
PRP 8.4 Monitoring Equipment Verification Audit
PRP 8.5 Equipment Cleaning Verification Audit
PRP 8.6 Maintenance Prerequisite Programmes Verification Audit
PRP 9.1 Purchasing Prerequisite Programmes Verification Audit
PRP 9.2 Supplier Approval and Monitoring Verification Audit
PRP 9.3 Control of Incoming Materials Verification Audit
PRP 10.1 Prevention of Contamination Verification Audit
PRP 10.2 Prevention of Microbiological Contamination Verification Audit
PRP 10.3 Allergen Control System Verification Audit
PRP 10.4 Prevention of Physical Contamination Verification Audit
PRP 11.1 Cleaning Prerequisite Programmes Verification Audit
PRP 11.2 Cleaning Agents and Equipment Verification Audit
PRP 11.3 Cleaning Procedures Verification Audit
PRP 11.4 CIP Systems Prerequisites Verification Audit
PRP 11.5 Monitoring of Cleaning Effectiveness Verification Audit
PRP 12.1 Pest Control Prerequisites Verification Audit
PRP 12.2 Pest Control Programme Verification Audit
PRP 12.3 Prevention of Pest Access Verification Audit
PRP 12.4 Prevention of Pest Harbourage Verification Audit

PRP 12.5 Pest Monitoring Verification Audit
PRP 12.6 Pest Eradication Verification Audit
PRP 13.1 Personal Hygiene and Personnel Facilities Verification Audit
PRP 13.2 Personnel Hygiene Facilities Verification Audit
PRP 13.3 Personnel Canteen Facilities Verification Audit
PRP 13.4 Protective Work Wear Verification Audit
PRP 13.5 Medical Screening Verification Audit
PRP 13.6 Illness Reporting Systems Verification Audit
PRP 13.7 Personal Cleanliness Verification Audit
PRP 13.8 Personal Behaviour Verification Audit
PRP 14.1 Rework Prerequisite Programmes Verification Audit
PRP 14.2 Rework Storage Identification and Traceability Verification
PRP 14.3 Rework Usage Prerequisites Verification Audit
PRP 15.1 Product Recall Prerequisite Programmes Verification Audit
PRP 15.1 Product Recall Procedure Prerequisites Verification Audit
PRP 16.1 Storage Prerequisites Verification Audit
PRP 16.2 Warehousing Prerequisites Verification Audit
PRP 16.3 Despatch and Distribution Prerequisites Verification Audit
PRP 17.1 Product Information Prerequisites Verification Audit
PRP 17.2 Product Labelling Controls Verification Audit
PRP 18.1 Food Defence System Verification Audit
PRP 18.2 Access Controls Verification Audit



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Storage Prerequisite Programme

Storage Prerequisite Programme Verification

Storage Prerequisite Programme Verification Audit	
Auditor Name	
Date	
Site Standard	Audit Findings
Are storage areas designed to segregate materials when there is a risk of cross-contamination?	
Are storage areas designed to be easily cleaned and maintained?	
Are storage areas designed to prevent contamination and deterioration?	
Are storage areas kept clean, well ventilated, and dry?	
Are all materials and packaging materials protected from pests?	
Are all materials and packaging materials protected from condensate?	
Are all materials and packaging materials protected from drains and sewage?	
Are all materials and packaging materials protected from dust and dirt?	
Are all materials and packaging materials protected from chemicals or other contaminants?	
Are all materials and packaging materials protected from or other contaminants?	
Are there separate areas for storing chemicals, packaging, raw materials and finished products to avoid cross-contamination risks?	
Are separate areas are maintained for rework and quarantined products?	
Are partially used materials adequately sealed and protected before being returned to storage?	

Document Reference Storage Prerequisite Programme Verification Record PRPR 5.7
Revision 1 31st August 2011
Owned by: Technical Manager
Authorised By: General Manager

Operational GMP Prerequisite Programmes Manual

A set of 16 comprehensive operational GMP prerequisite programmes including matching validation records and verification records.

Operational GMP Prerequisite Programmes Manual Procedure Index:

OPRP 1 Hygiene and Housekeeping Management
OPRP 2 Management of Pest Control
OPRP 3 Control of Visitors and Sub-Contractors
OPRP 4 Management of Cleaning
OPRP 5 Despatch and Distribution
OPRP 6 Maintenance
OPRP 7 Hygiene Policy
OPRP 8 Hygiene Code of Practice
OPRP 9 Glass Policy
OPRP 10 Ingredients Foreign Body Control Policy
OPRP 11 Metal Detection
OPRP 12 Nut Handling Procedure
OPRP 13 Control of Knives
OPRP 14 Control of Brittle Materials
OPRP 15 Glass & Brittle Material Breakage Procedure
OPRP 16 Control of First Aid Dressings

Management of Cleaning

Introduction

The company has established, documented and implemented a management system for cleaning on site, which is maintained as part of the Operational Prerequisite programme in order to meet the requirements of the Food Safety Quality Management System and ensure the safe production of products.

Scope

The scope of the Cleaning Management system includes all product handling, manufacturing and storage areas on site and activities conducted on site.

Procedure

It is company policy to provide both clean manufacturing equipment and a clean environment. All facilities and equipment are designed to exclude any source of excessive or unusual contamination and to be easily cleaned. The company supports and maintains comprehensive cleaning procedures for all areas on site with specific attention to high risk areas.

For all areas detailed cleaning instructions are available and cleaning checklists completed. All personnel are trained in the specific cleaning requirements and instruction for their areas. When an item is cleaned a record of this cleaning is completed and the cleaning is checked and signed off by the department manager.

Each Cleaning Work Instruction will have specific details including:

- Protective Equipment to be worn
- Cleaning Equipment to be used
- Chemicals to be Used
- Correct dilution and temperature of Chemicals
- Contact time for Chemicals
- Method of Cleaning
- Any precautionary measures
- Frequency of cleaning

Management of Cleaning

- Caustic Recirculation at 80 ° C for 20 minutes
- Cold water rinse until visible detergent residues are undetectable
- Rinse with Peracetic Acid Disinfectant solution at 150 – 200 ppm

Cleaning procedures are revalidated after building or maintenance work, new product or equipment introduction.

Validation and Verification of Cleaning

All operational prerequisite programmes are approved by the Food Safety Team, their relevance and the reason for their inclusion is documented in the Hazard Assessment including details of why the Operational PRP is appropriate to the organisation and the control of food safety hazards.

Operational prerequisite programme control measures are implemented as a result of Hazard Assessment to control chemical, microbiological and physical hazards and are described in the Operational Prerequisite Manual Procedures. Validation and Verification activities are carried out for operational prerequisites in the form of audits and laboratory routine testing as per the internal audit schedule and Laboratory Testing Schedule.

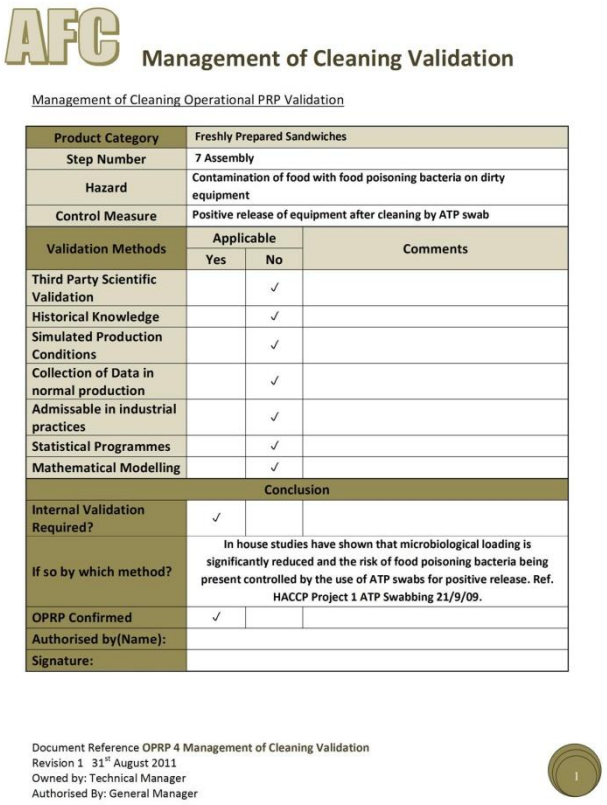
The operational prerequisite programmes are modified as necessary taking into account the results of Hazard Analysis and the capability of the selected control measures to control the identified food safety hazards. The results Hazard Analysis and subsequent modifications are recorded.

The cleaning of all critical plant and equipment is validated and verified. Manual cleaning and records are inspected, checked and signed off by supervisory staff. Methods for validation and verification of cleaning and corrective action procedures:

The Laboratory performs periodic microbiological surveys of equipment and the environment to ensure that the effective management of cleaning is carried out on site. Cleaning at Critical Control Points is validated by an ATP swab prior to use of the relevant equipment. Adverse results are reported to the Technical Manager who investigates the

Operational GMP Validation Record Index:

OPRP 1 Hygiene and Housekeeping Management Validation
OPRP 2 Management of Pest Control Validation
OPRP 3 Control of Visitors and Sub-Contractors Validation
OPRP 4 Management of Cleaning Validation
OPRP 5 Despatch and Distribution Validation
OPRP 6 Maintenance Validation
OPRP 7 Hygiene Policy Validation
OPRP 8 Hygiene Code of Practice Validation
OPRP 9 Glass Policy Validation
OPRP 10 Ingredients Foreign Body Control Policy Validation
OPRP 11 Metal Detection Validation
OPRP 12 Nut Handling Procedure Validation
OPRP 13 Control of Knives Validation
OPRP 14 Control of Brittle Materials Validation
OPRP 15 Glass & Brittle Material Breakage Procedure Validation
OPRP 16 Control of First Aid Dressings Validation



AFC Management of Cleaning Validation

Management of Cleaning Operational PRP Validation

Product Category	Freshly Prepared Sandwiches		
Step Number	7 Assembly		
Hazard	Contamination of food with food poisoning bacteria on dirty equipment		
Control Measure	Positive release of equipment after cleaning by ATP swab		
Validation Methods	Applicable		Comments
	Yes	No	
Third Party Scientific Validation		✓	
Historical Knowledge		✓	
Simulated Production Conditions		✓	
Collection of Data in normal production		✓	
Admissable in industrial practices		✓	
Statistical Programmes		✓	
Mathematical Modelling		✓	
Conclusion			
Internal Validation Required?	✓		
If so by which method?	In house studies have shown that microbiological loading is significantly reduced and the risk of food poisoning bacteria being present controlled by the use of ATP swabs for positive release. Ref. HACCP Project 1 ATP Swabbing 21/9/09.		
OPRP Confirmed	✓		
Authorised by(Name):			
Signature:			

Document Reference OPRP 4 Management of Cleaning Validation
Revision 1 31st August 2011
Owned by: Technical Manager
Authorised By: General Manager

Operational GMP Verification Record Index:

OPRP 1 Hygiene and Housekeeping Management Verification
OPRP 2 Management of Pest Control Verification
OPRP 3 Control of Visitors and Sub-Contractors Verification
OPRP 4 Management of Cleaning Verification
OPRP 5 Despatch and Distribution Verification
OPRP 6 Maintenance Verification
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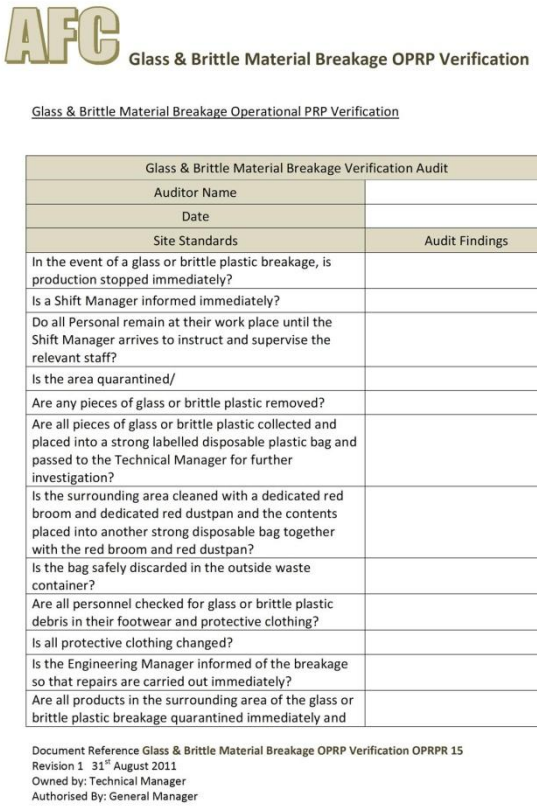
OPRP 12 Nut Handling Procedure Verification
OPRP 13 Control of Knives Verification
OPRP 14 Control of Brittle Materials Verification
OPRP 15 Glass & Brittle Material Breakage Procedure Verification
OPRP 16 Control of First Aid Dressings Verification



AFC Glass & Brittle Material Breakage OPRP Verification

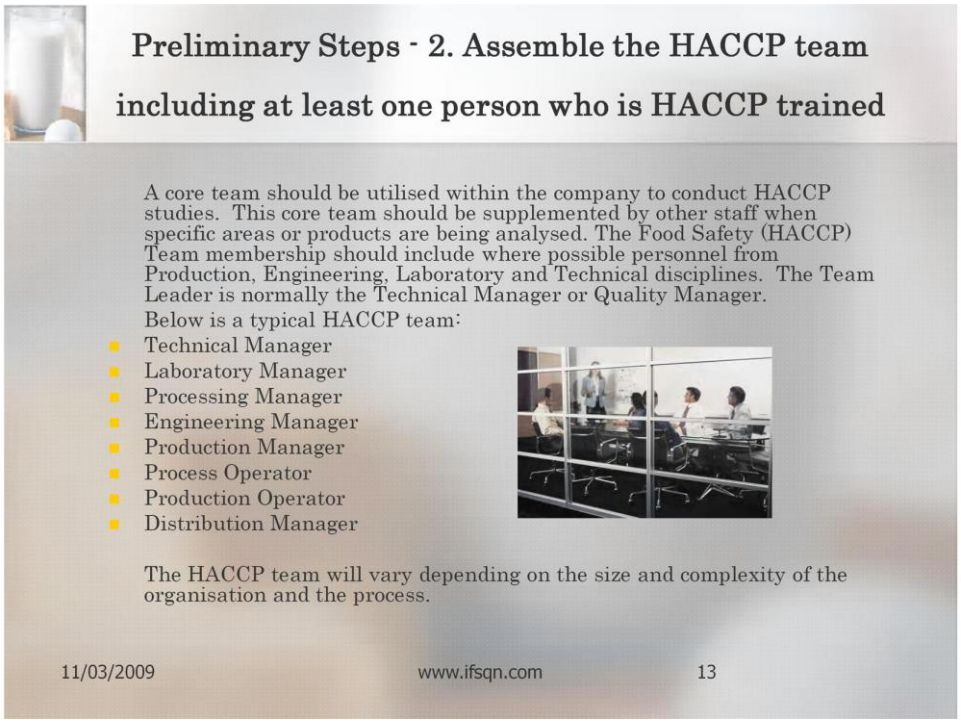
Glass & Brittle Material Breakage Operational PRP Verification

Glass & Brittle Material Breakage Verification Audit	
Auditor Name	
Date	
Site Standards	Audit Findings
In the event of a glass or brittle plastic breakage, is production stopped immediately?	
Is a Shift Manager informed immediately?	
Do all Personal remain at their work place until the Shift Manager arrives to instruct and supervise the relevant staff?	
Is the area quarantined/	
Are any pieces of glass or brittle plastic removed?	
Are all pieces of glass or brittle plastic collected and placed into a strong labelled disposable plastic bag and passed to the Technical Manager for further investigation?	
Is the surrounding area cleaned with a dedicated red broom and dedicated red dustpan and the contents placed into another strong disposable bag together with the red broom and red dustpan?	
Is the bag safely discarded in the outside waste container?	
Are all personnel checked for glass or brittle plastic debris in their footwear and protective clothing?	
Is all protective clothing changed?	
Is the Engineering Manager informed of the breakage so that repairs are carried out immediately?	
Are all products in the surrounding area of the glass or brittle plastic breakage quarantined immediately and	

Document Reference Glass & Brittle Material Breakage OPRP Verification OPRPR 15
Revision 1 31st August 2011
Owned by: Technical Manager
Authorised By: General Manager

HACCP Training

An interactive and illustrated HACCP training presentation to train your food safety team in the preliminary steps to a Hazard analysis, the principles of HACCP and how to utilise the HACCP calculator in implementing your HACCP system.



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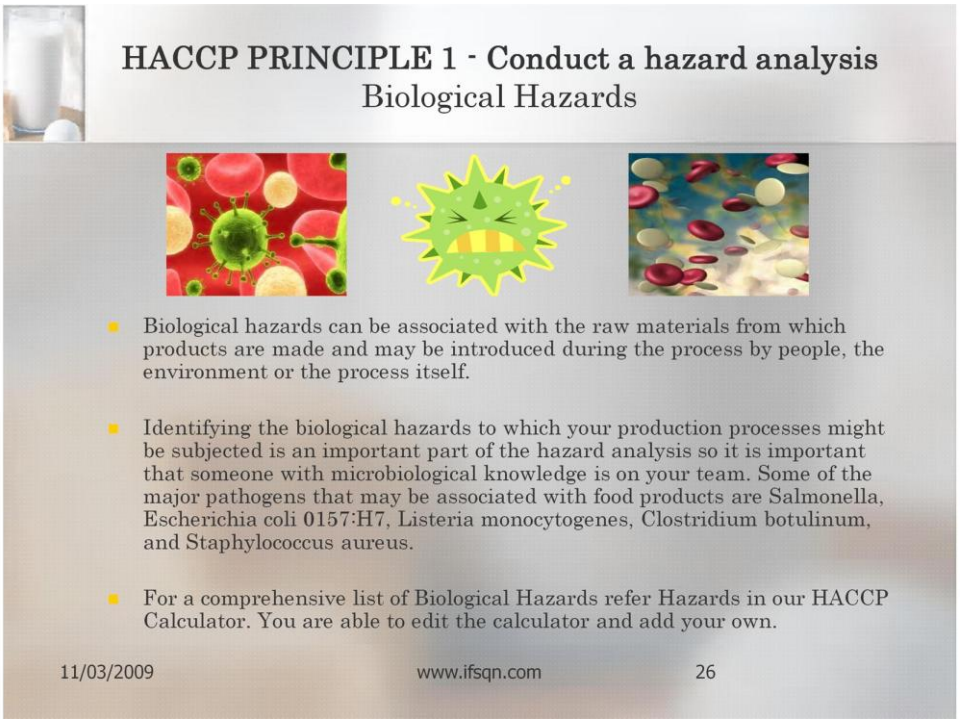

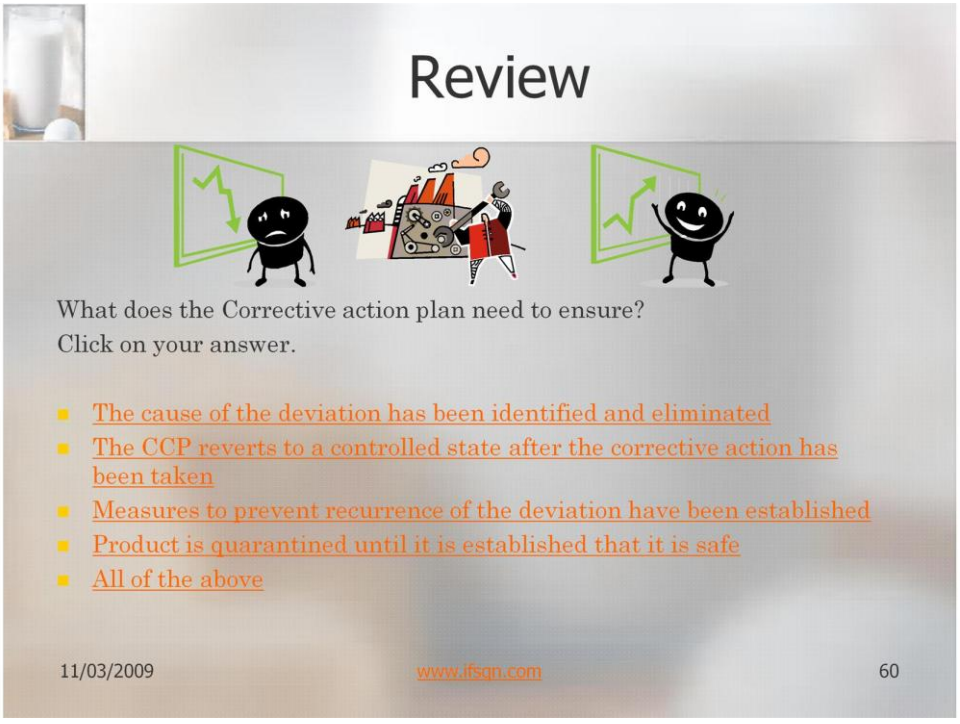

New HACCP Training Software

A 1 hour multiple choice exam in HACCP to evaluate the effectiveness of your training. The exam includes an automatic scoring system and the generation of graphic certificates to print out.

Free Online Support via email

We provide online support and expertise to assist you in developing your HACCP System. We have customers who list us in their HACCP Team.

Simon Timperley team@ifsqn.com

Tony Connor support@ifsqn.com

To order the Advanced HACCP System for Food Manufacturers click here

Benefits of a HACCP System

HACCP can be seen by some senior managers as an unnecessary and bureaucratic activity. For this reason senior management need to understand the benefits of an effective HACCP system:

- ✓ Management systems structured with the principles of HACCP have a clear focus on food safety which is a fundamental requirement of any food business
- ✓ An effectively implemented and applied HACCP based food safety management system will improve customer confidence in the safety of food.
- ✓ HACCP uses a systematic approach analysing each step from raw materials to consumption.
- ✓ HACCP takes a preventative approach that is designed to reduce and liabilities.
- ✓ An effective HACCP system demonstrates management commitment to the supply of safe products.
- ✓ HACCP Records provide evidence of due diligence.
- ✓ HACCP based food safety management systems can be combined with other management systems such as ISO 9001:2008. This combination provides a HACCP based system also focuses on quality.

In order to ensure HACCP is effectively implemented management within an organisation need to understand:

- ✓ The benefits of a HACCP system
- ✓ How lack of an effective HACCP System can cause food borne illness
- ✓ That HACCP really is a minimal system to ensure maximum control
- ✓ That HACCP enables businesses to optimise the use of resources by control of CCPs in an logical manner

The Advanced HACCP System has been designed to overcome the problems that can be encountered when implementing an effective HACCP system including:

- ✓ Lack of pre-requisite programmes
- ✓ Over-complex and unmanageable HACCP systems with too many critical control points (CCPs), partly resulting from a

misunderstanding of the role of prerequisite hygiene programs (PRPs) and an inability to conduct proper hazard analysis.
- ✓ Ineffective monitoring and corrective actions due to poor training and verification procedures.
- ✓ Excessive documentation and lack of focus due to over-complex HACCP systems.
- ✓ Poor validation and verification due to lack of expertise on hazards and HACCP principles.
- ✓ Over complication of HACCP implementation
- ✓ HACCP requires a proactive approach throughout the organisation

When a business has a good understanding of HACCP principles and has the commitment and resources to carry them out, HACCP will deliver the promised benefits. Small to medium organisations found in the food industry, have fewer resources compared with large companies, and so find it difficult to implement an effective HACCP system.

The Advanced HACCP System to help organisations tackle the task of implementing an effective HACCP System. As Tony Connor explains the Advanced HACCP System gives organisations a head start in developing a HACCP system.

> “The system is supplied with our Good Manufacturing Practice Manual containing comprehensive set of pre-requisite programmes, with matching verification records, which enable an organisation to put in place fundamental food safety procedures prior to conducting a Hazard analysis. The system then provides guidance on how to manage and implement a HACCP system and determine critical control points (CCPs). This process is aided by The HACCP Calculator which is a unique tool which completely simplifies the HACCP implementation process.”

> “As a bonus Advanced HACCP System is supplied with Interactive HACCP Training, a Computerised Examination and expert support to provide assistance in developing the HACCP System.”