HAZARD ANALYSIS AND CRITICAL CONTROL POINT							Decision Tree		ee	]				
Hazards that are not significant are controlled by prerequisite programmes							= No	= Not a CCP		†				
Ha				Hazards that have significant risk but not CCPs should be controlled by Operational PRPs			N = Ch		ck	<u> </u>				
CCP's are controlled in the HACCP plan							=	CCP	•	<u>[</u>				
P i S S i														
Step Number	Step Name	Hazards Identified	r I o i b t a y	e ic vtga eynn ric i fe		Q 1	Q 2	Q 3		Critical Limits	Monitoring Procedures	Corrective Action	HACCP Record	HACCP Validation
1	Analysed in the table are the generic contamination hazards that may be present throughout the manufacturing process. The hazards detailed are not process specific and are controlled by essential factory wide procedures.	Glass and brittle plastics	1	3 3	Minimise glass in the factory and audit. Ensure glass breakage action and investigation systems are in place					Glass Policy and Breakage Procedures in Place	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
		Blades	3	3 9	System for safe issue, return and disposal of blades. Ensure blade loss/damage action and investigation systems are in place	N				Blade Policy and Breakage Procedures in Place	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/Industry C.O.P.
		Pests	2	2 4	Ensure pest control systems are in place					No infestation Pest control procedures in place	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/Industry C.O.P.
		Microbiological	3	3 9	Clearly communicate personal hygiene rules and ensure hygienic conditions are monitored by audits	Υ	N	Υ	Υ	Hygiene Policy in place and procedures being followed	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/Industry C.O.P.
		Dust and dirt	3	2 6	Ensure all cleaning requirements are specified and are carried out as scheduled					Clean - Cleaning procedures in place	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
		Wood splinters	2	3 6	Exclude wood from production areas					Wood excluded from production areas	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
		Hairs	3	1 3	Ensure hairnets and beard snoods are worn					Hairnets and snoods being worn correctly	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
		Blood	2	3 6	Ensure accidents are reported immediately and cuts are suitably protected					Accidents reported and approved first aid dressings being used	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
		Foodstuffs	3	1 3	Restrict food and drink to designated areas outside of production					No food in production areas	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
		Jewellery and personal items	3	3 9	Restrict wearing of jewellery and bringing of personal items into production areas	Υ	Υ			Jewellery policy enforced	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
		Insects	2	3 6	Ensure pest control systems are in place					Doors kept shut EFKs working	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
2	Raw material source / receipt	Raw material not approved for direct food contact	2	3 6	Ensure that all raw material is purchased approved for 'direct food contact' and the supplier provides all relevant specifications and certification					Delivery must be from an approved supplier and supplied with certificate of conformity	Good In Inspection	Reject if supplier is not approved or place on	QMR 032 Goods In	Packaging Regulation
		Generic contamination caused by poor handling and hygiene controls	2	3 6	Only purchase raw material from approved suppliers who can demonstrate the required level of hygiene controls. Approval Questionnaire and auditing					Delivery must be from an approved supplier and free from contamination	Good In Inspection	Reject if supplier is not approved or place on	QMR 032 Goods In	SQF 2000 Code/Industry C.O.P.
		Contaminated deliveries	1	3 3	Ensure that all raw material is inspected for odour, damp or contamination when unpacking and is stored on clean plastic pallets for issue to production. Ensure that all					Free from contamination	Good In Inspection	Reject if supplier is not approved or the load is	QMR 032 Goods In	SQF 2000 Code/Industry C.O.P.
3	Storage of raw material	Generic contamination caused by poor handling and hygiene controls in Stores	1	3 3	Ensure that all raw material remains in original packaging until issued to production. Ensure that the stores department cleaning schedule is applied and external doors are kept closed when not in use					No contamination - Packaging intact and clean	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
4	Unpacked for production	Generic contamination caused by poor handling and hygiene controls in Production	3	3 9	Ensure that all raw material is inspected for odour, damp or contamination when unpacking and is stored on clean plastic pallets for issue to production. Ensure that all personal hygiene rules are applied	Υ	N	N		No contamination - Packaging intact and clean	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	SQF 2000 Code/Industry C.O.P.
5	Topping	Off-cuts	3	3 9	Ensure Inverter air pressure is > 1 bar	Υ	N	Υ	N	No Contamination - Air pressure > 1 bar	Hourly checks on air pressure	Stop line and call an engineer. Quarantine all product manufactured since last check.	QMR 003 Product Realisation Record	HACCP Validation Study on the effectiveness of air blower on removing particles in inverted bottles