

# HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Hazards that are not significant are controlled by prerequisite programmes

Hazards that have significant risk but not CCPs should be controlled by Operational PRPs

CCP's are controlled in the HACCP plan

Decision Tree			
	= Not a CCP		
	= Check		
	= CCP		

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Step	Step Name	Hazards	Probability	Severity	Significance	Control Measure	Decision Tree				P R P / O P R P / C C P	Critical Limits	Monitoring Procedures	Corrective Action	Record	Validation
							Q1	Q2	Q3	Q4						
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		3	3	Minimise glass in the factory and audit. Ensure glass breakage action and investigation systems are in place					P R P	Glass 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.
		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				O P R P	Blade Policy and Breakage Procedures in Place	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	<b>OPRP Record</b> QMR 020 Knife Control Record	BRC IOP Standard/ Industry C.O.P.
		Pests	2	2	4	Ensure pest control systems are in place					P R P	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	Y	N	Y	Y	O P R P	Hygiene Policy in place and procedures being followed	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	<b>OPRP Record</b> QMR 017 Hygiene Policy Staff Training Record	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					P R P	Clean - Cleaning procedures in place	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/ Industry C.O.P.

		Wood splinters	2	3	6	Exclude wood from production areas					P R P	Wood excluded from production areas	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/Industry C.O.P.
		Hairs	3	1	3	Ensure hairnets and beard snoods are worn					P R P	Hairnets and snoods being worn correctly	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/Industry C.O.P.
		Blood	2	3	6	Ensure accidents are reported immediately and cuts are suitably protected					P R P	Accidents reported and approved first aid dressings being used	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/Industry C.O.P.
		Foodstuffs	3	1	3	Restrict food and drink to designated areas outside of production					P R P	No food in production areas	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/Industry C.O.P.
		Jewellery and personal items	3	3	9	Restrict wearing of jewellery and bringing of personal items into production areas	Y	Y			O P R P	Jewellery policy enforced	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	<b>OPRP Record</b> QMR 017 Hygiene Policy Staff Training Record	BRC IOP Standard/Industry C.O.P.
		Insects	2	3	6	Ensure pest control systems are in place					P R P	Doors kept shut EFks working	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/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					P R P	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 hold if there is no C.O.C.	QMR 032 Goods In Inspection Record	EU Packaging Regulation 1935/2004
		Generic contamination caused by poor handling and hygiene controls at	2	3	6	Only purchase raw material from approved suppliers who can demonstrate the required level of hygiene controls. Approval Questionnaire and auditing					P R P	Delivery must be from an approved supplier and free from contamination	Good In Inspection	Reject if supplier is not approved or place on hold if there is no C.O.C.	QMR 032 Goods In Inspection Record	BRC IOP Standard/Industry C.O.P.

		suppliers														
		Contaminated deliveries	1	3	3	Ensure that all raw materials are 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					PRP	Free from contamination	Good In Inspection	Reject if supplier is not approved or the load is contaminated	QMR 032 Goods In Inspection Record	BRC IOP Standard/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					PRP	No contamination - Packaging intact and clean	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	QMR 031 GMP Audit Checklist	BRC IOP Standard/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 materials are 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	Y	N	N		OPRP	No contamination - Packaging intact and clean	Hygiene and Housekeeping Audit	Retrain staff and increase supervision	<b>OPRP Record</b> QMR 017 Hygiene Policy Staff Training Record	BRC IOP Standard/Industry C.O.P.

5	Topping	Off-cuts	3	3	9	Ensure Inverter air pressure is > 1 bar	Y	N	Y	N	C C P	No Contamination - Air pressure > 1 bar	Hourly checks on air pressure	Stop line and call an engineer. Quarantine all product manufactured since last check.	<b>HACCP Record</b> QMR 003 Product Realisation Record	HACCP Validation Study on the effectiveness of air blower on removing particles in inverted bottles
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