



# HACCP Verification Audit

This HACCP Verification audit covers the process steps for ingredients intake and storage.

Process Step	Hazard	Control	Critical Limits	Monitoring Procedure	Corrective Actions	Verification Audit Summary
001 Delivery in Containers	Microbiological contamination or growth	Agreed specification Incoming checks	As set in specification	PRO XXX	Reject delivery, inform management	Passed by Laboratory Results XYZ Product 1234 Date XX/YY/YYYY
	Presence of antibiotics	Laboratory positive release	As in specification	LAB XXX	Reject delivery Inform management	Pass XX Negative Product 1234 Date XX/YY/YYYY
002 Pumped to storage tank through filter	Microbiological and physical contamination from unclean pipes / pump / filter	Cleaning of equipment	Correct detergent concentration and temperature	CSH XXX	Re-clean Inform management Retrain staff	Cleans carried out every 24 hours. Concentration and temperature checked periodically. Date XX/YY/YYYY

Document Reference **HACCP Verification Audit HM 23**

Revision 1 31<sup>st</sup> August 2011

Owned by: Technical Manager

Authorised By: General Manager

