

HACCP Flowcharts

The Food Safety Team is responsible for constructing flow charts for the products and process categories covered by the scope of the food safety management system as an overview of the process and where there is a potential for occurrence, increase or introduction of food safety hazards.

The Food Safety team are responsible for ensuring the Flow charts are accurate and clearly show:

The sequence and interaction of all steps
Outsourced processes
Subcontracted work

The Food Safety team are responsible for ensuring the Flow charts clearly show the stage(s) that:

- ✓ Raw Materials enter the flow
- ✓ Ingredients enter the flow
- ✓ Intermediate Products enter the flow
- ✓ Packaging Materials enter the flow
- ✓ Reworking and/or Recycling take place
- ✓ End Products leave the flow
- ✓ Intermediate Products leave the flow
- ✓ By products leave the flow
- ✓ Waste leaves the flow

The flow chart is confirmed physically on site by the Food Safety team who conduct a walk through verifying all steps in the process flow chart.

Description of Process Steps

For each step in the flow chart the Food Safety team describe the step and the control measures so that at the next stage the team can identify and assess food safety hazards and their control measures.