

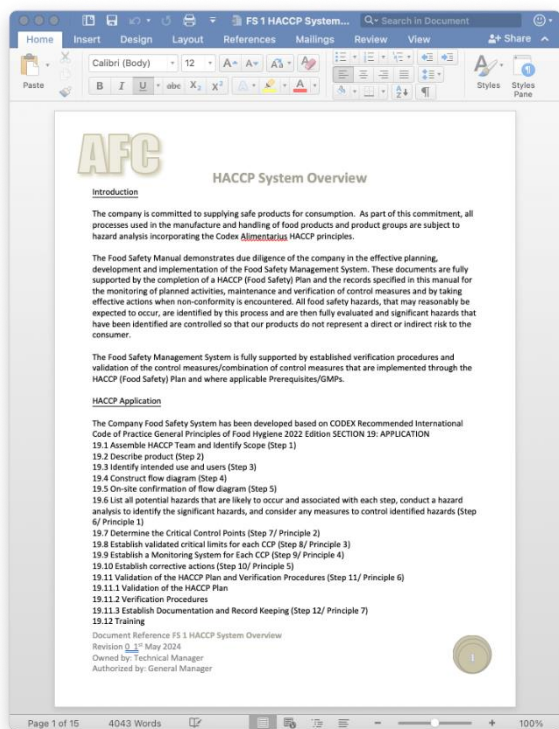


International
Food Safety & Quality Network

HACCP Module for Food Operations



The HACCP Module for Food Operations includes comprehensive HACCP documentation and tools



CXC 1-1989

23

HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION

16. INTRODUCTION TO HACCP

In the second part of this document, section 17 sets out the seven principles of the HACCP system. Section 18 provides general guidance for the application of the HACCP system and section 19 describes its application in 12 successive steps (Annex II, Figure 1), while recognizing that the details of application may vary and a more flexible approach to application may be appropriate depending on the circumstances and the capabilities of the food business operation. The HACCP system, which is science-based and systematic, identifies specific hazards and measures for their control to ensure the safety of food. HACCP is a tool to assess hazards and establish control systems that focus on control measures for significant hazards along the food chain, rather than relying mainly on end-product testing. Development of a HACCP system may identify the need for changes in processing parameters, in processing steps, in manufacturing technology, in end product characteristics, in method of distribution, in the intended use or in the GHPs applied. Any HACCP system should be capable of accommodating change, such as advances in equipment design, processing procedures or technological developments.

HACCP principles can be considered throughout the food chain from primary production to final consumption, and their implementation should be guided by scientific evidence of risks to human health. Although it is not always feasible to apply HACCP at primary production, some of the principles can be applied and may be incorporated into good practices programmes (e.g. GAPs, etc.). It is recognized that implementation of HACCP may be challenging for some businesses. However, HACCP principles can be applied flexibly in individual operations, and businesses may use external resources (e.g. consultants) or adapt a generic HACCP plan provided by the competent authority, academia or other competent bodies (e.g. trade or industry associations) to the specific site circumstances. As well as enhancing food safety, implementation of HACCP can provide other significant benefits, such as more efficient processes based on a thorough analysis of capability, more effective use of resources by focusing on critical areas, and fewer recalls through identification of problems before product is released. In addition, the application of HACCP systems can aid review by competent authorities and promote international trade by increasing confidence in food safety.

The successful application of HACCP requires the commitment and involvement of management and personnel and the knowledge and/or training in its application for the particular type of food business. A multi-disciplinary approach is strongly recommended; this multi-disciplinary approach should be appropriate to the food business operation and may include, for example, expertise in primary production, microbiology, public health, food technology, environmental health, chemistry, and engineering, according to the particular application.

17. Principles of the HACCP system

The HACCP system is designed, validated and implemented in accordance with the following seven principles:

PRINCIPLE 1

Conduct a hazard analysis and identify control measures.

PRINCIPLE 2

Determine the critical control points (CCPs).

PRINCIPLE 3

Establish validated critical limits.

PRINCIPLE 4

Establish a system to monitor control of CCPs.

PRINCIPLE 5

Establish the corrective actions to be taken when monitoring indicates a deviation from a critical limit at a CCP has occurred.

PRINCIPLE 6

Validate the HACCP plan and then establish procedures for verification to confirm that the HACCP system is working as intended.

PRINCIPLE 7

Establish documentation concerning all procedures and records appropriate to these principles and their application.

IFSQN HACCP Module	
Name	
FS 1 HACCP System.docx	
FS 1.1 HACCP Team.docx	
FS 1.2 HACCP Scope.docx	
FS 2 HACCP Prerequisites.docx	
FS 3 HACCP Product Description and Relevant Information.docx	
FS 4 HACCP Intended Use.docx	
FS 5 HACCP Flow Diagrams.docx	
FS 6 HACCP Flow Diagram Verification.docx	
FS 7.1 Hazard Identification.docx	
FS 7.1A Hazard Analysis Prompt.docx	
FS 7.2 Hazard Assessment.docx	
FS 7.3 Identification of Control Measures.docx	
FS 8 Identification of Critical Control Points (CCPs).docx	
FS 9 Establishing Validated Critical Limits for each CCP.docx	
FS 10 Establishing a Monitoring System for each CCP.docx	
FS 11 Establishing a Corrective Action Plan.docx	
FS 12 Validating the HACCP Plan and Establishing Verification Procedures.docx	
FS 13 Establishing HACCP Documents and Records.docx	
HACCP Calculator CODEX 2022 & FSMA.xlsx	
HACCP Calculator CODEX 2022.xlsx	
HACCP Calculator Instruction CODEX 2022 Version.pdf	
Sample HACCP Docs & Info	

The procedure templates form the basis of your HACCP System and save you many hours writing your own compliant procedures

The main HACCP Documents include:

FS 1 HACCP System

FS 1.1 HACCP Team

FS 1.2 HACCP Scope

FS 2 HACCP Prerequisites

FS 3 HACCP Product Description and Relevant Information

FS 4 HACCP Intended Use

FS 5 HACCP Flow Diagrams

FS 6 HACCP Flow Diagram Verification

FS 7.1 Hazard Identification

FS 7.2 Hazard Assessment

FS 7.3 Identification of Control Measures

FS 8 Identification of Critical Control Points (CCPs)

FS 9 Establishing Validated Critical Limits for each CCP

FS 10 Establishing a Monitoring System for each CCP

FS 11 Establishing a Corrective Action Plan

FS 12 Validating the HACCP Plan and Establishing Verification Procedures

FS 13 Establishing HACCP Documents and Records

Home Insert Design Layout References Mailings Review View FS 7.1A Hazard Analysis Prompt [Compatibility Mode] Search in Document Share

Hazard Analysis Prompt

Hazard Analysis Prompt	Answers in Detail
Are the raw materials, ingredients or food contact packaging likely to have chemical, biological or physical hazards present?	
Are there any characteristics in the composition of the food during which can prevent a hazard? E.g. Preservatives, pH, Water Activity	
Does the food permit survival or multiplication of pathogens and at which stages?	
Does the process include a controllable step that destroys pathogens or their toxins? (Consider spores)	
Is it possible the product could be subject to recontamination?	
Is product contamination (consider direct and indirect contamination) with hazardous microbiological organisms from equipment, process environment or personnel likely to occur?	
Is product contamination (consider direct and indirect contamination) with hazardous chemical substances from equipment, process environment or personnel likely to occur?	
Is product contamination (consider direct and indirect contamination) with hazardous physical objects from equipment, process environment or personnel likely to occur?	
Is it likely that the food contains viable spore forming pathogens?	
Is it likely that the food contains viable non-spore forming pathogens?	
What is the normal microbial content of the food stored under proper conditions?	
Does the microbial population increase during the time the food is stored before consumption?	
Does that increase in microbial population alter the safety of the food?	
Does the layout of the facility provide an adequate separation of raw materials from ready-to-eat foods?	
Will the equipment provide the time and temperature control that is necessary to meet critical limits?	
Is the equipment reliable or is it prone to frequent breakdowns?	

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Is the equipment designed so that it can be cleaned?

Is product contamination with hazardous substances, e.g., glass, likely to occur?

Is there likely to be growth/multiplication of microbial pathogens at any stage?

Is there likely to be multiplication of micro-organisms and the formation of toxins?

Can the cleaning practices impact upon the safety of the food that is being prepared?

Can the facility be cleaned to permit the safe handling of foods?

Can employee health or personal hygiene practices impact the safety of the food being prepared?

What is the likelihood that the food will be improperly stored at the wrong temperature?

Would storage at improper temperature lead to a microbiologically unsafe food?

Will the food be heated by the consumer?

Is the food intended for consumption by a population with increased susceptibility to illness (e.g., children, the infirm, and immuno-compromised individuals)?

Allergen Hazard Analysis Prompt

Allergen Hazard Analysis Prompt	Answers in Detail
Does the food contain an allergen?	
Is there adequate warning of allergen content on the product?	

Allergen Cross-Contamination Risk Assessment

Consider the risk of cross-contamination at each of the stages:

Ingredient at Supplier	
Supply Chain	
Raw material Storage	
Raw Material Handling	
Processing Aids	

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Packaging	
Air Particles Operations	
Rework	
Intermediate Product	
Intermediate Product Storage	
Movement of Part Used Materials Including Product and Packaging	
Storage of Part Used Materials Including Product and Packaging	
Equipment	
Utensils	
Production lines	
Staff Movement	
Protective Clothing	
Cleaning Areas	
CIP Systems	
Removal of waste	
Transport	

+ FSMA Hazard Identification & Evaluation Prompt

+ FSMA Hazard Identification & Evaluation Prompt	Answers in Detail
Your hazard evaluation must consider the effect of the following on the safety of the finished food for the intended consumer:	
(i) The formulation of the food;	
(ii) The condition, function, and design of the facility and equipment;	
(iii) Raw materials and other ingredients;	

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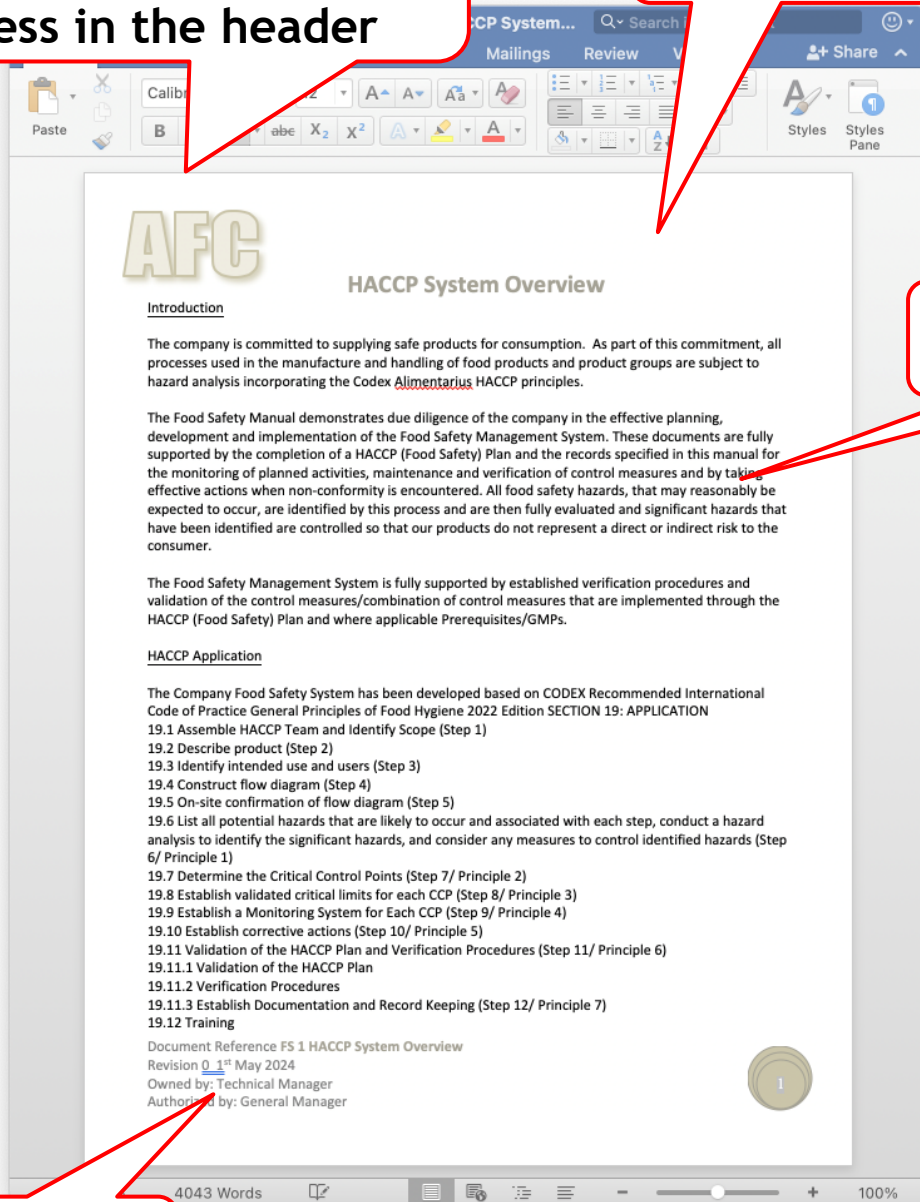
Page 1 of 4 775 Words English (US) 100%

Editable HACCP Procedures and Records in Microsoft Word format

For example put your company logo or name and address in the header

You can edit the header

You can edit the main text



You can edit the footer

These HACCP Templates give you the foundations to develop your HACCP documentation, saving you time and money getting your FOOD SAFETY PLANS up to speed.

The module also contains the HACCP Calculator CODEX 2022 and HACCP Calculator Instructions

HACCP CALCULATOR CODEX 2022

Decision Tree **

STOP Not a CCP

Go to next Question

That next step is a CCP

Modify ****

This is a CCP

**** Modify the step, process or product to implement a control measure

* Consider the significance of the hazard (i.e., the likelihood of occurrence in the absence of control and the severity of impact of the hazard) and whether it could be sufficiently controlled by prerequisite programs such as GMPs. GMPs could be routine GMPs or GMPs that require greater attention to control the hazard (e.g., monitoring and recording).

** If a CCP is not identified at questions 2-4, the process or product should be modified to implement a control measure and a new hazard analysis should be conducted.

*** Consider whether the control measure at this step works in combination with a control measure at another step to control the same hazard, in which case both steps should be considered as CCPs.

Step Number	Step Name	Hazard Category	Hazards Identified	Existing GMPs which assist in controlling the Hazard	Control Measure	Critical Limits	Monitoring Procedures	Corrections & Corrective Action	Responsibility & Authority	HACCP Record	HACCP Validation
1	AMF Delivery	Biological	Clostridium botulinum	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	3	3	3	3
12	AMF Delivery	Chemical	Prohibited substances	Specifications	Use Release of raw materials prior to	3	3	3	3	3	3
13	AMF Delivery	Chemical	Prohibited substances	Specifications	Use Release of raw materials prior to	3	3	3	3	3	3
14	AMF Delivery	Chemical	Prohibited substances	Specifications	Use Release of raw materials prior to	3	3	3	3	3	3
15	AMF Delivery	Physical	Foreign Body	Foreign Body Detection and Removal	Storage 1 - 5 °C	3	3	3	3	3	3
16	AMF Delivery	Physical	Foreign Body	Foreign Body Detection and Removal	Storage 1 - 5 °C	3	3	3	3	3	3
17	AMF Delivery	Biological	Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	2	2	2	2	2	2
18	AMF Delivery	Biological	Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	2	2	2	2	2	2

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.

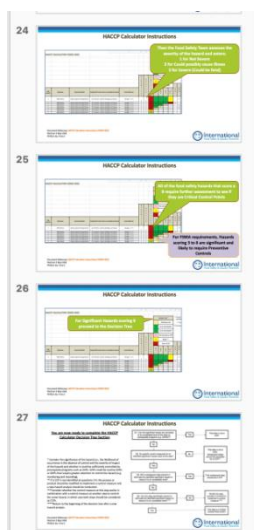
You do not need to refer to the hazard decision tree to assess critical control points as all of the decision tree questions and actions are included in the calculator.


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.

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 Calculator Instructions

CODEX 2022

The HACCP Calculator is a great tool for summarising your entire HACCP Study in one file and is based on the latest CODEX HACCP Guidelines

PowerPoint Slide Show - [HACCP Calculator Instruction CODEX 2022 HACCP Module]

HACCP Application

This HACCP Calculator operates as per the steps laid out in HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION

16. INTRODUCTION TO HACCP

17. Principles of the HACCP system

18. GENERAL GUIDELINES FOR THE APPLICATION OF THE HACCP SYSTEM

19. APPLICATION

Plus a new 2022 Decision Tree which was not included in the 2020 version, leaving a large gap in the application guidelines.

Document Reference **HACCP Calculator Instructions CODEX 2022**
Revision 0 May 2024
Written by: Tony-C



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HACCP Application

CODEX GENERAL PRINCIPLES OF FOOD HYGIENE CXS 1-1969
Adopted in 1969. Amended in 1999. Revised in 1997, 2003, 2020, 2022
HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION
16. INTRODUCTION TO HACCP
17. PRINCIPLES OF THE HACCP SYSTEM
PRINCIPLE 1 Conduct a hazard analysis and identify control measures.
PRINCIPLE 2 Determine the Critical Control Points (CCPs).
PRINCIPLE 3 Establish validated critical limits.
PRINCIPLE 4 Establish a system to monitor control of CCPs.
PRINCIPLE 5 Establish the corrective actions to be taken when monitoring indicates a deviation from a critical limit at a CCP has occurred.
PRINCIPLE 6 Validate the HACCP plan and then establish procedures for verification to confirm that the HACCP system is working as intended.
PRINCIPLE 7 Establish documentation concerning all procedures and records appropriate to these principles and their application.
18. GENERAL GUIDELINES FOR THE APPLICATION OF THE HACCP SYSTEM
18.1 Introduction
18.2 Flexibility for small and/or less developed food businesses
19. APPLICATION
19.1 Assemble HACCP Team and Identify Scope (Step 1)
19.2 Describe product (Step 2)
19.3 Identify intended use and users (Step 3)
19.4 Construct flow diagram (Step 4)
19.5 On-site confirmation of flow diagram (Step 5)
19.6 List all potential hazards that are likely to occur and associated with each step, conduct a hazard analysis to identify the significant hazards, and consider any measures to control identified hazards (Step 6/ Principle 1)*
19.7 Determine the Critical Control Points (Step 7/ Principle 2)
19.8 Establish validated critical limits for each CCP (Step 8/ Principle 3)
19.9 Establish a Monitoring System for Each CCP (Step 9/ Principle 4)
19.10 Establish corrective actions (Step 10/ Principle 5)
19.11 Validation of the HACCP Plan and Verification Procedures (Step 11/ Principle 6)
19.11.1 Validation of the HACCP Plan
19.11.2 Verification Procedures
19.11.3 Establish Documentation and Record Keeping (Step 12/ Principle 7)
19.12 Training
Annex I: HACCP measures, logic sequence and example
Table 1: Comparison of control measures with examples
Annex II, Figure 1 – Logic sequence for application of HACCP
Annex III, Table 1 – Example of hazard analysis worksheet
Annex IV – Tool to determine the critical control points (CCPs)
Figure 1: Example of a CCP decision tree – apply to each step where a specified significant hazard is identified
Table 1: Example of a CCP determination worksheet (apply to each step where a specified significant hazard is identified)
Table 2 – Example of a HACCP worksheet

* FBOs may take advantage of risk assessments and risk management matrices established by a competent authority or by international expert groups such as JEMRA.

CXC 1-1969	23
HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION	
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HACCP principles can be considered throughout the food chain from primary production to final consumption, and their implementation should be guided by scientific evidence of risks to human health. Although it is not always feasible to apply HACCP at primary production, some of the principles can be applied and may be incorporated into good practices programmes (e.g. GAPs, etc.). It is recognized that implementation of HACCP may be challenging for some businesses. However, HACCP principles can be applied flexibly in individual operations, and businesses may use external resources (e.g. consultants) or adapt a generic HACCP plan provided by the competent authority, academia or other competent bodies (e.g. trade or industry associations) to the specific site circumstances. As well as enhancing food safety, implementation of HACCP can provide other significant benefits, such as more efficient processes based on a thorough analysis of capability, more effective use of resources by focusing on critical areas, and fewer recalls through identification of problems before product is released. In addition, the application of HACCP systems can aid review by competent authorities and promote international trade by increasing confidence in food safety.	
The successful application of HACCP requires the commitment and involvement of management and personnel and the knowledge and/or training in its application for the particular type of food business. A multi-disciplinary approach is strongly recommended; this multi-disciplinary approach should be appropriate to the food business operation and may include, for example, expertise in primary production, microbiology, public health, food technology, environmental health, chemistry, and engineering, according to the particular application.	
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The HACCP system is designed, validated and implemented in accordance with the following seven principles:	
PRINCIPLE 1	Conduct a hazard analysis and identify control measures.
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PRINCIPLE 5	Establish the corrective actions to be taken when monitoring indicates a deviation from a critical limit at a CCP has occurred.
PRINCIPLE 6	Validate the HACCP plan and then establish procedures for verification to confirm that the HACCP system is working as intended.
PRINCIPLE 7	Establish documentation concerning all procedures and records appropriate to these principles and their application.



The HACCP Calculator facilitates Hazard Identification, Hazard Assessment and allows you to determine CCPs as per the latest CODEX 2022 Decision Tree.

PowerPoint Slide Show - [HACCP Calculator Instruction CODEX 2022 HACCP Module]

HACCP Calculator Instructions

Each potential food safety hazard is risk assessed to determine whether its elimination or reduction to acceptable levels is required to produce a safe product and also any controls required to achieve the acceptable levels. For each step grades of impact (severity of adverse health effects in relation to the intended use) and probability (likelihood of a food safety hazard occurring in the end product prior to application of control measures) are allotted and the combined matrix used to judge the severity and priority for elimination or minimisation of the hazard.

			Decision Tree **			
			STOP Not a CCP			
			N	Go to next Question		
			Y	Go to next Question		
			Y	That next step is a CCP		
			N	Modify ****		
			Y	This is a CCP		
Hazards Identified	Existing GOPs which assist in controlling the Hazard	Control Measure	P r o b a b i l i t y	S e v e r i t y	S i g n i f i c a n c e	Q 1 +
Clostridium botulinum	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	9	N
Prohibited substances	Specifications	ive Release of raw materials prior to	3	3	9	N
Sulphur dioxide and sulphites	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	9	N
Glass	Control of Brittle Materials	Storage 1 - 5 °C	3	3	9	N
Metal	Foreign Body Detection and Removal	Storage 1 - 5 °C	3	3	9	N
Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	2	2	4	Y
Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	1	1	1	Y

Document Reference **HACCP Calculator Instructions CODEX 2022**
Revision 0 May 2024
Written by: Tony-C

PowerPoint Slide Show - [HACCP Calculator Instruction CODEX 2022 HACCP Module]

HACCP Calculator Instructions

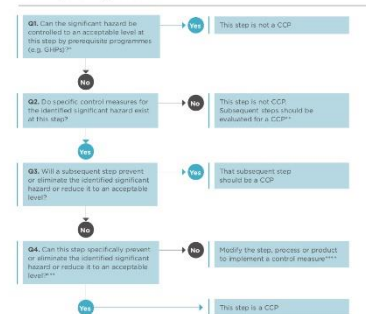
Question 4: Can this step specifically prevent or eliminate the identified significant hazard or reduce it to an acceptable level? ***
Enter Y for Yes or N for No
Do not leave blank
If No, the cell turns yellow.
Modify the step, process or product to implement a control measure ****
If Yes, the cell turns dark red.
This step is a Critical Control Point (CCP).

			Decision Tree **			
			STOP Not a CCP			
			N	Go to next Question		
			Y	Go to next Question		
			Y	That next step is a CCP		
			N	Modify ****		
			Y	This is a CCP		
Hazards Identified	Existing GOPs which assist in controlling the Hazard	Control Measure	P r o b a b i l i t y	S e v e r i t y	S i g n i f i c a n c e	Q 1 +
Clostridium botulinum	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	9	N
Prohibited substances	Specifications	ive Release of raw materials prior to	3	3	9	N
Sulphur dioxide and sulphites	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	9	N
Glass	Control of Brittle Materials	Storage 1 - 5 °C	3	3	9	N
Metal	Foreign Body Detection and Removal	Storage 1 - 5 °C	3	3	9	N
Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	2	2	4	Y
Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	1	1	1	Y

Annex IV Tools to determine the critical control points (CCPs)

The following are examples of a decision tree and CCP worksheet tools that can be used in the determination of a CCP. Such examples are not unique and other tools can be used as long as the general requirements as elaborated in CXC 1:1969 (i.e. Step 7/Principle 2 - Determine the critical control points [CCPs]) have been met.

Figure 1 Example of a CCP decision tree - apply to each step where a specified significant hazard is identified



*** Consider the significance of the hazard (i.e. the likelihood of occurrence in the absence of control and the severity of impact of the hazard) and whether it could be sufficiently controlled by prerequisite programmes such as GMPs, HACCPs, etc. to ensure safety or quality that require greater attention to control the hazard (e.g. monitoring and recording).
**** If a CCP is not identified at question 4, the process or product should be modified to implement a control measure and a new hazard analysis should be conducted.
***** Consider whether the control measure at this step works in combination with a control measure at another step to control the same hazard in which case both steps should be considered as CCPs.
***** Return to the beginning of the decision tree after a new hazard analysis.

*** Consider whether the control measure at this step works in combination with a control measure at another step to control the same hazard, in which case both steps should be considered as CCPs.

****Return to the beginning of the decision tree after a new hazard analysis.

Your whole HACCP Study can then be condensed and printed.

PowerPoint Slide Show - [HACCP Calculator Instruction CODEX 2022 HACCP Module]

Calculator Instructions

Confirm Validation Information

HACCP CALCULATOR CODEX 2022

Decision Tree **

- STOP Not a CCP
- Go to next Question
- Go to next Question
- That next step is a CCP
- Modify ****
- This is a CCP

* Consider the significance of the hazard (i.e., the likelihood of occurrence in the absence of control and the severity of impact of the hazard) and whether it could be sufficiently controlled by prerequisite programs such as GHPs. GHPs could be routine GHPs or GHPs that require greater attention to control the hazard (e.g. monitoring and recording).

** If a CCP is not identified at questions 2-4, the process or product should be modified to implement a control measure and a new hazard analysis should be conducted.

*** Consider whether the control measure at this step works in combination with a control measure at another step to control the same hazard, in which case both steps should be considered as CCPs.

**** Modify the step, process or product to implement a control measure

Step Number	Step Name	Hazard Category	Hazards Identified	Existing GHPs which assist in controlling the Hazard	Control Measure	P	r	e	s	i	s	s	i	f	i	c	a	t	i	o	n	C	C	P	G	M	P	Critical Limits	Monitoring Procedures	Corrections & Corrective Action	Responsibility & Authority	HACCP Record	HACCP Validation
1	AMF Delivery	Biological	Clostridium botulinum	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	No Contamination Always load under cover	Supervision by Warehouse Manager	Retrain Staff. Inspect delivery for contamination. Reject if contaminated	Warehouse Manager	Good Receipt Record	Validation information justifying your control measures and critical limits
12	AMF Delivery	Chemical	Prohibited substances	Specifications	Use Release of raw materials prior to	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3						
13	AMF Delivery	Chemical	Sulphur dioxide and sulphites	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3						
14	AMF Delivery	Physical	Glass	Control of Brittle Materials	Storage 1 - 5 °C	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3						
15	AMF Delivery	Physical	Metal	Foreign Body Detection and Removal	Storage 1 - 5 °C	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3						
16	AMF Delivery	Biological	Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2						
17	AMF Delivery	Biological	Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1						

Document Reference **HACCP Calculator Instructions CODEX 2022**
Revision 0 May 2024
Written by: Tony-C



PowerPoint Slide Show - [HACCP Calculator Instruction CODEX 2022 HACCP Module]

HACCP Calculator Instructions

You can now print your Hazard Control Plan.
There are two ways you can do this.
1. Go the HACCP Plan Sheet and
hide or delete columns and rows that you
don't need included in your printed version.

HACCP CALCULATOR CODEX 2022

Decision Tree **

- STOP Not a CCP
- Go to next Question
- Go to next Question
- That next step is a CCP
- Modify ****
- This is a CCP

* Consider the significance of the hazard (i.e., the likelihood of occurrence in the absence of control and the severity of impact of the hazard) and whether it could be sufficiently controlled by prerequisite programs such as GHPs. GHPs could be routine GHPs or GHPs that require greater attention to control the hazard (e.g. monitoring and recording).

** If a CCP is not identified at questions 2-4, the process or product should be modified to implement a control measure and a new hazard analysis should be conducted.

*** Consider whether the control measure at this step works in combination with a control measure at another step to control the same hazard, in which case both steps should be considered as CCPs.

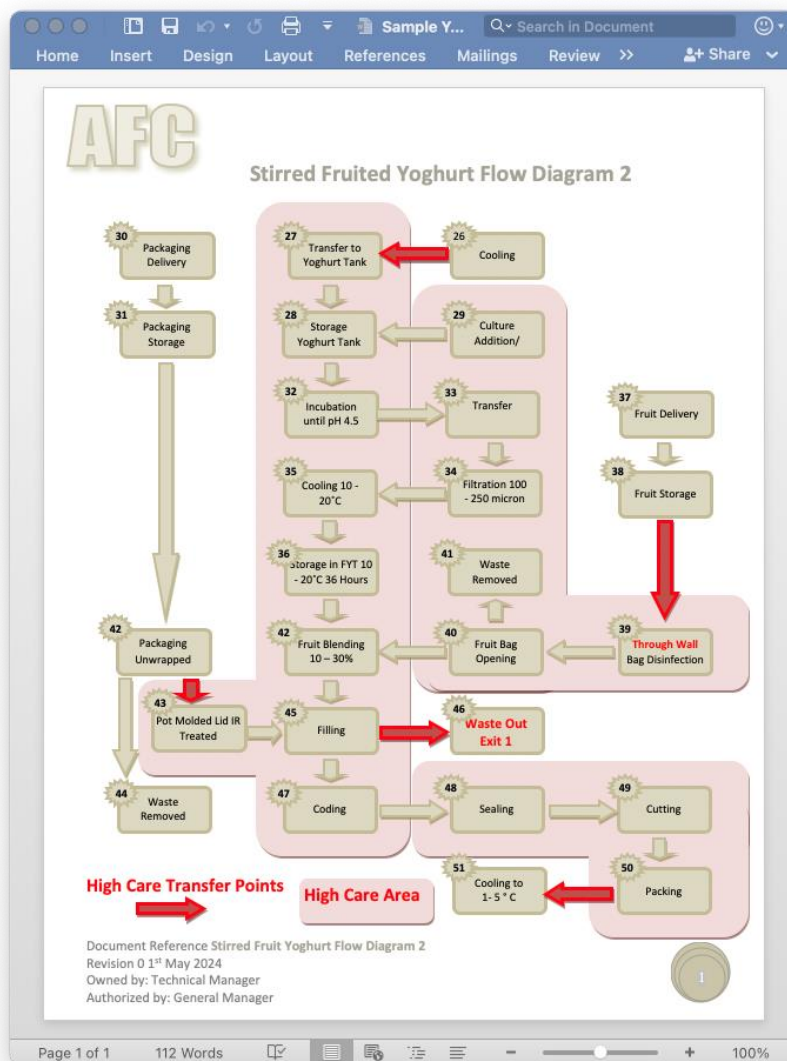
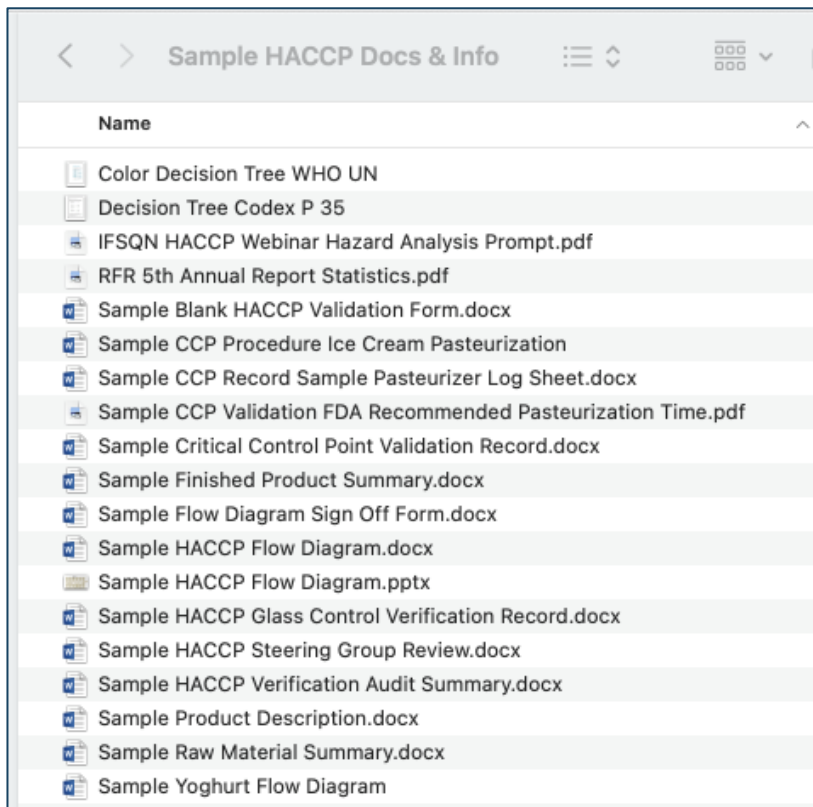
**** Modify the step, process or product to implement a control measure

Step Number	Step Name	Hazard Category	Hazards Identified	Existing GHPs which assist in controlling the Hazard	Control Measure	P	r	e	s	i	s	s	i	f	i	c	a	t	i	o	n	C	C	P	G	M	P	Critical Limits	Monitoring Procedures	Corrections & Corrective Action	Responsibility & Authority	HACCP Record	HACCP Validation
1	AMF Delivery	Biological	Clostridium botulinum	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	No Contamination Always load under cover	Supervision by Warehouse Manager	Retrain Staff. Inspect delivery for contamination. Reject if contaminated	Warehouse Manager	Good Receipt Record	Validation information justifying your control measures and critical limits
12	AMF Delivery	Chemical	Prohibited substances	Specifications	Use Release of raw materials prior to	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3							
13	AMF Delivery	Chemical	Sulphur dioxide and sulphites	Supplier Approval and Monitoring	Storage 1 - 5 °C	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3							
14	AMF Delivery	Physical	Glass	Control of Brittle Materials	Storage 1 - 5 °C	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3							
15	AMF Delivery	Physical	Metal	Foreign Body Detection and Removal	Storage 1 - 5 °C	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3							
16	AMF Delivery	Biological	Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2							
17	AMF Delivery	Biological	Bacteria (spore-forming) General	10.1 Premises - Exterior, Buildings, and Interior	Storage 1 - 5 °C	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1							

Document Reference **HACCP Calculator Instructions CODEX 2022**
Revision 0 May 2024
Written by: Tony-C



The module also contains useful additional Sample HACCP Documents



There are some useful document templates for example Critical Control Procedure and Record which show limits in red for ease of understanding

AFC

Pasteurizer Log Sheet

DATE: _____

Product:	Feed Tank:	Fill Tank:	Tank	Product	Fat %	Total Solids	Temp. (°C)	QC Sign
Volume:								
Production Start Time:	Production End Time:	CIP Start/End Time:						
PARAMETERS	LIMITS	UNITS	TIME					
Flow Rate (CCP Maximum 5250)	5000-5250	L/h						
Pre-heater In Temperature	45-55	°C						
Pasteurization Temp. (Homo in Temp.)	82 ± 2	°C						
Pasteurizer Out Press.	2.8-3.0	PI						
Homo in Press.	1.8-2.0	PI						
Pressure Difference (CCP)	Minimum 0.8	PI						
End Holding Temp. (CCP)	Min. 77.0	°C						
Product Outlet Temp. (CCP)	< 5	°C						
Homo Press. (1st/ 2nd Stage)	175/ 50	Bar						
Homo Pressure (Total)	225	Bar						
Glass & Perspex Items Check & Sign	Intact/No Cracks							
Sterilization Temperature	82 ± 2	°C						
Diversion Test Before Production	Minimum 77	°C						
Record Diversion Temperature & Sign								

Operator Name & Sign: _____ Supervisor Sign: _____

Document Reference Pasteurizer Log Sheet PAS 001
Revision 0 1st May 2024
Owned by: Production Supervisor
Authorized by: Production Manager

AFC

Ice Cream Pasteurization Procedure

PARAMETERS	LIMITS	UNITS
Preheater In Temp.	45 - 50	°C
Holding time (CCP) Min. 15 seconds	Min 15	s
Pasteurizer in Press.	0.5 - 1.0	Bar
Pasteurization Temp.	73 ± 1	°C
End Holding Temp. (CCP) Min. 72.0 °C	73 ± 1	°C
F. Cooler Out Flow Rate	5.0-5.25	m ³ /h
Milk Outlet Temp.	4 ± 2	°C
Product Outlet Overpressure	> 1.0	Bar
Homo Press. (1st/ 2nd Stage)	150/50	Bar

Ensure that the Pasteurization Temperature is 73 ± 1 °C (Min. 72 °C) and the holding time is a minimum of 15 seconds.

During processing, to change to another Ice Cream Tank put the pasteurizer on recirculation, change to the required tank then press forward flow.

When the product finishes flush the pasteurizer with water. Record the Volume Processed, Processing Time & Production End Time.

After rinsing proceed to Clean in Place. Record the CIP Start & End Times.

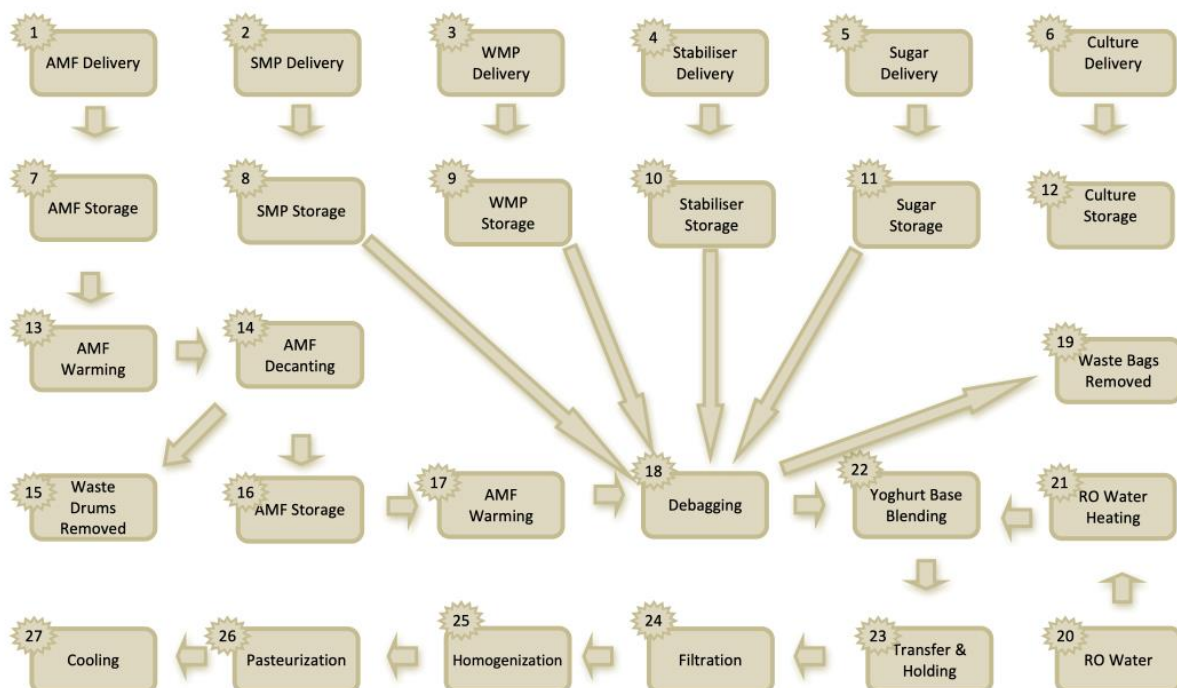
IF ANY PROCESS PARAMETERS ARE OUT OF SPECIFICATION DO NOT CONTINUE TO PROCESS, PUT THE PASTEURISER ON RECIRCULATION AND CONTACT THE PASTEURISER SUPERVISOR IMMEDIATELY.

REFERENCES

1kg Ice Cream Specification SPEC 1
FSR 1 Pasteurizer Log Sheet

Document Reference Ice Cream Pasteurization Procedure FS 1
Revision 0 1st May 2024
Owned by: Pasteurizer Supervisor
Authorized by: Production Manager

Example Flow Diagram





HACCP Training for one person is included in the package

Store → Online Food Safety Training → Practical HACCP Training for Food Safety Teams



Practical HACCP Training for Food Safety Teams

★★★★★ (9 customer reviews)

~~\$97.00~~ \$116.40 (EU/UK Customers Charged 20% VAT)

Add to cart

Next Live Training: None Scheduled

Alternatively purchase the previous recording (with 30 day access) to experience the full 4-hour training session along with the presentation slides, templates, end test and certificate of attendance. Make your choice for live or recording during checkout.

The Practical HACCP for Food Safety Teams Training webinar is suitable for training your food safety (HACCP) team members in Good Hygienic Practices and HACCP implementation as per the requirements of GFSI benchmarked standards including the SQF Food Safety Code and BRCGS Global Standards for Food Safety.

This 4-hour interactive IFSQN online webinar will enable participants to develop practical knowledge of the principles of food safety and HACCP systems also including guidance on Good Hygiene Practices and Application of the HACCP System as per CODEX Recommended International Code of Practice General Principles of Food Hygiene 2022 including a new Decision Tree and HACCP Worksheet.

Instructor: Tony Connor, Chief Technical Advisor, IFSQN
Facilitator: Simon Timperley, Administrator, IFSQN

Cost per attendee: \$97.00 USD

Training Course Outline:

At the IFSQN we pride ourselves on providing practical training rather than theoretical. We are pleased to announce an online webinar that you can attend and use to train your food safety team in HACCP implementation and GMP best practices. This interactive IFSQN online webinar will enable participants to develop practical knowledge of the principles of food safety and HACCP systems.

The webinar provides instruction on how to implement a HACCP system from preliminary steps to documenting a Food Safety Plan with CCPs and Preventive Controls. Due to popular demand a section on How the FSMA affects HACCP - Hazard Identification, Evaluation and Preventive Controls is now included.

The course is suitable for food handlers, supervisors, managers and HACCP team members working in food manufacturing, food packaging, food handling, food storage or food distribution operations.

All attendees receive:

- Copy of the training material (PDF)
- Personalized IFSQN Training Academy Certificate awarded on successful completion of the course and end test
- 30 day access to the webinar recording

Technical Support



Free Online Technical Support

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