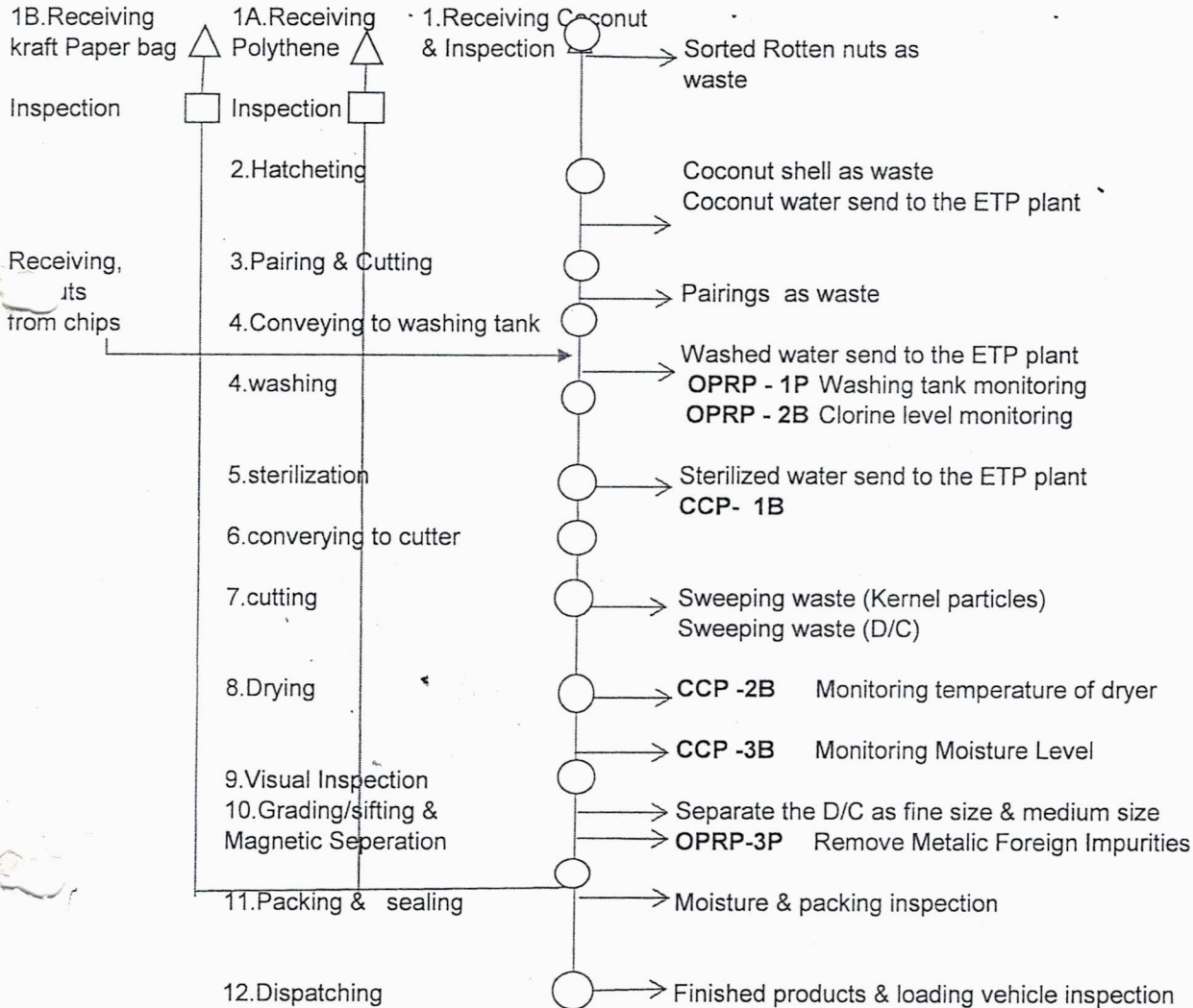


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PROCESS FLOW DIAGRAM - DESICCATED COCONUT
 HACCP MANUAL



Verified By : FSTL
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 Signature :

Prepared and reviewed by : Factory Manager
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RISK ASSESSMENT ANALYSIS:

(L) Likelihood Occurrence	(SI) Severity	LI x SI = R
3 – High	3 – High	The Risk Level of Specified Hazard
2 – Medium	2 – Medium	
1 – Low	1 – Low	

- 1 – 4 : Low Risk (Establish Control Measure where appropriate)
- 5 – 6 : Medium Risk (Establish Control Measure where appropriate)
- 7 – 9 : High Risk (Critical Control Point[CCP]/OPRP)

Severity (SI)	Likelihood Occurrence (LI)	SI x LI = R	CCP/OPRP/Not a CCP or OPRP
High - 3	High - 3	9	CCP or OPRP
High - 3	Medium - 2	6	Not a CCP or OPRP
High - 3	Low - 1	3	Not a CCP or OPRP
Medium - 2	High - 3	6	Not a CCP or OPRP
Medium - 2	Medium - 2	4	Not a CCP or OPRP
Medium - 2	Low - 1	2	Not a CCP or OPRP
Low - 1	High - 3	3	Not a CCP or OPRP
Low - 1	Medium - 2	2	Not a CCP or OPRP
Low - 1	Low - 1	1	Not a CCP or OPRP

- To determine the CCP's Both CCP Decision tree & Risk Assessment were considered. (Annex 04 : CCP Decision tree)

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STEP 6. PRINCIPLE 1 - IDENTIFY HAZARDS, CONDUCT ANALYSIS & CONSIDER CONTROL MEASURES
STEP 7. PRINCIPLE 2 - DETERMINE CRITICAL CONTROL POINTS

Step/Input	PRINCIPLE 1					PRINCIPLE 2					Reason for Decision
	Hazard	Control Measures	SI	LI	SI*LI	Q1	Q2	Q3	Q4	CCP/OP RP	
1.Receiving Coconut & Inspection (For DC)	<p>Biological Hazard: Bacteria/fungus/pathogen growth & product which is coming with pest infestation.</p> <p>Chemical Hazard: Presence of Pesticides residues & Heavy metals from farm application chemicals & Contamination with cleaning chemicals.</p> <p>Physical Hazard: Presence of residues of plants like Non metallic & Metallic Foreign impurities.</p>	<p>Supplier Audit Records Visual Inspection Discard the rotten nuts</p> <p>Purchase the nuts from approved Suppliers. Supplier Certifications. Audit the fields of suppliers.</p> <p>Supplier Audit Records Visual Inspection of receiving nuts</p>	H	M	H	Y	N	N	-	Not a CCP or OPRP	<p>According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP</p> <p>Ref.: Supplier Audit Report-[QA/FM/19] Raw Material (Nuts) Inspection Record-QA/FM/16]</p>
			M	M	M	Y	N	N	-	Not a CCP or OPRP	<p>According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP</p> <p>Ref.: Supplier performance evaluation record-QA/FM/18 Supplier audit report-QA/FM/19</p>
			M	M	M	Y	N	N	-	Not a CCP or OPRP	<p>According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP</p> <p>Ref.: Raw Material (Nuts) Inspection Record-QA/FM/16] Supplier Audit Report-[QA/FM/19]</p>

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Step/Input	PRINCIPLE 1					PRINCIPLE 2					Reason for Decision
	Hazard	Control Measures	SI	LI	SI*LI	Q1	Q2	Q3	Q4	CCP/OPRP	
1A.Receiving Polythene & Inspection 1B.Receiving Kraft Paper bag & Inspection (Receiving Thread Inspection (DC)	Biological Hazard: Bacteria/fungus/pathogen growth due to cross contamination from workers. Chemical Hazard: Any chemical residue which is coming with packing material. Physical Hazard: Metallic & Non metallic Foreign impurities.	Medical Check up Personal Hygiene Specifications for packing materials	L	L	L	Y	Y	N	N	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP Ref.: personal hygiene record-[QA/FM/14] Employee medical clearance record MSDS for packing materials
		Evaluation of suppliers & take measures of supplier Certification	H	M	H	Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP Ref.: Supplier performance evaluation record-QA/FM/09 Supplier audit report-QA/FM/08
		Supplier Certification Visual Inspection Supplier Audit Records	M	M	M	Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP Ref.: packing material inspection record-[QA/FM/03] Supplier audit report-QA/FM/08

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Step/Input	PRINCIPLE 1					PRINCIPLE 2					Reason for Decision
	Hazard	Control Measures	SI	LI	SI*LI	Q1	Q2	Q3	Q4	CCP/OPRP	
2.Hatching (For DC)	Biological Hazard: Cross Contamination of Bacteria/fungus/pathogenic Microorganism through workers & if use unhygienic utensils.	Medical Checkups Concerned the Personal Hygiene & good hygienic practices	L	L	L	Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP Ref.: Personal hygiene record-[QA/FM/14] Employee medical clearance record Cleaning record-[QA/FM/20]
	Chemical Hazard: Potential Cross Contamination of any Chemical Hazard through hatching Axe.	Proper Cleaning Programme	L	L	L	Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP Ref.: Cleaning record-[QA/FM/20]
	Physical Hazard: Nails, Coconut shell Pieces like any harmful extraneous matter Cross Contamination through Workers.	Personal Hygiene Proper cleaning Programme	H	L	H	Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP Ref.: Personal hygiene record-[QA/FM/14] Cleaning record-[QA/FM/20]


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Step/Input	PRINCIPLE 1					PRINCIPLE 2					Reason for Decision
	Hazard	Control Measures	SI	LI	S1*LI	Q1	Q2	Q3	Q4	CCP/OPRP	
3.Pairing & Cutting (For DC)	<p>Biological Hazard: Cross contamination with Bacteria/fungus/pathogenic Microorganism through workers & Pairing knives.</p> <p>Chemical Hazard: Potential Cross contamination with any chemical hazards through Pairing knives.</p> <p>Physical Hazard: Contamination with Non metallic foreign extraneous matter like coconut shell pieces & Pairings.</p>	<p>Personal Hygiene Medical check up Proper cleaning Programme</p> <p>Proper Cleaning Programme Food grade certificates for Cleaning Chemicals.</p> <p>Proper Cleaning Programme Further step will eliminate these hazards.</p>	L	L	L	Y	N	N	-	Not a CCP or OPRP.	<p>According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP</p> <p>Ref.: Personal hygiene record-[QA/FM/14] Employee medical clearance record Cleaning record-[QA/FM/20]</p> <p>According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP</p> <p>Ref.: Cleaning record-[QA/FM/20]</p>
			H	L	H	Y	N	N	-	Not a CCP or OPRP.	<p>According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP</p> <p>Ref.: Cleaning record-[QA/FM/20]</p>

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Step/Input	PRINCIPLE 1				PRINCIPLE 2				Reason for Decision		
	Hazard	Control Measures	SI	LI	SI*LI	Q	Q2	Q3		Q4	CCP/OPRP
4.washing (For DC)	<p>Biological Hazard: Cross contamination with Bacteria/fungus/pathogenic Microorganism through washing tank, workers & water.</p> <p>Chemical Hazard: Potential Cross Contamination with Chemical hazards which are coming with water.</p> <p>Physical Hazard: Potential Cross contamination with Pairings & Coconut shell pieces which are coming from previous stages.</p>	<p>Personal Hygiene Medical check up Testing of Water Use clean chlorinated water for nut washing. (1-3ppm of Chlorinated water)</p> <p>Water is tested for heavy metals & other chemicals.</p> <p>Visual Inspection</p>	H	H	H	Y	N	N	-	OPRP-1B	<p>According to the Risk Assessment & decision tree the Severity & Likely occurrence are High. Therefore this is an OPRP.</p> <p>Ref.: Personal hygiene record-[QA/FM/14] Employee medical clearance record Cleaning record-[QA/FM/20] Washing tank monitoring record-[QA/FM/23]</p> <p>Not a CCP or OPRP.</p> <p>Ref.: Washing tank monitoring record-[QA/FM/23] Water testing report</p> <p>According to the Risk Assessment & decision tree the Severity & Likely occurrence are High. Therefore this is an OPRP.</p> <p>Ref.: Washing tank monitoring record-[QA/FM/23]</p>

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Step/Input	PRINCIPLE 1				PRINCIPLE 2				Reason for Decision		
	Hazard	Control Measures	SI	LI	SI*LI	Q1	Q2	Q3		Q4	CCP/OPRP
5.Sterilization (For DC)	Biological Hazard: Cross contamination with Bacteria/fungus/pathogenic Microorganism.	(The Entire area is Fully closed. Temperature Controlling methods also available.)	H	H		Y	N	Y	Y	CCP-1B	According to the Risk Assessment & decision tree the Severity & Likely occurrence are High. Therefore this is an CCP. Ref.: Temperature monitoring record(sterilization tank)-[QA/FM/33]
	Chemical Hazard: Potential Cross contamination with Sterilization tank Cleaning chemicals.	Proper cleaning Programme Food grade certificates for Cleaning Chemicals.	L	L		Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP. Ref.: Cleaning record -[QA/FM/20] Food grade certificates for Cleaning Chemicals
	Physical Hazard: Potential Contamination with Metals like any harmful extraneous matter through the sterilization tank.	Proper cleaning Programme	L	L		Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP. Ref.: Cleaning record -[QA/FM/20]

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Step/Input	PRINCIPLE 1					PRINCIPLE 2					Reason for Decision
	Hazard	Control Measures	SI	LI	SI*LI	Q1	Q2	Q3	Q4	CCP/OPRP	
6.Cutting (For DC)	Biological Hazard: Potential contamination with Bacteria[APC,TPC; <i>Faecal coliform, Salmonella spp</i> / <i>Monascus fungus</i> [Yeast; <i>Aspergillus niger</i> & <i>Mould; Saccharomyces rouxii</i>] / pathogenic Microorganism through workers.	Proper Personal Hygiene Practices & ensuring of workers health Proper cleaning Programme Further Drying step will eliminate this hazard.	L	L	L	Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP Ref.: personal hygiene record-[QA/FM/14] Employee medical clearance record Cleaning record-[QA/FM/20]
	Chemical Hazard: No Hazards.	No Hazards.	-	-	-	-	-	-	-	-	-
	Physical Hazard: Potential Contamination with Metal pieces like any harmful extraneous matter.	Proper cleaning Programme	L	L	L	Y	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP Ref.: Cleaning record- [QA/FM/20]

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