

System :	ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM	Date of Issue:	2017.01.01
Company:	<b>SSF(PVT)LTD</b>	Date of Revision:	N/A
Manual:	HACCP Manual	Issue no:	02
Doc No:	SSF/DOC-1	Revision No:	00

Step/Input	PRINCIPLE 1				PRINCIPLE 2						
	Hazard	Control Measures	SI	LI	SI*LI	Q1	Q2	Q3	Q4	CCP/OPR	Reason for Decision
7.Drying (For Desiccated Coconut)	<b>Biological Hazard:</b> Potential Cross contamination with Bacterial/APC,TPC; <i>Fecal coliform, Salmonella spp</i> / fungus Yeast; <i>Monascus bisporus, Aspergillus niger</i> & Mould; <i>Saccharomyces rouxii</i> /Bacterial/APC,TPC; <i>Fecal coliform, Salmonella spp</i> / fungus Yeast; <i>Monascus bisporus, Aspergillus niger</i> & Mould; <i>Saccharomyces rouxii</i> /	Apply proper temperature & retain constant time at drying process Proper size of nut pieces according to CDA standard & check the moisture content of dried product.	H	H	H	Y	Y	-	-	CCP-2B P	According to the Risk Assessment & CCP Decision tree, this is a CCP.  Ref.: Temperature monitoring record(dryer)-[QA/FM/24]
	<b>Chemical Hazard:</b> Potential contamination with Cleaning & maintenance chemicals like machine lubricants, Kerosine or residues from utensils	Proper cleaning Programme Food grade certificates for Cleaning Chemicals.	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.: Maintenance record-[MNT/FM/01]
	<b>Physical Hazard:</b> Potential Contamination with Metal, particles like any harmful extraneous matter through Dryer.	Proper cleaning & maintenance Programme Further Magnetic Separation step will eliminate these hazards.	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.: Maintenance record-[MNT/FM/01]

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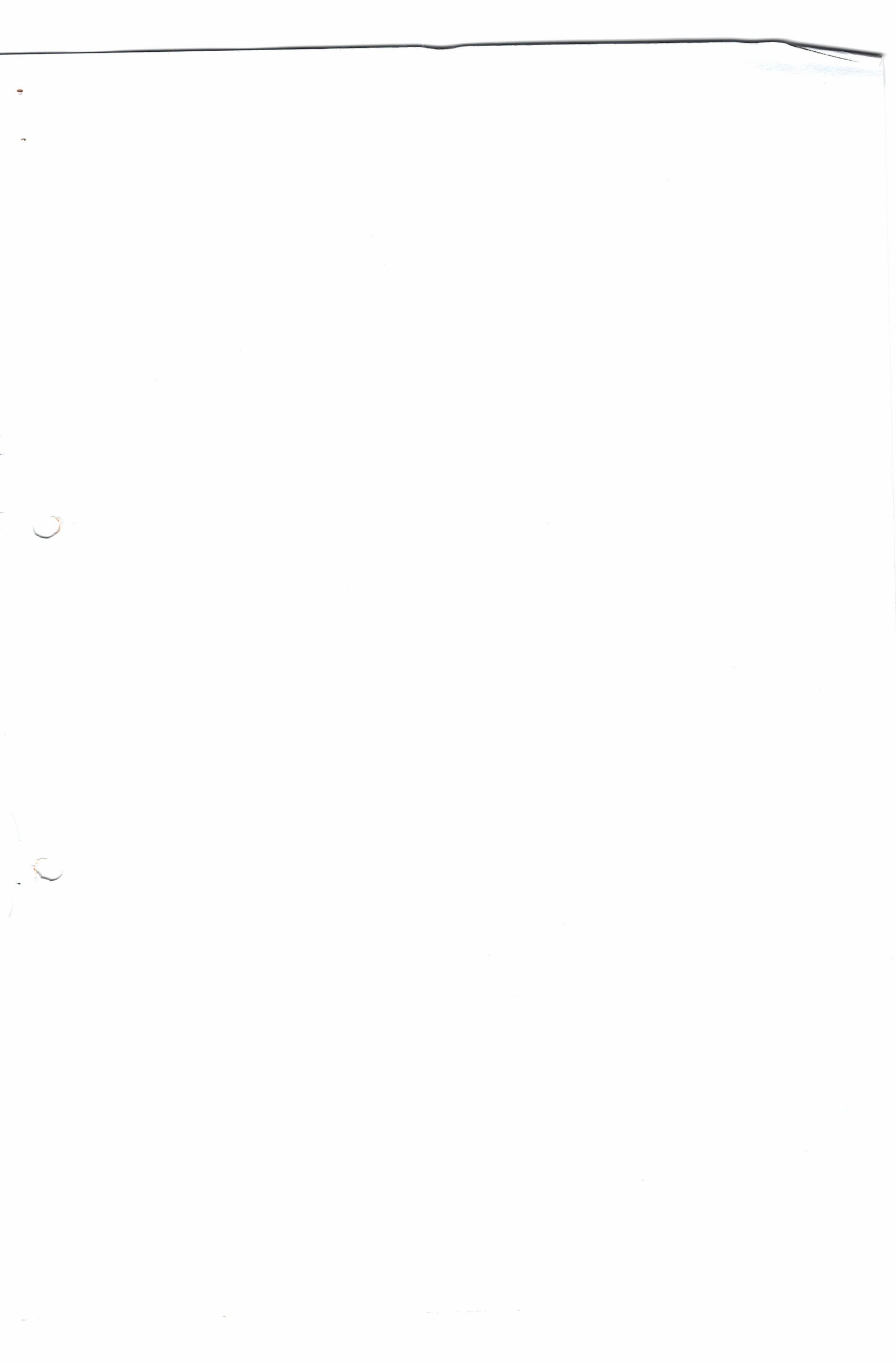
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Step/Input	Hazard	Control Measures	PRINCIPLE 1				PRINCIPLE 2				Reason for Decision
			SI	LI	Q1	Q2	Q3	Q4	SI * LI	CCP/OPR	
8. Inspection (Moisture checking (for DC))	<b>Biological Hazard:</b> Potential contamination with Bacterial/APC,TPC; <i>Fecal coliform, Salmonella spp / fungus</i> Yeast; <i>Monascus bisporus, Aspergillus niger &amp; Mould; Saccharomyces rouxii /</i> pathogenic Microorganism due to High Moisture content of product. <b>Chemical Hazard:</b> No hazards <b>Physical Hazard:</b> Potential contamination of Workers Hair & foreign impurities.	Moisture Checking	H	H	Y	Y	-	-	H	CCP -3B	According to the Risk Assessment & CCP Decision tree, this is a CCP.  Ref.: Inspection Record -DC(QA/FM/05 )
		No	-	-	-	-	-	-	-	-	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	Hazard	Control Measures	SI	LI	SI*LI	Q1	Q2	Q3	Q4	CCP/OPR P	Reason for Decision
9.Grading,Shifting & Magnetic Separation. (for DC)	<b>Biological Hazard:</b> Potential contamination with Bacteria/fungus/pathogenic Microorganism through workers.	Proper cleaning, Hygienic & Sanitizing 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.: Cleaning record-[QA/FM/20]
	<b>Chemical Hazard:</b> Potential contamination with Maintenance Lubricants.	Proper cleaning Programme Food grade certificates for Maintenance Lubricants.	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] Maintenance Record- (MNT/FM/01)
	<b>Physical Hazard:</b> All metallic & Non Metallic Foreign Impurities which are coming from previous stage will eliminate from this step..	Proper cleaning Programme Magnetic Separation	H	H	H	Y	N	N	-	OPRP 3-P	According to the Risk Assessment & CCP Decision tree, this is a OPRP Ref.: Cleaning record-[QA/FM/20] Magnet Cleaning Record – (QA/FM/32)

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Step/Input	Hazard	Control Measures	SI	LI	SI*LI	Q1	Q2	Q3	Q4	CCP/OPRP	Reason for Decision
10.Packing & sealing (For DC)	<b>Biological Hazard:</b> Potential Contamination of Microbiological Hazards through Workers & Potential cross contamination if the bag not seal properly	Personal Hygiene Medical check up Sealing Monitoring	M	H	H	1	N	N	-	Not a CCP or OPRP.	According to the Risk Assessment & CCP Decision tree, this is not a CCP or OPRP
	<b>Chemical:</b> No Hazards	-	-	-	-	-	-	-	-	-	-
	<b>Physical Hazard:</b> Potential Contamination with Polythene particles.	Proper cleaning Programme Incoming Inspection of packing Material.	M	H	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.: Cleaning record-[QA/FM/20] Packing material inspection record-[QA/FM/03]

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[32]

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			SI	LI	SI* LI	Q1	Q2	Q3	Q4			
11. Dispatching (For DC)	<b>Biological Hazard:</b> Potential contamination with Bacteria [APC,TPC; <i>Fecal coliform</i> , <i>Salmonella spp</i> ] /fungus [Yeast; <i>Monascus hisporns</i> , <i>Aspergillus niger</i> & Mould; <i>Saccharomyces rouxii</i> ] /pathogens like spoilage Microorganism through Packing material. <b>Chemical Hazards:</b> No Hazards <b>Physical Hazard:</b> Cross Contamination with Wooden, Polythene like any harmful extraneous matter.	Inspection of the conditions of loading vehicles	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.: Loading Vehicle Inspection Record- [QA/FM/02]	
		Delivery Vehicle Inspection 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.: Loading Vehicle Inspection Record- [QA/FM/02]	

[33]

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STEP 8. PRINCIPLE 3(P3) – DETERMINE CRITICAL LIMITS  
STEP 9. PRINCIPLE 4(P4) – ESTABLISH A MONITORING SYSTEM FOR EACH CRITICAL LIMIT  
STEP 10. PRINCIPLE 5(P5) – ESTABLISH CORRECTIVE ACTIONS FOR DEVIATIONS THAT MAY OCCUR  
STEP 11. PRINCIPLE 6(P6) – ESTABLISH VERIFICATION PROCEDURES  
STEP 12. PRINCIPLE 7(P7) – ESTABLISH DOCUMENTATION & RECORD KEEPING

**HACCP PLAN – DESICCATED COCONUT (ccp)**

Step	Hazard	Control Measures(6)	p2 CCP Type (7)	p3 Critical Limit (8)	p4 Monitoring (9)			p5 Corrective Action (10) What & Who	p6 Verification (11) What & Who	p7 Records (12)		
					What	Where	How				When	Who
05. Sterilization	Biological (Bacteria [APC, TPC; <i>Fecal coliform</i> , <i>Salmonella spp</i> ] / Fungus) Yeast; <i>Monascus bisporus</i> , <i>Aspergillus niger</i> & Mould; <i>Saccharomyces rouxii</i> / Pathogens may remain in the final product & they grow on the product if not proceed this step.	Inspection of Temperature in sterilization tank	CCP - 1B	203F or 95°C in 90 seconds (Refer CDA Regulation)	Temperature	At the sterilization tank	Using Digital Thermo meter	Once in Three Hour	QAA	Hold the Suspended Lot. Adjust the Temperature of sterilization tank. After that re sterilize the Product. QAA	External Laboratory Testing- CDA Thermometer calibration Reports	External Lab Reports- CDA Temperature Monitoring Record (sterilization tank)-[QAFM/33]

26

Reviewed By : Food Safety Team Leader	Approved by : Managing Partner
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