


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

**HACCP PLAN – DESICCATED COCONUT**

Step	P1 Hazard	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
07. Drying	Biological (Bacteria [APC,TPC; <i>Faecal coliform</i> , <i>Salmonella spp</i> ] / Fungus[Yeast; <i>Monascus bisporus</i> , <i>Aspergillus niger</i> & Mould; <i>Saccharomyces rouxii</i> ] Pathogens growth due to -High moisture content. -High Water Activity)	CCP - 2B	(Above 72 °C Salmonella & E.coli Bacteria Killing Temperature).	Temperature	At the dryer	Using Digital Thermo meter	Once in Three hours	QAA	Hold the Suspended Lot. Adjust the Temperature of Dryer. After that Re dry the Product.  QAA	External Lab Reports-CDA  Thermometer calibration Reports  Moisture check Records	External Lab Reports-CDA  Temperature Monitoring Record(dryer)- [QA/FM/24]  Moisture Inspection record- [QA/FM/05]

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				What	Where	How				When	Who
08. Inspection	Biological (Contamination through Workers & potential cross contamination if the bag not seal properly. In case of that, 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 grow in the final product due to absorption of air moisture. It may cause to increase the moisture content & increase the Water Activity of final product)	CCP -3B (CDA Specification for Desiccated Coconut)	3%	Moisture content	After Drying	Using Digital Moisture meter	Three times per batch	QAA	If desiccated coconut contain moisture >3% Redrying.  If ; <3% it is acceptable  Quality Assurance Assistant	Recheck the moisture content  Calibration of Moisture meter  External Microbiology Reports.	Inspection Record DC [QA/FM/05]  Moisture meter calibration Reports  External Lab Reports-CDA

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Document:	Operational Pre-Requisite Programme (OPRP)	Issue no:	02
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**OPERATIONAL PRE-REQUISITE PROGRAMME – DESICCATED COCONUT**

Step	P1 Hazard	Control Measures (6)	P2 OPRP Type (7)	P4 Monitoring (9)			P5 Corrective Action (10) What & Who	P6 Verification (11) What & Who	P7 Records (12)		
				What	Where	How				When	Who
4.washing (For DC)	Physical hazard (Pairings may consist with the kernel)	Inspection the kernel which are contaminated with pairings.	OPRP-2P	Changing the water of the washing tank.	At H&P unit (Hachuri ng & Pairing Unit)	Manual Cleaning & Refill the Chlorinated water.	Once in three hours Period	QAA	Stop the conveyer belt. Temporary suspend the lot .Change the water of the washing tank. Then Re-send the kernel through the washing tank.	100% Inspect the lot for any foreign impurities. (Pairings)	Washing tank Monitoring Record(QA/FM/23)  External Lab Record

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**OPERATIONAL PRE-REQUISITE PROGRAMME – DESICCATED COCONUT**

Step	P1 Hazard	Control Measures(6)	P2 OPRP Type (7)	P4 Monitoring (9)				P5 Corrective Action (10) What & Who	P6 Verification (11) What & Who	P7 Records (12)
				What	Where	How	When			
4.washing (For DC)	Biological hazard (if use untidy water for washing kernels contaminations may cause due to presence of contaminant Micro-organisms in water)	Use clean chlorinated water for kernels washing (1-3 ppm)	OPRP-1B	Chlorine concentration in water.	At the washing process.	Check the cleanliness of washing water & refill the Chlorinated water.  1-3 ppm chlorine level is maintained in washing water.	Once in three hours Period	QAA	1.Stop the washing of kernels & after change the water in tank, rewash the lot.  2. Replace the water use for kernels washing & add 1-3ppm of Chlorinated water  Quality Assurance Assistant	External Laboratory Report.  Washing tank monitoring Record-QA/FM/23

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OPERATIONAL PRE-REQUISITE PROGRAMME – DESICCATED COCONUT

Step	Hazard	Control Measures(6)	Monitoring (9)			Corrective Action (10) What & Who	Verification (11) What & Who	Records (12)		
			What	Where	How				When	Who
9. Grading, Shifting & Magnetic Separation	Physical OPRP – 3P	Cleaning the Magnet bars.	Magnet Bar Cleanliness & Magnet Verification.	At the feeding point of before packing	1. Do the Magnet Verification test while inserting the test pieces into the Magnet.(Size 1mm)  2. Check the Magnet cleanliness	Once a Day	QAA	1. Stop the packing. Quarantine the Passed Product. After that clean the magnet, Then Pass the suspended lot Through the magnet.  2. Replace the magnet & pass the packing process	External Laboratory Report	Magnet Cleaning Record (QA/FM/32)

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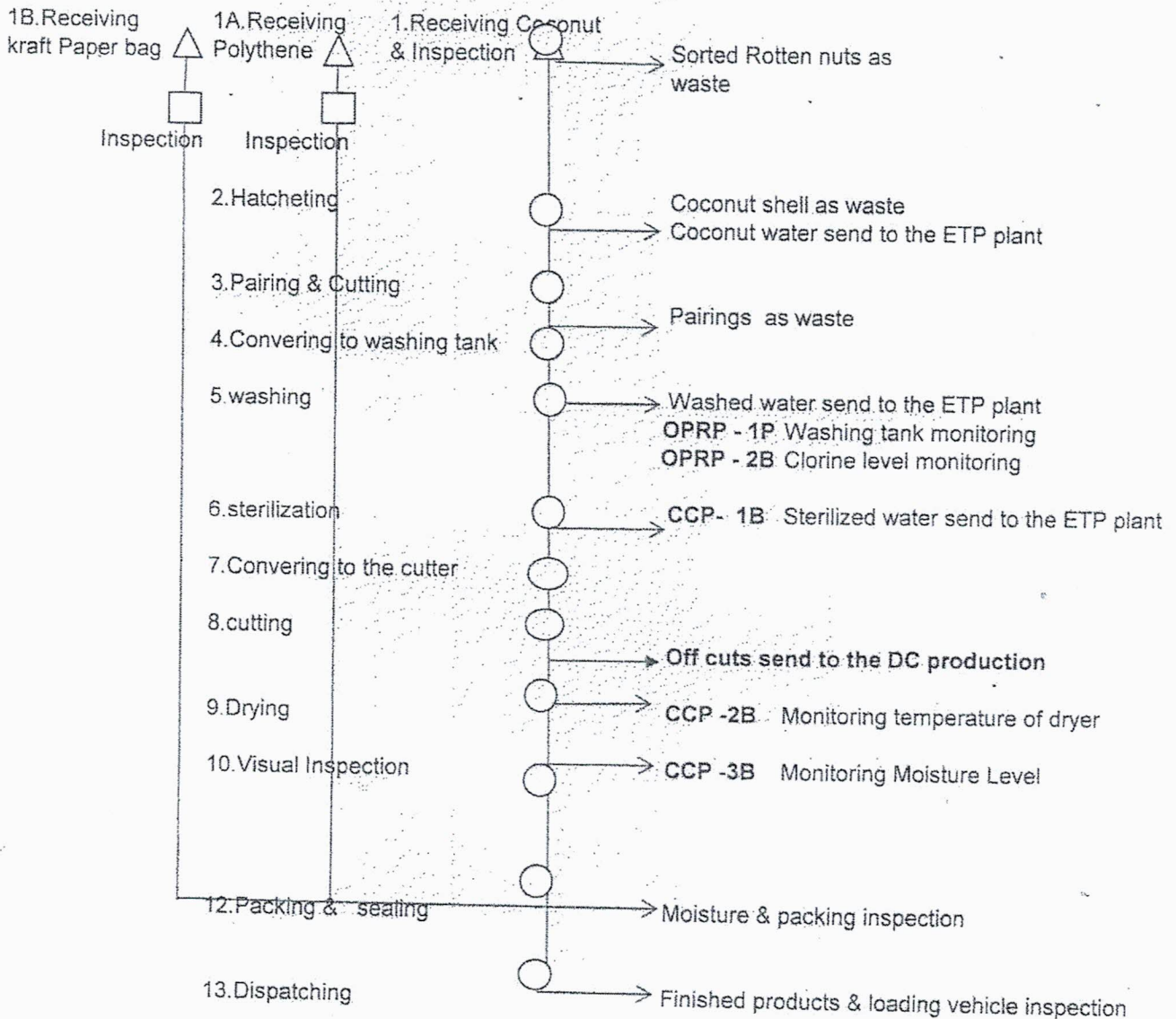
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PROCESS FLOW DIAGRAM - COCONUT CHIPS  
 HACCP MANUAL

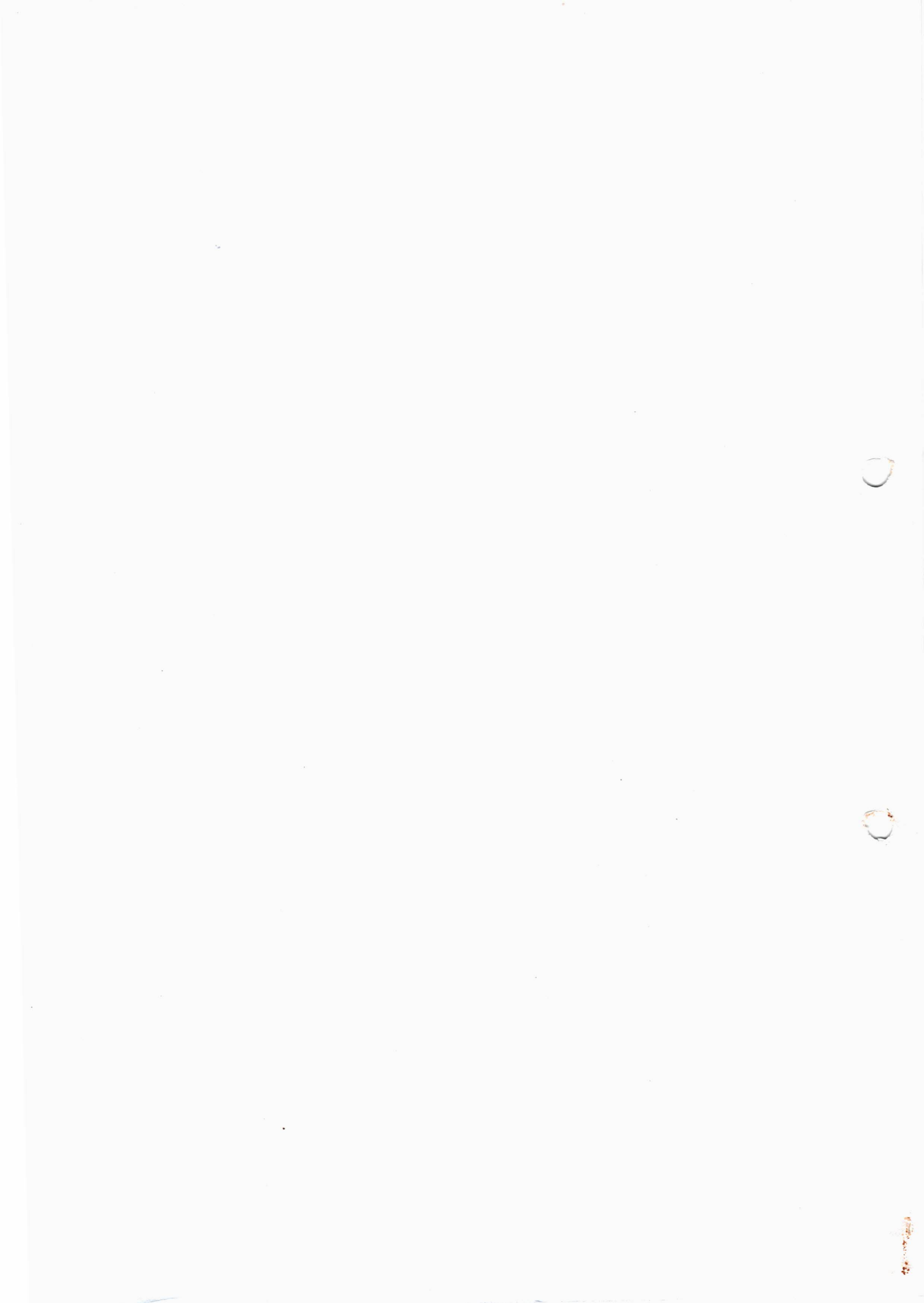


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**RISK ASSESSMENT ANALYSIS:**

(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)

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

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

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PRINCIPLE 1											PRINCIPLE 2										
Step/Input	Hazard	Control Measures	SI	LI	Q1	Q2	Q3	Q4	SI * LI	CCP/OP RP	Reason for Decision										
1A.Receiving Polythene & Inspection	<b>Biological Hazard:</b> Bacteria/fungus/ pathogen growth due to cross contamination from workers.	Medical Check up Personal Hygiene Specifications for packing materials	L	L	Y	Y	N	N	L	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										
1B.Receiving Paper bag & Inspection	<b>Chemical Hazard:</b> Any chemical residue which is coming with packing material.	Evaluation of suppliers & take measures of supplier Certification	H	M	Y	N	-	H	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											
	<b>Physical Hazard:</b> Metallic & Non metallic Foreign impurities.	Supplier Certification Visual Inspection Supplier Audit Records	M	M	Y	N	-	M	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											