



Unit 11 – Processing & Packing

Unit Assignment:

HACCP Plan for your business

Co Name:

HACCP Plan

Process / Products:

Co Address:

HACCP Team:

Scope of Study:

1) Biological Safety

The main aim of this HACCP study is to avoid the introduction of significant levels of microbiological contamination into any product and to reduce the potential for growth.

2) Physical and Chemical Safety

To avoid the introduction of physical and chemical contaminants onto any product.

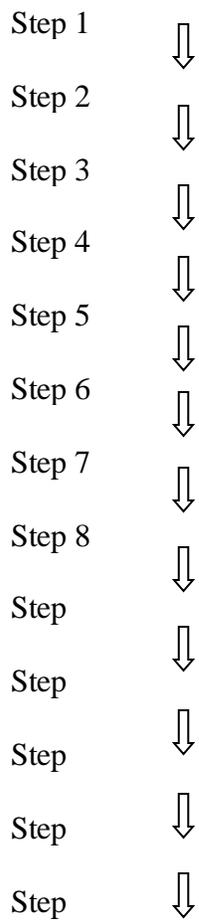
Date of preparation:

Process

Details of Process:

Details of Storage and Distribution:

Process Flow Diagram



Step No	Food Safety Hazard and Cause	*Likelihood	* Health Affects Severity	Control Measures
1.	Biological:			
	Physical/Chemical:			
2.	Biological:			
	Physical/Chemical:			
3.	Biological:			
	Physical/Chemical:			
4.	Biological:			
	Physical/Chemical:			
5.	Biological:			
	Physical/Chemical:			
6.	Biological:			
	Physical/Chemical:			
7.	Biological:			
	Physical/Chemical:			
8.	Biological:			
	Physical/Chemical:			

***L = Low *H= High**

CCP Determination for

Q1: Does the process step reduce contamination to an acceptable level? *If 'yes' this is a CCP. If no, go to Q2.*

Q2: Could the product become contaminated in excess of acceptable levels or increase to unacceptable levels? *If 'no' this step is not a CCP. If 'yes' go to Q3.*

Q3: Will a subsequent process step reduce contamination to an acceptable level? *If 'yes' this step is not a CCP. If 'no' this step is a CCP.*

Step	Q1	Justification for decision	Q2	Justification for decision	Q3	Justification for decision	CCP No
1.							1
2.							
3.							
4.							
5.							
6.							2
7.							
8.							

Summary of CCPs for

Process Step	CCP No.	Critical Limits	Monitoring				Corrective Action		
			Procedure	Frequency	Responsibility	Records	Procedure	Responsibility	Records