



**HACCP CONTROL CHART: CRITICAL CONTROL POINT SUMMARY**

CCP NUMBER	AREA	PROCESS STEP
1	COOK HOUSE	COOKING – DD OVEN / CQC COOKING VESSEL
2	COOK HOUSE	COOLING – BLAST CHILLER / CQC CHILL VESSEL
3	VEG PREP	FLUME / BASKET WASH
5	RECIPE COMPLETION	DRESSING & MIX pH
6	HIGH CARE ASSEMBLY AND LOW RISK PACKING	METAL DETECTION
7	LOW RISK PACKING	PRODUCT CODING

Step	CCP No	Hazard	Control Measure(s)	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
Cooking	1	<p><b>Micro</b> Survival of pathogens due to incorrect cooking time/temperature.</p> <p><b>Primary target organism: <i>Listeria monocytogenes</i> (70°C/2min or equivalent)</b></p>	Temperature of Oven / Water	Cooked to product temperature of >82°C for 3 seconds minimum (70°C for 2 minutes equivalent)	<p>Manual temperatures taken using verified temperature probes.</p> <p>Approved cooking instructions.</p> <p>Staff training.</p>	Each batch	<p>Affected material placed on hold.</p> <p>QA Team to be notified.</p> <p>Verify equipment.</p> <p>Re-cook or reject.</p> <p>Rejection of non-conforming materials.</p>	<p>QA Team</p> <p>Process Section Managers</p> <p>Trained Cookhouse Operators.</p>	<p>COOK003A</p> <p>COOK012A</p> <p>COOK012B</p> <p>COOK005</p> <p>COOK008</p> <p>COOK014</p> <p>COOK013A</p> <p>COOK013B</p>
Cooling	2	<p><b>Micro</b> Germination of spore forming bacteria producing toxins. Post-cook vegetative bacterial contamination.</p> <p><b>Primary target organisms: <i>Bacillus cereus</i> &amp; <i>Listeria monocytogenes</i></b></p>	Temperature of chilled water/ blast chiller.	Cooled to <5°C within 4 hours.	<p>Manual temperatures taken using verified temperature probes.</p> <p>Staff training.</p>	Each batch	<p>Material placed on hold.</p> <p>QA Team notified.</p> <p>Verify equipment</p> <p>Rejection of non-conforming materials.</p>	<p>QA Team</p> <p>Process Section Managers</p> <p>Trained LCCH Operators.</p>	<p>COOK003B</p> <p>COOK013A</p> <p>COOK013B</p> <p>COOK014</p> <p>COOK005</p>

Step	CCP	Hazard	Control	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
<p>ISSUE NO. 51 ISSUE DATE: 19/11/20 PREVIOUS DATE: 17/09/20 PAGE: 2 OF 4</p>				<p>Issued By: Ian Stephenson Approved By: Jenni Brockway</p>			<p>Position: Factory Technical Manager Position: Technical Manager – Compliance</p>		

	No		Measure(s)						
Produce Washing	3	<p><b>Micro</b> Insufficient log reduction due to incorrect chemical concentration, contact time / addition rate or exceeding maximum batch size</p> <p><b>Primary target organisms:</b> <i>Listeria monocytogenes</i> &amp; <i>VTEC E.coli</i></p>	<p>Peracetic Acid concentration</p> <p>Contact time (basket) / Addition rate and point of entry (flume)</p> <p>Maximum batch sizes</p>	<p>Peracetic Acid titration at 100-140ppm.</p> <p>Contact time 2-6 mins (basket) / Interval times 20-60secs (flume)</p> <p>Maximum batch size as Doc LVE006</p>	<p>Automatic calibrated dosing system. Manual titration check. Audible OOS alarm.</p> <p>Verified timing system on basket/flume wash.</p> <p>Each material weight per tray, box or bag</p>	<p>Titration verification start of shift</p> <p>On screen verification each batch</p> <p>Each batch</p> <p>Each batch</p>	<p>Material put on hold.</p> <p>QA Team notified.</p> <p>Re-dose the system and re-check titration.</p> <p>Verify equipment</p> <p>Re-washing or rejection of affected material</p>	<p>QA Team</p> <p>Process Section Managers</p> <p>Trained Operatives</p>	<p>LVEG003</p> <p>LVEG005</p> <p>LVEG006</p>
pH Control	5	<p><b>Micro</b> Growth of pathogens due to incorrect pH of mix.</p> <p><b>Primary target organism:</b> <i>Listeria monocytogenes</i> (&gt;100cfu/g during shelf life) &amp; <i>Clostridium botulinum</i></p>	pH of Mix	<p>As per recipe</p> <p>pH controlled products not to exceed 4.40 over life under correct storage conditions</p>	<p>Recipe instructions</p> <p>Calibrated pH probe</p> <p>Staff training</p>	Per batch	<p>Mix put on hold &amp; re-check after 1 hr</p> <p>Notify QA team</p> <p>Verify equipment</p> <p>Add further low pH material</p> <p>pH to be re-taken</p> <p>Release of mix or reject</p>	<p>QA Team</p> <p>Process Section Managers</p> <p>Trained Process Operators</p>	<p>Factory recipes</p> <p>MIX003</p>

Step	CCP No	Hazard	Control Measure(s)	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
Metal Detection	6	<b>Physical</b> Presence of Physical contamination – metal	Fully functional metal detector  Correct programme selected for the product being run	<b>Salads, Bread, Pizza, Dips, Dressings</b> 2.0mm Fe 2.5mm Non Fe 4.0mm S/steel  <b>Bulk</b> 4.0mm Fe 5.0 mm Non Fe 7.0 mm S/steel	Metal detection functionality checks  Metal detection procedure  Failsafe checks  Staff training	Every production run: start of run, every 30 minutes, after break, end of run, fire evacuation and engineering work  Every hour for Pizza production	All product since last successful metal check to be recalled and re-tested through a working metal detector  QA Team notified  Equipment to be repaired and verified	QA Team  Section Managers  Trained Operatives	PROD008  PROD008A  Line traceability records
Product Coding	7	<b>Micro</b> Growth of pathogenic organisms caused by date coding product beyond verified safe shelf life.  <b>Primary target organisms:</b> <i>Listeria monocytogenes</i> & <i>Clostridium botulinum</i>  <b>Allergen</b> using incorrect packaging, Therefore incorrect allergen declaration	Correct, clear and legible coding applied to the product  Autocoding System	Product codes as specified on the date coding schedule  Clear, correct and legible coding applied to product  Product barcode code scanned from packaging and matches system	Autocoding system  Manual coding verification  Staff training  Autocoding system	Every production run: start of run, every 30 minutes & end of run.  15 minute checks carried out in the event of Autocoding failure	Place product on QA Hold since last successful label check and inform TQA Team  Equipment verified  Product rejected or recoded and verified by the QA team prior to release	QA Team  Section Managers  Trained Operatives	PACK010 PACK010A PACK008 (+A.B) RGP pack sheet DELI007 DELI008 PACK003 PACK012 PACK017 PACK016