HACCP CONTROL CHART: PRE-REQUISITE SUMMARY (ALL AREAS)

PRE-REQUISITE NUMBER	CONTROL
1	SUPPLIER APPROVAL, RAW MATERIALS & PACKAGING INTAKE
2	ENVIRONMENTAL STORAGE
3	STAFF HYGIENE / GMP CONTROLS
4	FOREIGN BODY CONTAMINATION CONTROLS
5	ALLERGEN SEGREGATION CONTROLS
6	CALIBRATION CONTROLS
7	ENVIRONMENT, EQUIPMENT AND UTENSIL HYGIENE CONTROLS
8	PEST CONTROL
9	MAINTENANCE CONTROLS
10	TRAINING CONTROLS
11	UTILITIES
12	TRACEABILITY CONTROLS
13	TRANSPORT CONTROLS
14	CONTROL OF NON-CONFORMING MATERIAL
15	FINISHED PRODUCT CONTROLS
16	CHEMICAL CONTROL
17	WASTE CONTROL
18	HIGH CARE / LOW RISK BARRIER CONTROLS
19	VEGETARIAN/SEGREGATION CONTROLS

Step	PR No	Hazard	Control Measure(s)	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
Supplier Approval, Raw Materials and Packaging Intake	1	**Micro** Presence of pathogens on delivery which could lead to growth through the process.	Approved Suppliers. Agreed Specifications. Raw Material Risk Assessments. Positive Release Schedule	As per spec. Component Testing Micro Criteria.	Initial Supplier Approval. Annual audit of suppliers (High Risk) Three yearly SAQ (Low Risk) QA Component Testing Goods Intake Checks Supplier C of A (where applicable). Supplier performance monitoring. Positive Release Schedule	Annual audit (High Risk Suppliers) Three yearly SAQ (Low Risk Suppliers) Monthly schedule for QA Component Testing. Intake Checks – Per Delivery. Supplier C of A – Per Delivery Where Applicable. Continuous s supplier monitoring. Positive Release Schedule	Material rejected if outside critical limits. Concession procedure in place for consideration of risk by technical team. Possible removal of suppliers from approved list.	Raw Mats Team QA Team Purchasing Team Trained Goods In Operatives Goods In Section Leaders.	Supplier audit reports/SA Questionnaires. Approved Raw Material Database. Purchex Good Intake Check Sheets. QA Component Testing Schedule. Supplier C of A (where applicable). Positive Release Schedule

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Supplier Approval, Raw Materials and Packaging Intake	1	**Chemical** Presence of pesticide residue outside of critical limits.	Supplier approval. Supplier self assessments (low risk suppliers) Raw material risk assessment. Agreed specifications. Certificates of analysis (where applicable)	As per spec.	Initial Supplier Approval. Annual audit of suppliers (High Risk) Three yearly SAQ (Low Risk) Goods Intake Checks Supplier C of A (where applicable). Supplier performance monitoring.	Before supply commences. 12 monthly. Three yearly. Per delivery. Per delivery (where applicable) Continuous.	Material rejected if outside critical limits. Concession procedure in place for consideration of risk by technical team. Possible removal of suppliers from approved list.	Raw Mats Team QA Team Purchasing Team	Supplier audit reports/SA Questionnaires. Approved Raw Material Database. Purchex Supplier C of A (where applicable).

	No		Measure(s)						
Supplier Approval, Raw Materials and Packaging Intake	1	**Physical** Presence of intrinsic or extrinsic FB's. E.g. Wood Metal Glass String Plastic Ceramic Card Paper Tape Stone EVM	Supplier approval. Supplier self assessments (low risk suppliers) Raw material risk assessment. Good Intake checks. Staff training. Agreed specifications. Certificates of analysis (where applicable)	As per spec.	Initial Supplier Approval. Annual audit of suppliers (High Risk) Three yearly SAQ (Low Risk) Goods Intake Checks Supplier C of A (where applicable). Supplier performance monitoring.	Before supply commences. 12 monthly. Three yearly. Per delivery. Per delivery (where applicable) Continuous	Material rejected if outside critical limits. Concession procedure in place for consideration of risk by technical team. Possible removal of suppliers from approved list.	Raw Mats Team QA Team Purchasing Team Trained Goods In Operatives Goods In Section Leaders.	Supplier audit reports/SA Questionnaires. Approved Raw Material Database. Purchex Good Intake Check Sheets.

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Supplier Approval, Raw Materials and Packaging Intake	1		**Physical** Presence of extrinsic FB's. E.g. Wood Metal Glass String Plastic Ceramic Card Paper Tape Stone Insect	Supplier approval. Supplier self assessments (low risk suppliers) Raw material risk assessment. Good Intake checks. Staff training. Agreed specifications.	As per spec.	Initial Supplier Approval. Annual audit of suppliers (High Risk) Three yearly SAQ (Low Risk) Goods Intake Checks Supplier C of A (where applicable). Supplier performance monitoring.	Before supply commences. 12 monthly. Three yearly. Per delivery. Per delivery (where applicable) Continuous	Material rejected if outside critical limits. Concession procedure in place for consideration of risk by technical team. Possible removal of suppliers from approved list.	Raw Mats Team QA Team Purchasing Team Trained Goods In Operatives Goods In Section Leaders.	Supplier audit reports/SA Questionnaires. Approved Raw Material Database. Purchex Good Intake Check Sheets.
Temperature Controlled Storage	2		**Micro** Growth of pathogens due to incorrect temperature storage.	Controlled area temperatures.	Chilled <5°c Frozen <-15°c	Tempeye system. Manual temperature checks (where applicable)	Continuous. In the event of Tempeye failure.	Materials moved to alternative temperature controlled storage. Materials placed on hold and subjected to technical assessment. Release/reject based on risk assessment. Repair unit	QA Team Trained Goods In Operatives. Goods In Section Leaders. Engineering Team.	TECH014 TECH014A TECH014B

	No		Measure(s)						
Temperature Controlled Storage	2	**Micro** Poor stock rotation/incorrect assignment of internal life.	Stock rotation. Labelling of material with correct internal life.	Items used within shelf life.	Production stock counts. GMP audits. Mixing / collating procedures.	Daily Daily Per Mix	Reject out of date stock.	QA Team Trained Process Operatives Trained Wraps Operatives Trained Lines Operatives Trained Goods In Operatives Area section leaders / managers.	QA GMP audits. Collation stock counts. Factory recipes. Protean System
Finished Product Blast Chill	2	**Micro** Pathogen growth due to product release at incorrect temperature.	Controlled area temperature.	Product not released from the blast chiller until <5°c. Maximum limit = 8°c.	Manual product temperature checks. Tempeye System.	Per pallet Continuous.	Product is not released until <5°c. Product can be released at <8°, however only under technical concession.	Trained Lines Operatives Lines Section Managers	Finished Product Booking Out Log TECH014 TECH014A TECH014B

Step	PR	Hazard	Control	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References

	No		Measure(s)						
Staff Hygiene Controls	3	**Micro/Physical** Introduction of pathogens/foreign bodies due to poor personnel hygiene when handling products/materials. E.g. Coins, Paper, Keys, Jewellery	High standards of personal hygiene practiced throughout the factory.	100% adherence to personal hygiene procedures.	Induction programme. Staff training. Control of agency staff, contractors and visitors. Control of staff facilities. Medical screening. GMP audits. PPE (Captive to area) Hand washing Hand swabbing programme. Scheduled checks of procedural adherence. Control of jewellery and personal hygiene. Visitor's health questionnaire.	On induction. Continuous Continuous Continuous As required. Daily / Monthly Continuous Continuous Weekly Weekly Continuous As required.	Technical review of affected products/raw materials. Re-training Re-swabbing where required. Low risk only work permitted.	QA Team Area section managers / leaders. All trained food handling staff.	TECH028 DELI011 Site Induction TECH018A BSSP0003 BSSP0004 BSSP0005 BSSP0006 BSSP0010

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	No		Measure(s)						
Foreign Body Contamination Controls	4	**Micro** Introduction of pathogens due to contaminated foreign bodies **Physical** Contamination from foreign bodies originating from the factory areas. Potential for adulteration/deliberate contamination. E.g. Wood Metal Glass String Plastic Ceramic Card Paper Tape Stone EVM	Foreign body control systems / procedures. Grievance Procedures.	Absence of foreign bodies.	Staff training. Wood policy. Start up checks. Blade controls. Engineering work controls. Decanting procedures. Filter/sieving controls and integrity checks. Covering of WIP products/materials. Glass/perspex auditing. Plaster testing records. Site induction. Grievance procedure. Tamper evidence.	Continuous Continuous Start of run. Start / End of Run. As required. Per Pallet Start and end of shift. Continuous Daily / Weekly. Monthly On induction. As required. Per pack.	Rejection of products/materials found to have been contaminated with foreign bodies. Root cause analysis to prevent re-occurrence.	QA Team Area section managers / leaders. All trained food handling staff.	BSOP008 Factory Knife Check Sheets Glass/perspex audits DELI014 DELI010 DELI053 BSSP0007 BSSP0007A BSEP0004 MIX011 MIX011A MIX011B Start Up Checks

Step	PR	Hazard	Control	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References

	No		Measure(s)						
Decanting/ Can-Opening	4	**Physical** Introduction of metal from either the blade of part of the can / lid.	Effective use of can opener.	Absence of foreign bodies.	Staff training Tin opener blade checks.	Continuous Start and end of run.	Rejection of contaminated products/materials Root cause analysis to prevent re-occurrence.	Trained HCVP Operators Process Section Managers QA Team	HVEG004A
Opening Of Tomato Drums.	4	**Physical** Introduction of foreign bodies from drum packaging.	Correct opening of tomato drums.	Absence of foreign bodies.	Staff training Drum opening procedures.	Continuous Per drum.	Rejection of contaminated products/materials Root cause analysis to prevent re-occurrence.	Trained HCVP Operators Process Section Managers QA Team	GDIN005
Sieving	4	**Physical** Presence of foreign bodies. >1mm in size. As raw materials are sealed on arrival, any foreign bodies are found are most likely to have been present within the raw material prior to opening.	Intact 0.5mm and 1mm Sieves	Absence of foreign bodies >0.5 and >1mm in size.	Sieving procedure adherence. Sieve integrity checks. Rapeseed Oil Filter Checks.	Per applicable material. Twice per shift. Twice per day – 06:00 & 18:00	Raw material placed on hold. QA team notified. Material to be re-sieved or rejected. Issue referred to raw materials team.	QA Team Raw materials team. Process Section Managers Trained Process Operators.	MIX011 MIX011A MIX011B

Step	PR No	Hazard	Control Measure(s)	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
Allergen Segregation Controls	5	**Chemical** Risk of anaphylactic shock due to cross contamination of non allergenic material with allergenic. Consumer allergic reaction due to cross-contamination or as a result of non-declared allergen within finished product.	Site allergen risk assessment and cleaning validation in place. Allergen training on induction, visitor's questionnaire, PPE, dedicated equipment. Specification and label control. Segregation of ingredients. Supplier Approval.	Absence of cross contamination	GMP Audits Allergen Internal Audits. Effective management and supervision. Allergen Control Procedures	Daily / Weekly / Monthly Three monthly Continuous	Quarantine any allergen not handled on site, refuse entry, and inform Technical / Operations Management. Quarantine any product potentially at risk of cross-contamination – inform Technical / Operations Management. Root cause analysis to prevent re-occurrence.	All trained area personnel	TECH075/TECH041 QA GMP Audits Internal Audit Reports.
Calibration Controls	6	**Micro** Survival/growth of pathogens due to wrong temperature/ph readings.	Calibration index / register of equipment. Service contracts.	100% adherence to calibration schedule	Calibration index / register of equipment. Calibration certification.	As per schedule.	Isolation of equipment along with re-calibration. Reject affected product/material where applicable.	QA Team Engineering Team	TECH016 TECH009

Step	PR	Hazard	Control	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References

	No		Measure(s)						
Environment, Equipment & Utensil Hygiene controls	7	**Micro** Survival/growth of pathogens due to insufficient cleaning. **Chemical** Excess chemical residue left on equipment following cleaning.	Effective cleaning using validated cleaning methods. Staff training.	100% adherence to cleaning schedules. Micro results within spec.	Swabbing schedule. Hygiene schedules. Supervision and spot checks. Staff training. Cleaning instruction cards.	As per schedule. As per schedule. Routinely Continuous Every clean	Re-cleaning of equipment. Rejection of affected product / material. Re-training of hygiene staff.	Hygiene management team. QA Team	Hygiene CIC Swabbing schedules. LIMS reports.
Environment, Equipment & Utensil Hygiene controls	7	**Physical** Foreign body contamination due to poor strip down/assembly of equipment. E.g. Machine parts Gross debris Foreign body due to Boc trays not cleaned adequately	Adequate strip down of equipment as detailed in validated cleaning methods. Clean in Place (where applicable) Staff training Adequate cleaning of trays and checks	Absence of foreign bodies. Machinery stripped down to the required level.	Supervision and spot checks. Check before use of trays	Routinely Each use	Rejection of affected product / material. Re-training of hygiene staff. Equipment repair prior to re-use. BOC Trays re-cleaned	Hygiene management team. QA Team Engineering Team Senior Section Manager	Hygiene CIC Hygiene schedules. PACK033

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Pest Control	8	**Chemical/Physical/ Micro** Introduction of contamination from pest activity and pest control chemicals. E.g. Droppings Eggs Bodies.	Approved pest control provider working against an approved specification.	Absence of contamination	EFK Trending Review meetings. Accompaniment of PCP during biologist inspections. GMP Audits Pest control reports. Recommendations	Quarterly Quarterly Quarterly Daily / Monthly Monthly As required	Rejection of products/raw materials. Appropriate action based upon advice from PCP. Follow up visits until issue is resolved.	Pest control provider. QA Team	Pest control folder. Pestnet Online BSTP0019
Maintenance controls	9	**Micro/Physical/ Chemical** Introduction of contamination from poorly maintained equipment/fabric.	Equipment hand back to production Planned Preventative Maintenance Fabric damage reporting. Contractor controls.	Absence of contamination	PPM schedule. Orange tag system. Engineering hand back procedure. Exec fabric improvement plan.	As per PPM schedule. As required.	Rejection of products/raw materials. Isolation of areas / equipment.	Engineering Team QA Team	Engineers work log. Impact XP BSEP003 BSEP004 TECH049 Control of contractors

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Training Controls	10	**Micro/Physical/ Chemical/Legal** Hazards introduced through failure to adhere to site procedures.	Staff training. Induction programme.	All personnel trained against appropriate procedures.	Deli Training Matrix Training assessments.	As per training matrix	Rejection of products/raw materials. Re-training	Training Manager QA Team	Deli Training Matrix Training assessments. BTS – (Bakkavor Training System)
Utilities (Water, Compressed Air, Steam, MAP Gas)	11	**Micro** <u>Water</u> Contaminated water used as an ingredient. Presence of cryptosporidium in water supply. Presence of Legionella in the site water supply. **Physical** Foreign body contamination from utility supply	Reputable and approved suppliers Cryptosporidium filter. Annual L8 risk assessment and actions generated. PPM schedule in place with service contracts Filter checks	Non contaminated water used as an ingredient Utility supply free from foreign bodies COA for Nitrogen deliveries	Water testing schedule. Supplier water testing results. 1 micron filters in place with corresponding replacement and inspection schedule. L8 Risk Assessment Filter checks in place MAP checks in place for each production run	As per risk assessment and service contracts Daily / Weekly / Monthly / Quarterly / Six Monthly / Annual Weekly Pressure readings. Filter changes every six months or sooner if deemed necessary.	Rejection of products/raw materials. Discontinued use of water supplier – alternate approved source used. Cleaning of outlets / pipe work. Isolation of outlets. Filter changes should water pressure be incorrect or filters found to be clogged. As per L8 Risk Assessment Filter repair	Engineering Team Raw Materials Team QA Team. Site engineering team.	TECH021 Water testing schedules. BSTP0024 BSTP0024A Pressure readings Filter change record. L8 Risk Assessment. Production records

						Annual L8 RA			

Step	PR No	Hazard	Control Measure(s)	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
Traceability Controls	12	**Legal** Incorrect usage of raw material and loss of material traceability. **Micro:** Growth of pathogens arising from incorrect internal shelf life being applied.	Traceability procedure and associated documentation. Staff training.	Maintained traceability.	Traceability tests Spot checks on factory paperwork. Mock recall / crisis testing	Daily Continuous Yearly	Product/material placed on hold until traceability can be re-established. Rejection of material that cannot be traced.	Trained Goods In Operatives Trained Process Operatives Trained Lines Operatives Area section managers / leaders. QA Team	Factory recipes Material tags Process records Hold / Reject Log
Transport Controls	13	**Micro** Growth of pathogens due to increase in product temperature.	Controlled temperature of vehicle.	Product temperatures maintained at <5°c.	Vehicle temperature checks conducted at the DC (Non M&S) and GIST (M&S)	Per vehicle.	Repair refrigeration unit. Rejection of affected products.	GIST Bakkavör DC Team Deli QA Team	Vehicle temperature records.

Step	PR No	Hazard	Control Measure(s)	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
Control of Non-Conforming Material	14	**Micro/Physical/ Chemical/Legal** Hazards introduced through non – conforming materials. E.g. Wood, Metal, Glass, String, Plastic Ceramic, Card, Paper Tape. Stone.	Effective segregation of quarantined products.	No non-conforming product despatched to customer or material used in mixes.	Use of Hold Tags Use of Hold Cards QA Hold / Reject Log	As required.	Rejection of non-conforming materials.	Trained Goods In Operatives Trained Process Operatives Trained Lines / Wraps Operatives Area section managers / leaders. QA Team	QA Hold / Reject Log TECH004
Finished Product Controls	15	**Micro** Presence of pathogens.	Validated decontamination steps.	As per specification	Product micro testing. Process validation.	As per micro testing schedule. Monthly product testing Annual process validation.	Root cause analysis to prevent re-occurrence. Retailer contacted. RTM instigated if deemed necessary by either / or Bakkavör and/ or retailer. Submission of a finalised report to the retailer TM.	QA Team	DELI007 DELI008 TECH024 Product Specifications. TECH039 LIMS reports. Customer OOS Reports.

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Finished Product Controls (Weight Control)	15	**Legal** Product not conforming to packaging declarations to underweight packs	Calibrated check-weighers Manual checks carried out on verified scales.	Declared pack weight.	Recording of manual weights. Recording of scale verification. Recording of standard deviation and check-weigher settings. Recorded T1 verification checks.	Continuous check weighing. Five manual weights taken at start and end of run + every 30 mins in between. Standard deviation recorded at the end of each run. Verification of manual scales – twice daily.	Rejection of non-conforming materials. Root cause analysis to prevent re-occurrence.	Trained lines operatives. Trained wraps operatives. Wraps / Lines Section managers. QA Team	Packing records/line sheets. PROD0014 PROD0013
Finished Product Controls (Gas flushing)	15	**Microbiological** spoilage due to incorrect gas mixture	Nitrogen gas flushing of pot head space.	Oxygen level at <8% (target <5%)	Gas checks. Seal checks Gas analyser verification.	5 gas checks at start and end of run + every 30 mins. Seal checks at start and end of run. Weekly gas analyser verification.	Rejection of non-conforming materials. Root cause analysis to prevent re-occurrence.	Trained lines operatives. Lines section managers. QA Team	PROD005 DELI051 DELI051a TECH0030a

Step	PR No	Hazard	Control Measure(s)	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
Finished Product Controls (Product Sealing)	15	**Physical** Introduction of foreign bodies into the product post packing. E.g. Wood, Metal, Glass, String, Plastic Ceramic, Card, Paper Tape, Stone	Intact product seals.	Fully sealed packs.	Seal integrity checks. Online Product Assessments. QA Taste Panel Records.	Seal checks at start and end of run and ten seals every ten mins. Online product assessments – start of every run.	Affected product placed on hold. Machinery fault rectified. Disposal of non-conforming packs	Trained lines operatives. Lines section managers. QA Team	PROD005 DELI007 DELI008 TECH024
Finished Product Controls (Label Verification)	15	**Chemical** Products unsuitable to substantiate claims i.e. absence of allergens, vegetarian.	Correct label applied to correct product.	Correct label applied to correct product.	Autocoding system. Manual verification checks carried out every fifteen minutes in the event of Autocoding being out of use.	Continuous barcode verification. Start, middle and end of run checks. Thirty minute timed checks governed by the Autocoding system. Fifteen minute checks in place in the event of Autocoding being out of use.	Affected material placed on hold. Root cause of issue established. Re-labelling/rejection of affected product.	Trained lines operatives. Lines section managers. QA Team	PACK008 PACK008A PACK008B PACK010 PACK010A PACK017 PACK015

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Chemical Control	16	**Chemical** Non approved chemicals used in the factory. Untrained staff using chemicals. Chemicals used at incorrect titrations. Potential for malicious contamination.	Chemicals only purchased from approved suppliers. Only trained staff authorised to handle chemicals.	Only approved chemicals used on site.	Approved chemical list in place. Approved chemical supplier in place. Chemical handlers training in place.	Continuous.	Reject chemical delivery. Re-lock chemical cages. Adjust titration and re-test. Re-training of operatives. Re-cleaning of equipment whereby non approved chemicals had been used.	Trained hygiene operators. Hygiene Manager. QA Team	Approved chemical supplier list. List of approved chemicals. Titration records.
Waste Control	17	**Micro/Chemical/ Physical** Introduced through incorrect handling methods. E.g. Wood, Metal, Glass, String, Plastic Ceramic, Card, Paper Tape, Stone	Correct handling methods to be used when handling waste. Staff training.	Absence of contamination	GMP Audits Internal Audits Management and Supervision.	Daily / Weekly / Monthly Annually	Rejection of potentially contaminated products/ materials. Root cause analysis to prevent re-occurrence.	Trained Goods In Operatives Trained Process Operatives Trained Lines Operatives Area section managers / leaders.	GMP audits. Internal audit reports.

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High Care Barrier Controls (Sprayloop)	18	**Micro** Survival/growth of pathogens on material packaging.	Fully functional sprayloop.	Minimum chemical titration of 1% 100% coverage of raw material packaging. Fifteen minute residency time of sanitiser prior to opening bags in high care.	Nozzle integrity checks. Sanitiser quantity / level checks. 100% packaging coverage confirmation. Santiser concentration checks.	Every two hours whilst in production. Once per shift.	Affected materials placed on hold in high care and re-sanitised through a fully functional spray loop. QA team notified.	QA Team Goods In Section Managers Trained Process Operators.	Hygiene titration record. GDIN023 BSFP0018
High Care Barrier Controls (Transfer Of Packaging Into High Care)	18	**Micro** Growth/survival of pathogens on packaging containers.	Supplier approval/Specs. Double bagged packaging. HC staff to only touch inner bag. Staff training.	Absence of contamination.	GMP Audits Area Supervision	Daily / Weekly/ Monthly.	Rejection of affected packaging.	Trained lines operatives. Lines section managers. QA Team	GMP Audits PROD006
High Care Barrier Controls (Rework of finished product Into High Care)	18	Rework of Finished Product is not current practice							

Step	PR No	Hazard	Control Measure(s)	Critical Limits	Monitoring Procedure	Frequency	Corrective Action	Responsibility	Doc References
High Care Barrier Controls (Pipe work Transfer Of Raw Materials)	18	**Chemical/Legal** Residual chemical left in pipe work following deep clean. Incorrect raw material being used.	Functional CIP system including adequate rinse cycle.	Absence of chemical residue.	Rinse water pH testing.	Following each CIP clean.	Re-cleaning of f affected pipe work should the pH reading not be within spec following the rinse water cycle.	Trained hygiene operators. Hygiene Manager. QA Team	CIP records.
High Care Barrier Controls (Drainage Of Waste Water From High Care Into Low Care)	18	**Micro** Backflow of water from low care into high care.	Drain flow – runs from high care into low risk.	Absence of back flow from low care to high care.	All drains within the Delicatessen are sloped from high to low care.	Continuous.	Rejection of contaminated materials. Blocked drain to be cleared. Deep clean to be conducted on affected areas.	QA Team Hygiene Manager Engineering Manager.	BSFP0012 – Unblocking of factory drains. Drain schematic diagram (engineers)
High Care Barrier Controls (Transfer Of Equipment From Low Care Into High Care)	18	**Micro** The transfer of micro-organisms from low care into high care from low care contamination.	Equipment only transferred from low to high care during the hygiene window. All items cleaned and sanitised prior to use in production.	Adherence to cleaning procedure.	Staff training. Cleaning instruction cards.	As required.	Rejection of contaminated materials. Re-cleaning of equipment.	Hygiene Manager Hygiene Section Leaders Trained hygiene operators.	BSEP0004 – Orange Tag procedure.

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High Care Barrier Controls (Air Filtration)	18	**Microbiological** - due to insufficient positive air pressure: Enterobacteriaciae, Listeria, Yeasts and moulds	Air filters in place.	Correct air filters used. F7 Pocket F9 Rotapack G4 Pleated F8 Pocket F8 Rotapack H11 Micropack	Change frequency of filters based upon service agreement.	Filters checked on a quarterly basis as per service agreement. Filter change is determined using air pressure differential readings at the time of the service.	Filters changed.	Engineering Manager Air Handling Contractor.	Service Agreement. Quarterly Service Reports.
Vegetarian/ Segregation Controls	19	**Chemical** Contamination of products by materials other than those quoted on pack declaration. Products unable to substantiate packaging claims.	Effective segregation.	Absence of contamination – meat to non meat.	GMP Audits Area Supervision.	Daily / Weekly/ Monthly Continuous	• Rejection of contaminated materials.	Trained Goods In Operatives Trained Process Operatives Trained Lines / Wraps Operatives Area section managers / leaders. QA Team	DELI057 – Non Vegetarian Segregation Procedure.