



Bayside Cuisine / APR432019W / Preserved goods / 3 Apr 2019 / Michelle Viney

HACCP Plan Template Conducted on 3rd Apr, 2019 By SafetyCulture Staff

Complete


Reference number APR432019W
Establishment name Bayside Cuisine
Cover Preserved goods
Intended use and consumer Ready-to-eat; served in the food establishment to consumers
Conducted on 📅 3rd Apr, 2019 ⌚ 12:04 PM +08
Prepared by Michelle Viney

HACCP Plan


Click to add a step in the manufacturing process

Process


Process 1

Step Receiving	
Take a photo of the process	
Photos  Photo 1	
Description of step/process Receiving of goods/materials used for products from suppliers	
Potential Hazards Biological hazards Chemical hazards Physical hazards	
Please specify (B) Pathogens: Salmonella spp., and Shiga toxin-producing E-coli, Listeria monocytogenes, yeast and mold (mycotoxin) (P) Foreign material (C) Poisonous chemicals	
Describe the hazard (B) - Yeast and mold (mycotoxin) growth and spores and bacterial pathogens may be present on produce and spices but normally should not be at levels hazardous to public health. (P) & (C) - When purchased from approved suppliers, ingredients and materials normally do not contain foreign material or chemicals above food safety threshold.	
Likelihood to occur	Low
Preventive Measures - Products will be purchased from approved suppliers and received at proper temperatures. - Control measures: Storage step and thermal processing step	
CCP (refer to second page) None	


Process 2

Step Storage	
Take a photo of the process	
Photos	
	
Photo 2	
Description of step/process Storage of received goods from suppliers	
Potential Hazards	
Biological hazards	
Please specify (B) Yeast and mold (mycotoxin) (B) Pathogens: Salmonella spp., and Shiga toxin-producing E-coli, L. monocytogenes, yeast and mold (mycotoxin)	
Describe the hazard Yeast and mold (mycotoxin) growth and spores and bacterial pathogens may be present on produce and spices but normally should not be at levels hazardous to public health.	
Likelihood to occur	Medium
Preventive Measures - All products will be immediately stored in coolers and dry storage areas. - Control measure: SOPs	
CCP (refer to second page) None	

Process 3

Step Preparation	
Take a photo of the process	
Photos  Photo 3	
Description of step/process The preparation of ready-to-eat goods	
Potential Hazards Biological hazards	
Please specify (B) Pathogens: Salmonella spp., and Shiga toxin-producing E-coli, L. monocytogenes, yeast and mold (mycotoxin)	
Describe the hazard Yeast and mold (mycotoxin) growth and spores and bacterial pathogens may be present on produce and spices but normally should not be at levels hazardous to public health.	
Likelihood to occur	Low
Preventive Measures - An acceptable standard recipe and process for acidification of the product will be followed. - All fresh produce will be rinsed with tap water prior to further preparation. - Control measures: Thermal processing and testing steps	
CCP (refer to second page) None	

Process 4

Step Testing	
Take a photo of the process	
Photos	
	
Photo 4	
Description of step/process Test to see if product is injurious to health of consumers. If proven to be injurious, product should not enter commerce and be discarded.	
Potential Hazards	
Biological hazards	
Please specify (B) Pathogens: C. botulinum	
Describe the hazard Finished product pH of 4.6 or below controls the pathogen growth and toxin formation.	
Likelihood to occur	High
Preventive Measures Finished product pH 4.6 or below.	
CCP (refer to second page) CCP 1	

Critical Control Points (CCP)

CCP


CCP 1

Process Step / CCP Testing / CCP1
Critical Limits pH of 4.6 or below

Monitoring Procedures

What pH of finished product
How - Use a pH meter. - Follow SOPs for preparing product slurry, calibrating pH meter, and testing pH
Frequency Each batch
Who Chef or other designated employee
Corrective Action(s) - If product slurry does not meet critical limit, the batch will be discarded. - Identify and retrain employee(s) on how to ensure that critical limits are met. - Record corrective actions on the Thermal Processing and pH Testing Log.

Completion

Signature of Assigned Employee 	Michelle Viney 3rd Apr, 2019 1:26 PM +08
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Photos

4 Photos



Photo 1

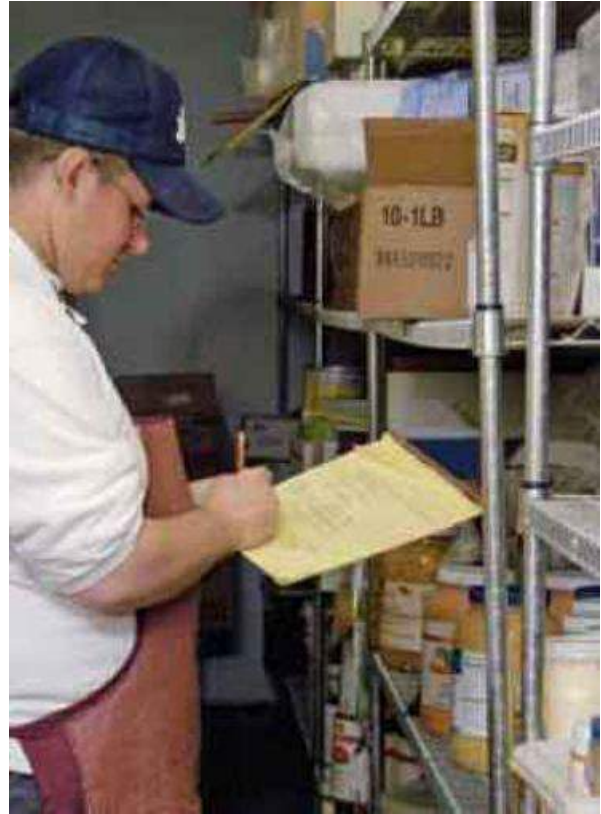


Photo 2



Photo 3



Photo 4