



HACCP Plan Template

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

Complete

Score	0%	Failed items	0	Actions	0
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 PST	
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



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



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



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



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

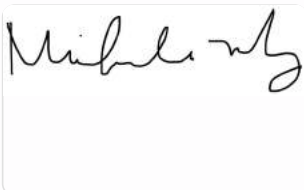
Chef or other designated employee

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 PST

Appendix



Photo 1



Photo 3

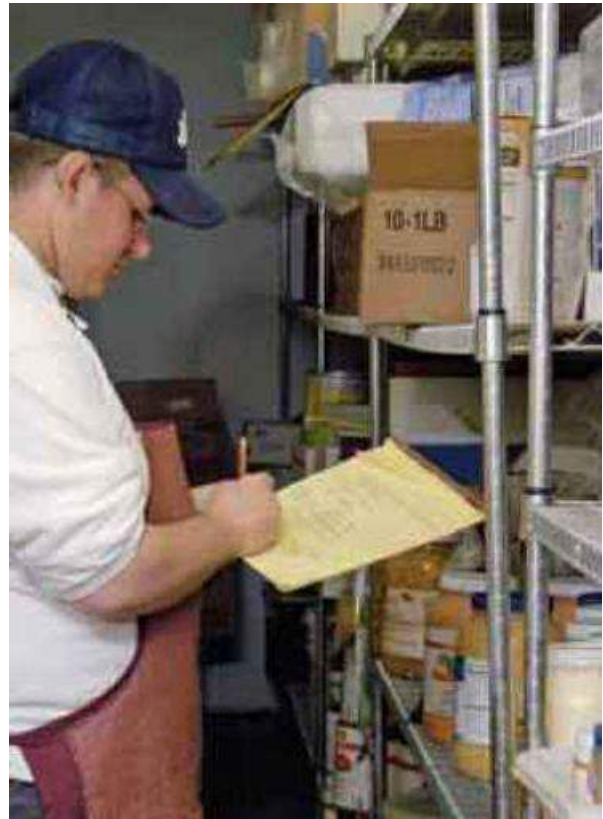


Photo 2



Photo 4