HACCP Plan Template

Bayside Cuisine / APR432019W / Preserved goods / 15 Feb 2023 / Michelle Viney

<table>
<thead>
<tr>
<th>Score</th>
<th>0%</th>
<th>Flagged items</th>
<th>0</th>
<th>Actions</th>
<th>0</th>
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</thead>
</table>

**Site conducted**

Unanswered

**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**

15.02.2023 08:02 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

<table>
<thead>
<tr>
<th>Biological hazards</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chemical hazards</td>
</tr>
<tr>
<td>Physical hazards</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Potential Hazards</th>
<th>Biological hazards</th>
</tr>
</thead>
</table>

**Please specify**

(B) Pathogens: C. botulinum

**Describe the hazard**

Finished product pH of 4.6 or below controls the pathogen growth and toxin formation.

<table>
<thead>
<tr>
<th>Likelihood to occur</th>
<th>High</th>
</tr>
</thead>
</table>

**Preventive Measures**

Finished product pH 4.6 or below.

**CCP (refer to second page)**

CCP 1
## Critical Control Points (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  
15.02.2023 08:18 PST
Appendix

Photo 1

Photo 2

Photo 3

Photo 4