2017-10-04, HACCP report for Smoked Pheasant by Apley Butcher Bob Wassell

Process Step	Hazards	Critical Control Points (CCP) & Critical Limits (CL)	Monitoring	Corrective Actions	Verification	Records of staff training, cleaning schedules and temperatures.
Delivery & Storage	Packaging is blown Contamination Biological Food born Pathogens Parasites Fungi Chemical Naturally occurring Mycotoxins Metallic Temperature on delivery Vehicle Inspection	CCPs: Centre Temperature measurements, ambient temperatures & vehicle temperature Moisture levels, PH water levels Visual Appearance Product Dating	Storage temperatures at 5 c or below & temperature recording Visual monitoring - Ensure packing isn't blown - Product Dating from smokers Monitoring of time frame, product out of cold storage (refrigeration) Staff training QC manager and supervisor visual monitoring	Refer to staff training Rejection of product as a result of incorrect temperature, blown packaging, or contamination, either biological or chemical.	Audits of record keeping Audits of staff training Lab testing QC supervisory monitoring	Temperature records of ambient temperature, storage temperature, delivery temperature Staff training Cleaning schedule records Date Records
Processing the product (slicing)	Temperature Staff hygiene Equipment cleaning Contamination - Biological - Food born - Pathogens - Parasites - Fungi	CCPS: Centre Temperature measurements, ambient temperatures. 30 minutes processing rule. Calibration of temperature gauges. Visual Appearance Signs of	Temperature records, calibration of temperature gauges. Working in a correct ambient temperature. Visual monitoring Monitoring of time frame, product out of cold storage. 30	Refer to staff training. Halt production, refer back to CCPs.	Audits of record keeping Audits of staff training Lab Testing QC Supervisory monitoring	Temperature records of ambient processing temperature & storage temperature Staff training Staff Hygiene Equipment cleaning schedule records

	- Chemical	- Product	minute processing			Date Coding product,
	- Naturally	depreciation	rule.			date records of
	Occurring	after opening	Tule.			production
	_		OC manager and			production
	- Mycotoxins	of packaging	QC manager and			Datah musahasa fas
	- Metallic	Maistona Lavala C DII	supervisor visual			Batch numbers for
		Moisture Levels & PH	monitoring			daily production
		water levels				schedules
		5				
		Protective clothing				
		(disposable)				
		- Gloves				
		- Apron				
		- Hat				
		Correct equipment				
		Correct equipment				
		being used – set				
		equipment for				
		production of				
		product.				
		Staff training				
		Stail trailing				
Packaging	Packaging	Centre Temperature	Temperature records.		Audits of record	Temperature records
Vacuum Packing &	contamination	measurements,	Working in a correct	Refer to staff training.	keeping	of ambient processing
storage.	- Biological	ambient temperatures	ambient temperature.			temperature &
	- Chemical	and storage		Halt production, refer	Audits of staff training	storage temperature
	- Metallic	temperatures. 30	Visual monitoring –	back to CCPs.		
		minutes processing	ensure packaging is		Lab Testing	Staff training
	Signs of damage to	rule.	correctly sealed.	Rejection of product		
	packaging, signs of			due to incorrect	QC Supervisory	Staff Hygiene
	damage to carton.	Moisture levels, PH	Staff Training	sealing.	monitoring	.,,8.0
		water levels, Oxygen				Equipment cleaning
	Packaging storage	Levels	Monitoring of time	Servicing of vacuum		schedule records
	20.00.00.00.000		frame, product out of	packer.		2323
	Vacuum Packer	Correct equipment	cold storage. 30	paoner:		Date Coding product,
	cleanliness	being used – set	minute processing			date records of
		equipment for	rule.			production
	Vacuum Pack oxygen	production of				F. 5 6 6 6 1
	levels	product.	Vacuum packer			Batch numbers for
	1.5.5.6	1	oxygen levels			daily production
		Protective clothing				schedules
		(disposable)	QC manager and			33.1044103
		- Gloves	supervisor visual			
		- Apron	monitoring			
		- Apron	monitoring			1

- Hat		
Correct product storage (packaging)		
Staff training		