

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.
<b>Delivery &amp; Storage</b>	Packaging is blown  Contamination <ul style="list-style-type: none"> <li>- Biological</li> <li>- Food born</li> <li>- Pathogens</li> <li>- Parasites</li> <li>- Fungi</li> <li>- Chemical</li> <li>- Naturally occurring</li> <li>- Mycotoxins</li> <li>- Metallic</li> </ul> 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 <ul style="list-style-type: none"> <li>- Ensure packing isn't blown</li> <li>- Product Dating from smokers</li> </ul> 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 <ul style="list-style-type: none"> <li>- Biological</li> <li>- Food born</li> <li>- Pathogens</li> <li>- Parasites</li> <li>- Fungi</li> </ul>	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

	<ul style="list-style-type: none"> <li>- Chemical</li> <li>- Naturally Occurring</li> <li>- Mycotoxins</li> <li>- Metallic</li> </ul>	<ul style="list-style-type: none"> <li>- Product depreciation after opening of packaging</li> </ul> <p>Moisture Levels &amp; PH water levels</p> <p>Protective clothing (disposable)</p> <ul style="list-style-type: none"> <li>- Gloves</li> <li>- Apron</li> <li>- Hat</li> </ul> <p>Correct equipment being used – set equipment for production of product.</p> <p>Staff training</p>	<p>minute processing rule.</p> <p>QC manager and supervisor visual monitoring</p>			<p>Date Coding product, date records of production</p> <p>Batch numbers for daily production schedules</p>
<p>Packaging Vacuum Packing &amp; storage.</p>	<p>Packaging contamination</p> <ul style="list-style-type: none"> <li>- Biological</li> <li>- Chemical</li> <li>- Metallic</li> </ul> <p>Signs of damage to packaging, signs of damage to carton.</p> <p>Packaging storage</p> <p>Vacuum Packer cleanliness</p> <p>Vacuum Pack oxygen levels</p>	<p>Centre Temperature measurements, ambient temperatures and storage temperatures. 30 minutes processing rule.</p> <p>Moisture levels, PH water levels, Oxygen Levels</p> <p>Correct equipment being used – set equipment for production of product.</p> <p>Protective clothing (disposable)</p> <ul style="list-style-type: none"> <li>- Gloves</li> <li>- Apron</li> </ul>	<p>Temperature records. Working in a correct ambient temperature.</p> <p>Visual monitoring – ensure packaging is correctly sealed.</p> <p>Staff Training</p> <p>Monitoring of time frame, product out of cold storage. 30 minute processing rule.</p> <p>Vacuum packer oxygen levels</p> <p>QC manager and supervisor visual monitoring</p>	<p>Refer to staff training.</p> <p>Halt production, refer back to CCPs.</p> <p>Rejection of product due to incorrect sealing.</p> <p>Servicing of vacuum packer.</p>	<p>Audits of record keeping</p> <p>Audits of staff training</p> <p>Lab Testing</p> <p>QC Supervisory monitoring</p>	<p>Temperature records of ambient processing temperature &amp; storage temperature</p> <p>Staff training</p> <p>Staff Hygiene</p> <p>Equipment cleaning schedule records</p> <p>Date Coding product, date records of production</p> <p>Batch numbers for daily production schedules</p>

		- Hat Correct product storage (packaging) Staff training				
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