

HACCP Calculator Instruction 2

HACCP Calculator ISO 22000 Instructions

HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

Taking the Prerequisite Programmes and Control Measure into consideration Rate the Probability of the Hazard Occuring
 1 = Unlikely
 3 = Likely

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Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	Probability
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 ° C > 15 seconds	3
1	AMF Delivery	Listeria monocytogenes		Hygiene General	Storage 1 - 5 ° C	3
1	AMF Delivery	Personal effects		Protective Work Wear	Storage < - 18 ° C	3
1	AMF Delivery	Wood		4. Storage Prerequisite Programme	Filtration 1mm maximum	3
1	AMF Delivery	Nuts	Identification and segregation of allergens during storage		Filtration 3mm maximum	1
1	AMF Delivery	Stones		2. Manufacturing Control	CIP to specification	2
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures	Hot Water Disinfection	1
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control	Incubation pH Control	3
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control	Positive Release of Finished product for micro	3
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities	Filtration 3mm maximum	3

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Owned by: Technical Manager

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