

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 |

Document Reference **HACCP Calculator Instruction 2 HM25**

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