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HACCP FOOD SAFETY / QUALITY

	Process Step			Hazards	Control Measures	ССР	Critical Limits		Monitoring Procedures	Corrective Action	Responsible Personnel	System Ref
24	Polybottle / cap delivery	у		odies.	Approved suppliers. Polybottles & caps adequately	NO	Polybottles & caps free from foreign matter.	perform	iers audited, mance monitored. integrity checked at ry	Reject delivery and complete non- conformance	Stores personnel	Stores goods sheets
		24.2	Microbial	contamination.	As above	NO	Polybottles & caps free from foreign matter.	As abo	ove	As above	As above	As above
25	Polybottle / cap storage	25.1	Foreign b	odies.	All packs kept off floor, Glass control procedures, Packs intact until debagged, Hygiene and pest control systems. Part used bags resealed	NO	Polybottles & caps free from foreign matter.	Produ	control procedures, ction procedures, ne and pest control ns.	Reject packs if damaged, contaminated or unsealed.	De-bagger ops, operators &supervisors	debag sheets
26	Bottle de-baggers	26.1	Foreign b	odies	Clean satisfactory debag operation	NO	Free from foreign bodies		e wrap material and table covered	Reject contaminated bottles	De -bagger	Traceability sheets
	6	26.2	Physical [Damage	Correct handling and storage , use of correct knives	NO	No damaged bottles , covered table	Packs	checked	Reject faulty bottles	De-bagger	As above
		26.3	Microbial	contamination	Avoid contact with hands and exhalation	NO	Milk free from contamination	Good	hygiene procedures	Reject contaminated bottles	De - bagger , operator & line managers	debag check sheets
27	Bottle transfer to filler	27.1	Foreign bodies		Bottles covered and inverted	CCP 3	Polybottles free from foreign matter.		eyors covered & ers clean	Reject contaminated bottles	Operators	Q SHEETS Production checksheets
28	Capper hopper & sorter	28.1	Foreign bodies		Hopper covered , bags in trolleys and no bag ties	NO	No foreign matter	Pre-st	art checks and audits	Reject affected caps and remove any matter.	Operators and line managers	Q SHEETS Hygiene audit sheets
		28.2	Microbial	contamination.	Hoppers covered and clean. Milk and water splashes controlled.	NO	Milk free from contamination	Daily o swabs	checks and hygiene	Reject affected caps and clean area (dry)	Operators , managers and lab staff	Q SHEETS Check sheets and LiMs
		28.3	Airborne o	contamination	As above	NO	As above	As abo	ove	As above	As above	as above
29	Cap shute	29.1	Foreign be food lube substance		Not permitted	NO	No food lube used	COSHH audits		Re- clean , dispose of caps and chemical	Operators & supervisors	Q SHEETS
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