

No.	Process step	Hazard. Presence, Introduction, Growth, Survival	Chance	Seriousness	Risk Class NS not significant S significant	Justification/Control Measures	Prerequisite	Q1	Q2	Q3	Q4	CCP	QCP	LCP	MCP
1	Items received	Physical													
	See HACCP - Goods In	Micro				See Goods In HACCP study									
		Chemical													
		Allergen													
2	Storage of materials	Physical	I	The introduction of foreign bodies during the sampling operation.	L	L	NS	1. Sampling SOP	Y						
	Items are in stock waiting to be used. At this point, materials may have been sampled for analysis or for a validation exercise. The sampling exercise is unrelated to this flow, but needs to be considered as a potential hazard.	Physical	I	The introduction of physical contamination due to pest infestation	L	L	NS	2. Pest control	Y						
		Micro	G	Growth of vegetative pathogens.	L	L	NS	1. Supplier Assurance and gas flushing of raw materials	Y						
		Chemical	I	The introduction of chemical contamination during sampling operation.	L	L	NS	1. Sampling SOP	Y						
		Chemical	I	Introduction of rain water following external storage	M	L	NS	1. Unsealed drum SOP	Y						
		Allergen	I	The introduction of allergens due to cross contamination of sampling equipment	L	L	NS	1. Sampling SOP	Y						
3	Materials retrieved from stock	Physical	I	The introduction of external debris such as leaves due to not cleaning drum top adequately.	L	L	NS	1. Drum cleaning SOP	Y						
	Materials are collected from stock as required by the work order. Barcode verification used to identify the lots required. If necessary, the drum surfaces are cleaning before bringing into production area.	Micro	I	The introduction of vegetative pathogens from drum surfaces contaminated with bird droppings or other pest activity	L	L	NS	1. Drum cleaning SOP	Y						
		Micro	I	The introduction of vegetative pathogens by operator handling containers with dirty hands/equipment	L	L	NS	1. Hygiene procedure	Y						
		Chemical	I	The introduction of a chemical contamination due to use of incorrect product.	L	L	NS	1. Intake procedure 2. QA Analysis	Y						
		Allergen	I	The introduction of allergens due to incorrectly identified product.	L	L	NS	1. Intake procedure 2. QA Analysis	Y						
4	Heat Jacket/Water butt	Physical	I	The introduction of foreign bodies while container lid is loosened.	L	L	NS	1. lid is in place and threaded, but not tightened.							
	Heat stage may be required to ensure material is in a suitable state for processing. Lid loosened on containers whilst heating.	Micro	G	The growth of vegetative pathogens during the heating operation.	L	L	NS	1. No water present, required for growth.							
		Chemical	I	The introduction of chemical contamination while container lid is loosened.	L	L	NS	1. lid is in place and threaded, but not tightened.							
		Allergen	I	The introduction of an allergen while container lid is loosened.	L	L	NS	1. lid is in place and threaded, but not tightened.							
5	Filter material	Physical	I	The introduction of foreign debris from the immediate environment.	L	L	NS	1. Filtration SOP	Y						
	If required, the materials may be filtered to remove natural waxes.	Micro		None											
		Chemical	I	The introduction of chemical contamination from splashes and spills in the immediate vicinity.	L	L	NS	1. Filtration SOP	Y						
		Chemical	I	The introduction of chemicals via cross contamination from filtration equipment	L	L	NS	1. Filtration SOP 2. Equipment cleaning.	Y						
		Allergen		None											
6	Decant into packaging	Physical	P	The presence of foreign bodies from material or the environment	M	M	S	1. Filtration SOP	Y	Y	Y		CCP 1		
	The material is decanted from original packaging into smaller batches of the same material. A sample of the product is taken and sent to the lab for analysis.	Physical	P	The presence of foreign material in the packaging material.	L	M	NS	1. Filtration SOP	Y						
		Micro	P	The presence of micro. contamination in the packaging material.	L	L	NS	1. Supplier Assurance	Y						
		Chemical	I	The introduction of chemicals via cross contamination from used/unclean containers.	M	L	NS	1. Equipment cleaning	Y						

		Allergen	I	The introduction of allergens from used/unclean containers.	L	L	NS	1. Containers used for allergens are not re-used.										
7	Chill/Set material	Physical	I	The introduction of foreign debris from the immediate environment.	L	L	NS	1. Lids are in place, but not secured										
	The filled containers may be moved into the chiller container to lower the temperature and allow rapid setting of the material. Lids are on product containers, but not secured.	Micro		None														
		Chemical		None														
		Allergen	I	The introduction of an allergen while container lid is loosened.	L	L	NS	1. Lids are in place, but not secured										
8	Seal packaging	Physical		None														
	Screw fit lids are tightened to ensure good seal, tamper evident security seal are attached.	Micro		None														
		Chemical		None														
		Allergen		None														
9	Label	Physical		None														
	Adhesive labels are attached to the container. Labels are provided with work order.	Micro		None														
		Chemical	I	The introduction of chemical contamination due to incorrectly identified products.	L	L	NS	1. GWP 2. labels provided with work order.										
		Allergen		None														
10	Weigh material into blend tank	Physical	I	The introduction of foreign bodies due to the use of unclean tanks/containers	L	L	NS	1. Cleaning SOP 2. QA analysis	Y									
	Using either the floor scales or desktop scales for smaller quantities, measure the required quantity into the blending tank.	Micro		None														
		Chemical	I	The introduction of chemical contamination due to the use of uncleaned blending equipment	L	L	NS	1. Equipment cleaning 2. QA Analysis	Y									
		Chemical	I	The introduction of chemical contamination from oils/grease following maintenance.	L	L	NS	1. Maintenance SOP	Y									
		Allergen	I	The introduction of allergens due to the use of unclean blending equipment	L	M	NS	1. Equipment cleaning 2. QA Analysis	Y									
11	Blend	Physical		None														
	The materials are blended in the blending tank.	Micro		None														
		Chemical	I	The introduction of chemical contamination due to the use of unclean tanks/containers.	L	L	NS	1. Equipment cleaning 2. QA Analysis	Y									
		Chemical	I	The introduction of chemical contamination from oils/grease following maintenance.	L	L	NS	1. Maintenance SOP	Y									
		Allergen	I	The introduction of allergens due to the use of unclean tanks/containers.	L	M	NS	1. Equipment cleaning 2. QA Analysis	Y									
12	Decant to packaging	Physical	P	The presence of foreign bodies from material or the environment	M	M	S	1. Filtration SOP	Y	Y	Y						CCP 1	
	Following the blending process, the material is decanted into the required packaging size. An in-line or conical filter is used to remove foreign debris. A sample of the product is taken and sent to the lab for analysis.	Physical	P	The presence of foreign material in the packaging material.	L	M	NS	1. Filtration SOP	Y									
		Micro	P	The presence of micro. contamination in the packaging material.	L	L	NS	1. Supplier assurance	Y									
		Chemical	I	The introduction of chemicals via cross contamination from used/unclean containers.	L	L	NS	1. Equipment cleaning 2. QA Analysis	Y									
		Chemical	P	The presence of the incorrect or out of specification material.	M	L	NS	1. QA Analysis	Y									
		Allergen	I	The introduction of allergens from used/unclean containers.	L	M	NS	1. Equipment cleaning 2. QA Analysis	Y									
13	Seal packaging	Physical		None														
	Screw fit lids are tightened to ensure good seal, tamper evident security seal are attached.	Micro		None														
		Chemical		None														
		Allergen		None														
14	Label	Physical		None														
	Adhesive labels are attached to the container. Labels are provided with work order.	Micro		None														
		Chemical	I	The introduction of chemical contamination due to incorrectly identified products.	L	L	NS	1. QA Analysis 2. Work order labels	Y									
		Allergen		None														
15	Decant into packaging	Physical	P	The presence of foreign bodies from material or the environment	M	M	S	1. Filtration SOP	Y	Y	Y						CCP 1	

Following the bulking process, the material is decanted into the required packaging size. An in-line or conical filter is used to remove foreign debris. A sample of the product is taken and sent to the lab for analysis.	Physical	P	The presence of foreign material in the packaging material.	L	M	NS	1. Filtration SOP	Y									
	Micro	P	The presence of micro. contamination in the packaging material.	L	L	NS	1. Supplier assurance	Y									
	Chemical	I	The introduction of chemicals via cross contamination from used/unclean containers.	L	L	NS	1. Equipment cleaning 2. QA Analysis	Y									
	Allergen	I	The introduction of allergens from used/unclean containers.	L	M	NS	1. Equipment cleaning 2. QA Analysis	Y									
16 Seal packaging	Physical		None														
Screw fit lids are tightened to ensure good seal, tamper evident security seal are attached.	Micro		None														
	Chemical		None														
	Allergen		None														
17 Label	Physical		None														
Adhesive labels are attached to the container. Labels are provided with works order.	Micro		None														
	Chemical	I	The introduction of chemical contamination due to incorrectly identified products.	L	L	NS	1. QA Analysis 2. Work order labels	Y									
	Allergen		None														
18 Storage	Physical		None														
The finished product is stored for further use at a later time.	Micro		None														
	Chemical		None														
	Allergen		None														
19 Receipt of packaging	Physical		None														
Packaging is recieved from approved suppliers as ordered.	Micro		None														
	Chemical	I	The introduction of non-food safe chemicals i.e. Phthalates etc from packaging material.	L	L	NS	1. Material used in low concentrations. 2. Supplier Assurance	Y									
	Allergen		None														
20 Storage of packaging	Physical	I	The introduction of physical contamination i.e. Wood, dust or debris due to poor storage conditions.	L	L	NS	1. Packaging in covered container										
Packaging is stored until required in the packaging storage area.	Micro		The introduction of micro contamination from pests	L	L	NS	1. Packaging in covered container										
	Chemical	I	The introduction of chemical contamination during storage of drums	L	L	NS	1. Packaging in covered container										
	Allergen	I	The introduction of allergens during the storage of drums	L	L	NS	1. Packaging in covered container										