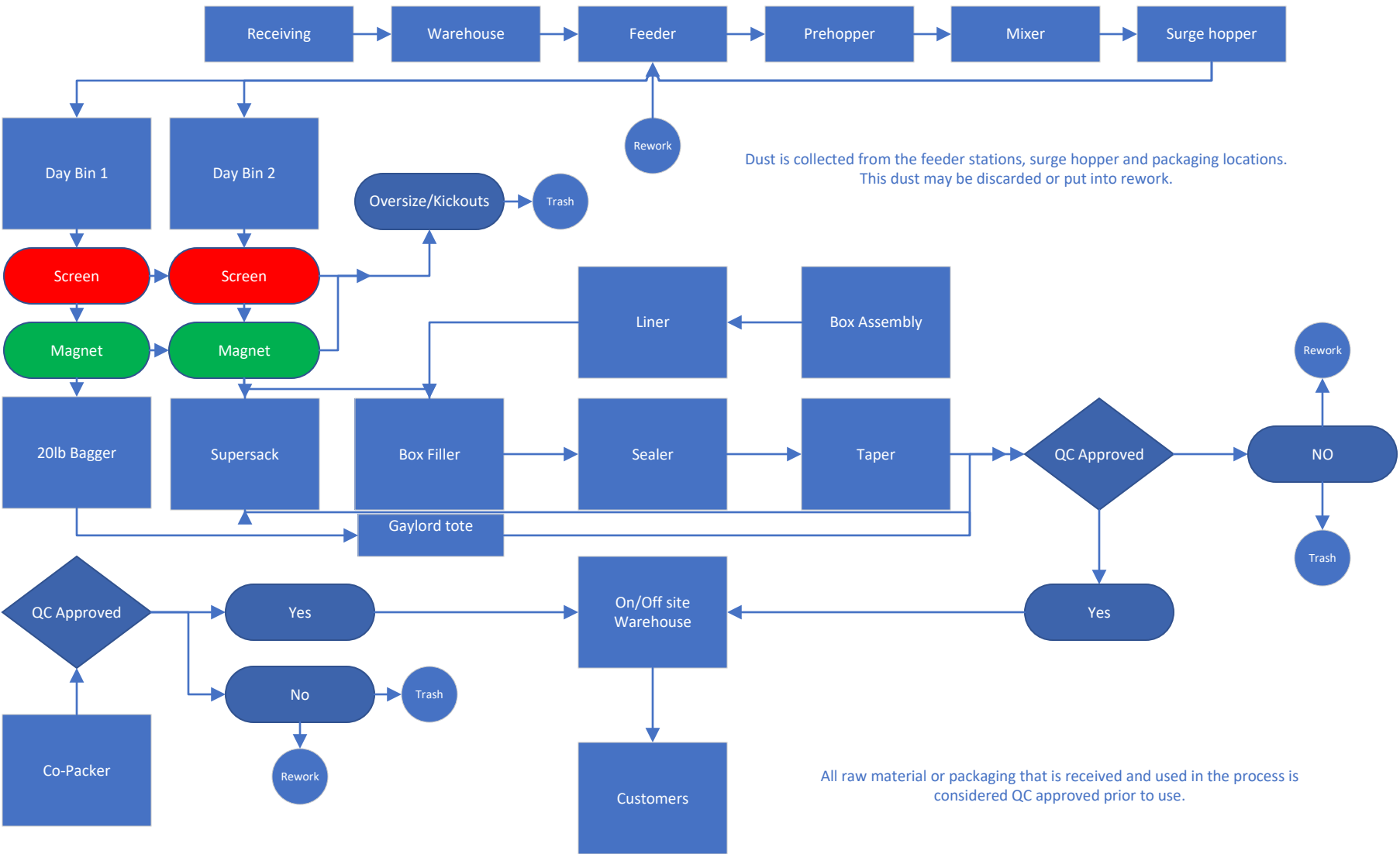




HACCP Master Plan

CCP#	HAZARD	CRITICAL LIMITS	MONITORING PROCEDURE	DEVIATION PROCEDURE	RECORD NAME/LOCATION	VERIFICATION RESPONSIBILITY
CCP-1	Foreign material Metal fragments	10, 20, 40, 60 Mesh size	Screen is checked at start of each shift used by operators visually looking for holes and material on the screen.	Isolate and hold product in question for investigation.	Building B, Bin 1 SP-16 A Food Safety	PCQI
CCP-2	Foreign material Metal fragments	10, 20, 40, 60 Mesh size	Screen is checked at start of each shift used by operators visually looking for holes and material on the screen.	Isolate and hold product in question for investigation.	Building B, Bin 2 SP-16 A Food Safety	PCQI
CCP-3	Foreign material	10 Mesh size	Screen is checked at start of each shift used by operators visually looking for holes and material on the screen.	Isolate and hold product in question for investigation.	Building C CCP record Pre-Op check Food Safety	PCQI
CCP-4	Foreign material Metal fragments	10, 20, 40, 60 Mesh size	Screen is checked at start of each shift used by operators visually looking for holes and material on the screen.	Isolate and hold product in question for investigation.	Sector 7 SP-16 A Food Safety	PCQI
CCP-5	Foreign material Metal fragments	10, 20, 40, 60 Mesh size	Screen is checked at start of each shift used by operators visually looking for holes and material on the screen.	Isolate and hold product in question for investigation.	Specialty room SP-16 A Food Safety	PCQI
CCP-6	Metal fragments	2.5 mm fe, 3.5 mm nf, 3.0 mm ss	Metal detector is checked at the start, middle and end of each operational shift used by the operator.	Isolate and hold product in question for investigation.	Specialty room SP-16 A Food Safety	PCQI
CCP-7	Metal fragments	7.0 mm	Rare earth magnet prior to packaging. Checked prior to and after packaging for the evidence of potential metal fragments.	Isolate and hold product in question for investigation.	Rice room, SP-16 A Food Safety	PCQI
OPRP-1	Broken sewing needle	Intact needle	Start and end of shift inspection. Checking for the condition of the needle that it is not broken or missing.	Isolate and hold product in question for investigation.	Rice room, SP-16 A Food Safety	PCQI

1835 E. North Street | Salina, KS 67401 | Phone: 785-825-2181 | Fax: 785-825-8908



Vitamin and Mineral HACCP Flow Chart
Rev. 1/17/2023
Reviewed. 1/17/2023