

Section Title: HACCP Plan and Risk Assessment			Rev. 00													
Issue date:		18.03.2020	Approved by: Istvan J. Meszaros													
Review Date:		21.08.2020	Section 8.5.4.5													
IMCO Premium Foods Ltd.																
Process Step Details		Hazard Identification (HI)		Risk Assessment (RA)				CCP/OPRP Determination								
Step No.	Step Name	Step Description	Hazard	Risk Occur	Risk Severity	Risk Asses Score (RA)	Notes on RA	Control Measure Decision (PRP OPRP or CCP Determination).	Q1	Q2	Q3	Q4	CCP or OPRP (Y/N)	Notes on PRP or CCP Determination (OPRP or CCP)		
1	Purchasing	All raw materials are ordered. Raw materials may only be purchased from suppliers which have been formally approved.	(Biological) Survival of spore forming bacteria, yeasts & moulds, E. Coli due to poor supplier processing controls and inadequate hygiene standards.	2	5	10	No new raw material supplier is accepted unless we are satisfied that the supplier fully compliant with both statutory and regulatory requirements as a minimum.	Medium risk OPRP or CCP determination	Y	N	N	N	OPRP1	This step is controlled by OPRP1. Supplier assurance & purchasing policy. Also certificates of conformance. Raw material micro sampling from supplier & PRP storage procedures.		
			(Physical): Foreign body contamination from poor house keeping, hygiene standards & handling, pest (e.g dirt, droppings, dust, debris packaging, glass, hard plastic, wood, metal etc.).	1	3	3	No new raw material supplier is accepted unless we are satisfied that they are fully compliant with both statutory and regulatory requirements as a minimum. Past experience indicates that the risk occurrence is low as the products are packaged upon arrival to the Company.	Low risk control through PRP: Cleaning and hygiene, Supplier assurance, Incoming inspection.								
			(Chemical): Hazardous chemicals naturally present in the product (e.g allergens) or in the environment (e.g gasoline vapours or cleaning chemical residues).	1	4	4	Products are designed not to have hazardous chemicals at concentrations which are hazardous to health. Specifications are agreed with suppliers. Products containing allergens are declared and appropriate handling procedures are implemented to avoid cross contamination.	Low risk step controlled by Supplier assurance procedures.								
			(Intrinsic) Allergens: Allergenic proteins naturally present in the products supplied.	1	5	5	Products are packaged. Supplier VAQ's identify allergen status.	Low risk control through PRP: Storage procedures, Cleaning and hygiene, Supplier assurance, Incoming inspection.								
2	Incoming Product Inspection	Incoming products are checked (quantity, BBD, quality of packing, quality of goods).	(Biological).Survival and growth of spore forming bacteria, yeasts & moulds.	2	4	8	While the risk severity differs for the different types of bacteria, yeasts & mould. For the purpose of this risk assessment, the worst case scenario, targeting the most sensitive members of the population have been considered.	Medium risk OPRP or CCP determination	Y	N	N	N	OPRP 2	Controlled by OPRP quality acceptance, checks of all raw materials and delivery vans.		
			(Physical): Foreign body contamination from poor house keeping, hygiene standards & handling, pest (e.g dirt, droppings, dust, debris packaging, glass, hard plastic, wood, metal etc.).	1	3	3	The team have determined the risk to be low as all raw materials are packaged and all products, delivery vans are inspected when the delivery arrives.	Low risk control through PRP: Supplier assurance, Training procedures, Incoming goods inspection.								
			(Chemical): Hazardous chemicals naturally present in the product (e.g allergens) or in the environment (e.g gasoline vapours or cleaning chemical residues).	1	4	4	Products are designed not to have hazardous chemicals at concentrations which are hazardous to health.The risk has been deemed to be low because the products are packaged.	Low risk control through PRP: Supplier assurance, Training procedures, Incoming goods inspection.								

			<b>(Intrinsic) Allergens:</b> Allergenic proteins naturally present in the products supplied.	1	5	5	All raw material suppliers must formally declare their allergen status via the supplier questionnaire or/and product specification. A list of allergens handled on site has been prepared. Products containing allergens are declared via final product labels and appropriate handling procedures are implemented to avoid any possible allergen cross contamination.	<b>Low risk control PRP: Supplier assurance, Training procedures, Incoming goods inspection, Storage procedures.</b>							Appropriate handling procedures are implemented to avoid cross contamination as per SOP 3.
3a	Ambient Storage	All products transferred to ambient store.	<b>(Biological):</b> Poor hygiene standards of storage room and storage equipment.	1	3	3	The risk is considered to be low because products are wrapped and packaged.	<b>Low risk control through PRP: Supplier assurance, Training procedures, Incoming goods inspection.</b>							
			<b>(Chemical):</b> Hazardous chemicals naturally present in the product (e.g allergens) or in the environment (e.g gasoline vapours or cleaning chemical residues).	1	3	3	The risk has been deemed to be low because all products are stored covered and separately from other products.	<b>Low risk control through PRP: Storage procedures, Prevention of cross contamination procedures.</b>							
			<b>(Physical):</b> Foreign body contamination from poor house keeping, hygiene standards & handling, pest (e.g dirt, droppings, dust, debris packaging, glass, hard plastic, wood, metal etc.).	1	3	3	The team have determined the risk to be low as products are stored covered and packed.	<b>Low risk control through PRP: Cleaning and hygiene, Foreign body control (Hard plastic controls).</b>							
			<b>(Intrinsic) Allergens:</b> Allergenic proteins naturally present in the products supplied.	1	5	5	All raw material suppliers must formally declare their allergen status via the supplier questionnaire or/and product specification. A list of allergens handled on site has been prepared. Products containing allergens are declared via final product labels and appropriate handling procedures are implemented to avoid any possible allergen cross contamination. The risk of allergen cross contamination is low as all materials are wrapped and packaged.	<b>Low risk control PRP: Storage procedures, Prevention of cross contamination procedures.</b>							
3b	Repacking, Blending	Products are decanted from bulk packaging and re-packed into smaller size packs. Based on Company's recipes products are blended and re-packed into smaller size packs.	<b>(Biological):</b> Contamination of Product with pathogenic bacteria. Salmonella, VTEC, Staphylococcus aureus and Bacillus cereus.	2	4	8	The risk is considered medium as products are un packaged and may be subject to contamination by staff and environment.	<b>Medium risk OPRP or CCP determination</b>	Y	N	N		OPRP3	Controlled by Personal Hygiene Procedures, Cleaning Procedures, Contamination Control Procedures.	
			<b>(Chemical):</b> Hazardous chemicals naturally present in the product (e.g allergens) or in the environment (e.g gasoline vapours or cleaning chemical residues).	2	4	8	No new raw material supplier is accepted unless we are satisfied that they fully compliant with both statutory and regulatory requirements as a minimum. Cleaning & Chemical control procedures are in place.	<b>Medium risk OPRP or CCP determination</b>	Y	N	N	Y	OPRP3	This step is controlled by OPRP 1: Supplier assurance, Purchasing procedures. Also certificates of conformance. Raw material micro sampling from supplier, Storage procedures. Contamination control procedures.	
			<b>(Physical):</b> Foreign body contamination from poor house keeping, hygiene standards & handling, pest (e.g dirt, droppings, dust, debris packaging, glass, hard plastic, wood, metal etc.).	2	4	8	No new raw material supplier is accepted unless we are satisfied that they fully compliant with both statutory and regulatory requirements as a minimum. Foreign body controls are in place at the site and staff must be vigilant when repacking product and inspect for FB Contamination.	<b>Medium risk OPRP or CCP determination</b>	Y	N	N		OPRP3	This step is controlled by OPRP 1: Supplier assurance, Purchasing policy. Goods acceptance, Repacking procedures, Staff training, Contamination control.	

			<b>(Intrinsic) Allergens:</b> Allergenic proteins naturally present in the products supplied.	2	5	10	All raw material suppliers must formally declare their allergen status via the supplier questionnaire and/or product specification. A list of allergens handled on site has been prepared. Products containing allergens are declared via final product labels and appropriate handling procedures are implemented to avoid any possible allergen cross contamination.	Medium risk OPRP or CCP determination	Y	N	Y	Y	OPRP3	Allergens are controlled as part of the companys OPRP 3: Allergen control program. Products containing allergens are declared on final product labels and appropriate handling procedures are implemented to avoid cross contamination.
4	Ambient Storage	All repacked products transferred to ambient store.	<b>(Biological):</b> Poor hygiene standards of storage room and storage equipment.	1	3	3	The risk is considered to be low because products are wrapped and packaged.	Low risk control through PRP: Supplier assurance, Training procedures, Incoming goods inspection.						
			<b>(Chemical):</b> Hazardous chemicals naturally present in the product (e.g allergens) or in the environment (e.g gasoline vapours or cleaning chemical residues).	1	3	3	The risk has been deemed to be low because all products are stored covered and separately from other products.	Low risk control through PRP: Storage procedures, Prevention of cross contamination procedures.						
			<b>(Physical):</b> Foreign body contamination from poor house keeping, hygiene standards & handling, pest (e.g dirt, droppings, dust, debris packaging, glass, hard plastic, wood, metal etc.).	1	3	3	The team have determined the risk to be low as products are stored covered and packed.	Low risk control through PRP: Cleaning and hygiene, Foreign body control (Hard plastic controls).						
			<b>(Intrinsic) Allergens:</b> Allergenic proteins naturally present in the products supplied.	1	5	5	All raw material suppliers must formally declare their allergen status via the supplier questionnaire or/and product specification. A list of allergens handled on site has been prepared. Products containing allergens are declared via final product labels and appropriate handling procedures are implemented to avoid any possible allergen cross contamination. The risk of allergen cross contamination is low as all materials are wrapped and packaged.	Low risk control PRP: Storage procedures, Prevention of cross contamination procedures.						
5	Dispatch	Orders are dispatched to customers.	<b>(Biological):</b> Contamination of Product with pathogenic bacteria. Salmonella, VTEC, Staphylococcus aureus and Bacillus cereus.	1	5	5	Low risk as product is packaged and dry.	Low risk control through PRP: Cleaning and hygiene, Transport control procedures, Training procedures.						
			<b>(Physical):</b>	1	4	4	Low risk of contamination as all product is wrapped and packaged.							
			<b>(Chemical):</b>	1	4	4	Low risk of contamination as all product is wrapped and packaged.							
			<b>(Intrinsic) Allergens:</b> Allergenic proteins naturally present in the products supplied.	1	5	5	Low risk of contamination as all product is wrapped and packaged.							