

HACCP PLAN

Company Name:

Monster's Pie & Mash

Address:

9 Mill Close

Sapcote

Leicestershire

LE9 4FW

People involved in HACCP creation:

1. Stephen Morgan

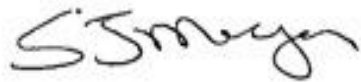
HACCP Plan for: Pie & Mash

Start Date: 30th September 2017

Completion Date: 30th September 2017

Plan agreed by: Name: Stephen Morgan

Position: Proprietor



Signed:

Date: 30th September 2017

State process: Cooking and Serving off Pie & Mash at Events

HACCP PLAN

HACCP PLAN FOR: Cooking and Serving off Pie & Mash at Events

Hazards:

Biological safety: To prevent, eliminate or reduce microbiological contamination of foods and to reduce the potential for growth.

Physical and chemical safety: To prevent the physical and chemical contamination of foods.

Product: Pie, Mash, Mushy Peas & Gravy.

Intended use: Ready to eat product

Process:

Delivery and storage of product, preparation, cooking, chilled storage and display for sale.

Packaging, storage, distribution:

Food grade boxes for the Pies, Storage in chilled unit for sale. The remainder are prepared immediately before being serving. The potatoes and marrowfat pies are in paper sacks and the gravy is in a plastic air tight container.

Customers:

Event Attendee's

Shelf life/conditions of use:

Pies are delivered cooked with 8 days of refrigerated life.



Process Step:		Notes
Food Safety Hazards and Causes	Food Safety Hazards and Causes	A Critical Control Point (CCP) is a process step at which control is essential to prevent, eliminate or reduce a hazard to an acceptable level. If this process step is a CCP establish at least one critical limit, monitoring procedures and corrective actions for this step.
cross contamination, multiplication of bacteria	Protection from physical contamination and odour from chemicals during all stages. Thorough cooking.	

CCP/ CP No.	Critical/'Legal' Limit(s)	Monitoring Plan				Corrective Action Plan			Refer to Method Statement Notes
		Procedures/Control Measure	Frequency	Responsibility	Records	Procedures	Responsibility	Records	
1	Cooked to 76°C	Temperature Probe	One from every batch	Chef	Hot Log	If temp not reached – return to oven until temperature reached.	Chef	Hot Log	No.5
2	Pies stored between 1°C and 5°C	Temperature Probe	Twice Daily	Chef	Cool Log	If temperature goes over 7°C dispose of the product.	Chef	Cool Log	No.2
3	Hot Holding for a maximum of 2 hours for products under	Timer	2 hours	Chef	Hot Hold Log	If 2 hours elapses dispose of	Chef	Hot Hold Log	No.6

	65°C					food			
4	Cross contamination physical	Correct cleaning and visual check against cleaning list	Continuous	All Staff	Continuous visual monitoring	Re-clean re-train staff and destroy suspect product	All Staff	Continuous visual monitoring	No.7
5	Cross contamination chemical	Cleaning shall be completed with food safe products only following manufacturers instructions.	Continuous	All staff		Re-clean re-train staff and destroy suspect product	All Staff		No.7
6	Cross contamination biological	Staff training and hygiene rules together with strict physical separation of raw and cooked food.	Continuous	All staff		Re-clean re-train staff and destroy suspect product	All Staff		No.7

Version: 1	Date: 30/09/2017	Completed By: S. Morgan	Checked: S. Morgan
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Verification of the HACCP Plan

Evidence	Yes	No	If yes what have you done about this? <i>Refer to other documents if necessary</i>
			Have you changed your HACCP plan(s)?
Has information been received about new hazards, legislation or best practices that need to be reflected in your HACCP plan(s)?	YES		N/A
			Are these changes reflected in your HACCP plan(s)?
Do your daily diary records show that, where action was needed, changes have been made to hygiene procedures, checks carried out, staff instruction etc?		NO	N/A
			How have you changed your HACCP plan(s)?
Do audit reports (e.g. EH visits) indicate that your HACCP plan(s) need to be changed?		NO	N/A
			How have you changed your HACCP plan(s)?
Do audit reports indicate that your HACCP plan(s) have not been put into practice properly?		NO	N/A

Look back at how your good hygiene practices and operational procedures have been working since the last time you reviewed your HACCP Plan(s) to make sure they are still effective in managing food safety.

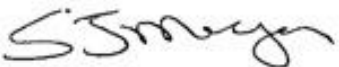
Answer these questions to help complete the HACCP Plan Review checklist on the next page.



Evidence	Yes	No	If yes, what have you done about this? <i>Refer to other documents if necessary</i>
			What do your investigations suggest caused the complaint?
Have you received customer complaints?		NO	N/A
			What does this mean for your procedures of HACCP plan(s)?
Have you received customer complaints?			N/A
			What changes are you making as a result?
Have you received microbiological test results that indicate your hygiene procedures need to be improved?		NO	N/A
			What changes are you making as a result?
Having followed a sample of product from before, during and after processing, does it show that company procedures are not being followed correctly,		NO	N/A



A validation check should be carried out before the plan is first implemented to make sure it is thorough and accurate. If the Plan is in anyway incomplete or inaccurate it must be amended. Validation checks should also be carried out whenever the Plan is reviewed.

Description	Yes	No	Notes
Is the scope an accurate description of the process?	<input checked="" type="checkbox"/>		
Does the flow chart correctly identify each step in the process?	<input checked="" type="checkbox"/>		
Are all significant hazards correctly identified and addressed?	<input checked="" type="checkbox"/>		
Are adequate control measures in place?	<input checked="" type="checkbox"/>		
Have the CCPS/CPs been correctly identified/justified?	<input checked="" type="checkbox"/>		
Are the critical/legal limits acceptable?	<input checked="" type="checkbox"/>		
Are there procedures in place for monitoring?	<input checked="" type="checkbox"/>		
Are corrective actions in place and understood by relevant staff?	<input checked="" type="checkbox"/>		
Are there adequate records in place?	<input checked="" type="checkbox"/>		
Will the plan control all the significant hazards if followed correctly?	<input checked="" type="checkbox"/>		
<i>Validation Carried Out By: S. Morgan Position: Proprietor</i>  <i>Signed:</i> <i>Date Completed: 30/09/2017 Review Date: 29/09/2018</i>			

HACCP Reviews

Review Completed By:	Position:	Signed:	Date:
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S. Morgan	Proprietor	<i>S. Morgan</i>	30/09/2017

Reviews will be completed annually or when legislation changes or EHO audits.