

Issue Date:		01-06-2011		Dev Food Industry					Document No.: F/HACCP/03/01				
Approved by:		HACCP Plan					Issue No. : 01						
Food Safety Team Leader		Product Description			Bread					Page 1 of 1			
Sr. No.	Step / Control Point	Hazard	Control Measure	CCP	Critical Limits	Monitoring					Corrective Action (What & Who)	Verification (What & Who)	Records
						What	Where	How	When	Who			
1	Dryer	Yeast, Mould salmonella and E.Coli	Temperature	CCP	Min 180 °C	What: Temperature Where: At Dryer How: Proper setting and monitoring of the temperature at dryer When: Daily Who Production Incharge					<u>IMMEDIATE</u> <u>What:</u> Do the setting of the temperature <u>Who:</u> production Incharge <u>PREVENTIVE</u> Follow up with worker for proper process	<u>What:</u> Verifying temperature monitoring records <u>How:</u> Review <u>When:</u> for each batch <u>Who:</u> Production Incharge	Dryer loghseet