

### **3.1 RAW MATERIALS:**

#### **1.Receiving Raw Materials**

##### **a.Supplier Approval and Verification:**

**CCP:** Ensuring that raw materials come from approved suppliers who meet quality and safety standards.

**Control Measures:** Supplier audits, certification checks, and verification of compliance with specifications.

##### **b.Incoming Raw Material Inspection:**

**CCP:** Verifying the quality and condition of raw materials upon receipt.

**Control Measures:** Sampling and testing for physical, chemical, and microbiological parameters. Rejection of non-compliant materials.

##### **c.Allergen Control:**

**CCP:** Preventing cross-contamination from allergens in incoming raw materials.

**Control Measures:** Labeling, segregation, and cleaning protocols to prevent allergen cross-contact.

#### **2.Processing:**

##### **a.Temperature Control:**

**CCP:** Maintaining proper temperatures during cooking, chilling, and storage to prevent microbial growth and ensure food safety.

**Control Measures:** Monitoring and recording temperatures at critical points, using thermometers and data loggers.

**b.Cooking and Heating Processes:**

**CCP:** Ensuring adequate cooking or heating to eliminate pathogens such as bacteria and viruses.

**Control Measures:** Time-temperature monitoring, validation of cooking processes, and calibration of cooking equipment.

**c.pH Control:**

**CCP:** Monitoring and controlling pH levels to prevent growth of pathogens and ensure product stability.

**Control Measures:** pH meters and probes for measurement, adjustment of formulations if necessary.

**3.Packaging and storage:**

**a.Packaging Integrity:**

**CCP:** Ensuring that packaging materials are intact to prevent contamination and maintain product quality.

**Control Measures:** Visual inspection, leak testing, and use of suitable packaging materials.

**b.Storage Conditions:**

**CCP:** Maintaining proper storage conditions (e.g., temperature, humidity) to prevent spoilage and maintain shelf-life.

**Control Measures:** Monitoring environmental conditions, rotation of stock, and segregation of products.

#### **4.Finished Product:**

##### **a.Final Product Inspection:**

**CCP:** Verifying the safety, quality, and conformity of finished products before distribution.

**Control Measures:** Sampling and testing for sensory attributes, chemical composition, and microbiological contamination.

##### **b.Packaging and Labeling:**

**CCP:** Ensuring correct labeling of allergens, nutrition information, and compliance with regulatory requirements.

**Control Measures:** Verification of labeling accuracy and adherence to packaging specifications.

##### **c.Implementation and Monitoring:**

**HACCP Plan:** Implementing a Hazard Analysis Critical Control Point (HACCP) plan to identify, assess, and control hazards at each CCP.

**Monitoring and Verification:** Regular monitoring, verification, and validation of CCPs to ensure effectiveness in controlling hazards.

**Documentation and Record-Keeping:** Maintaining records of monitoring activities, deviations, corrective actions taken, and verification procedures.