Detailed HACCP Audit Table (Critical Control Points & Critical Quality Points Only)

Proc No 215 **Receipt of Goods** **Approval Date:** 01-Sep-10 **Issue No:** 1 **Rev No** 0

3 Check that the Raw Materials have been ordered and that they are on the Approved Inputs Register (Doc No QA 008).

Hazard	Control Measures	Status	Critical Limits	Monitoring		Corrective Action	Records
Products Quality Product not to specifications.	Do not accept goods unless on Approved Inputs Register and from Approved Supplier.	CQP 1	Must be approved	**What** **How** **When** **Where** **Who**	Goods received Approved Inputs Register At Receival Goods Receival Area Storeman	Do not accept goods not from an approved supplier, Quarantine any substituted goods. Raise Non Conformance against supplier.	Approved Suppliers Register, Approved Inputs Register, Non Conformance Reports.

8 Check that the temperature of the goods is between 0 and 5°C and record on Form No 215-01 Goods Inward Record.

Hazard	Control Measures	Status	Critical Limits	Monitoring		Corrective Action	Records
Products Microbial Microbial growth	Reject goods if temperature is outside acceptable range.	CCP 1	Must be between 0 and 5°C	**What** **How** **When** **Where** **Who**	Receival temperatures Thermometer/ Ray Tech gun At Receival Goods Receival Area Storeman	Reject goods if temperature not between 0 and 5°C. Raise Non Conformance against supplier.	Form No 215-01 Goods Inward Record.

Proc No 220 **Storage of Raw Materials, Packaging and Chemicals** **Approval Date:** 01-Sep-10 **Issue No:** 1 **Rev No** 0

2 Ensure that all goods are stored off the floor in appropriate shelving, on pallets or in containers that prevent cross contamination.

Hazard	Control Measures	Status	Critical Limits	Monitoring		Corrective Action	Records
Premises Chemical Cross Contamination	GMP Inspections, Staff Training	CCP 2	Nil Contamination	**What** **How** **When** **Where** **Who**	Product Segregation GMP Inspections Weekly All storage areas Quality Manager	Discard any product where contamination could have occurred, Raise Non Conformance, Retrain Staff.	GMP Inspection Records, Non Conformance Register, Staff training records.

7 Read Chiller temperature gauge at the start and end of each working day and record results on Form No 220-01 Freezer and Coolroom Temperature Record. (Note temperature should be between 0 and 5°C.)

Hazard	Control Measures	Status	Critical Limits	Monitoring		Corrective Action	Records
Products Microbial Microbial growth	Discard any product where storage temperatures have been exceeded	CCP 3	Must be between 0 and 5°C	**What** **How** **When** **Where** **Who**	Storage Temperatures Temperature Gauge Twice Daily All Chillers Storeman	Discard any product if temperature not between 0 and 5°C. Raise Non Conformance.	Daily Coolroom Temperature Records