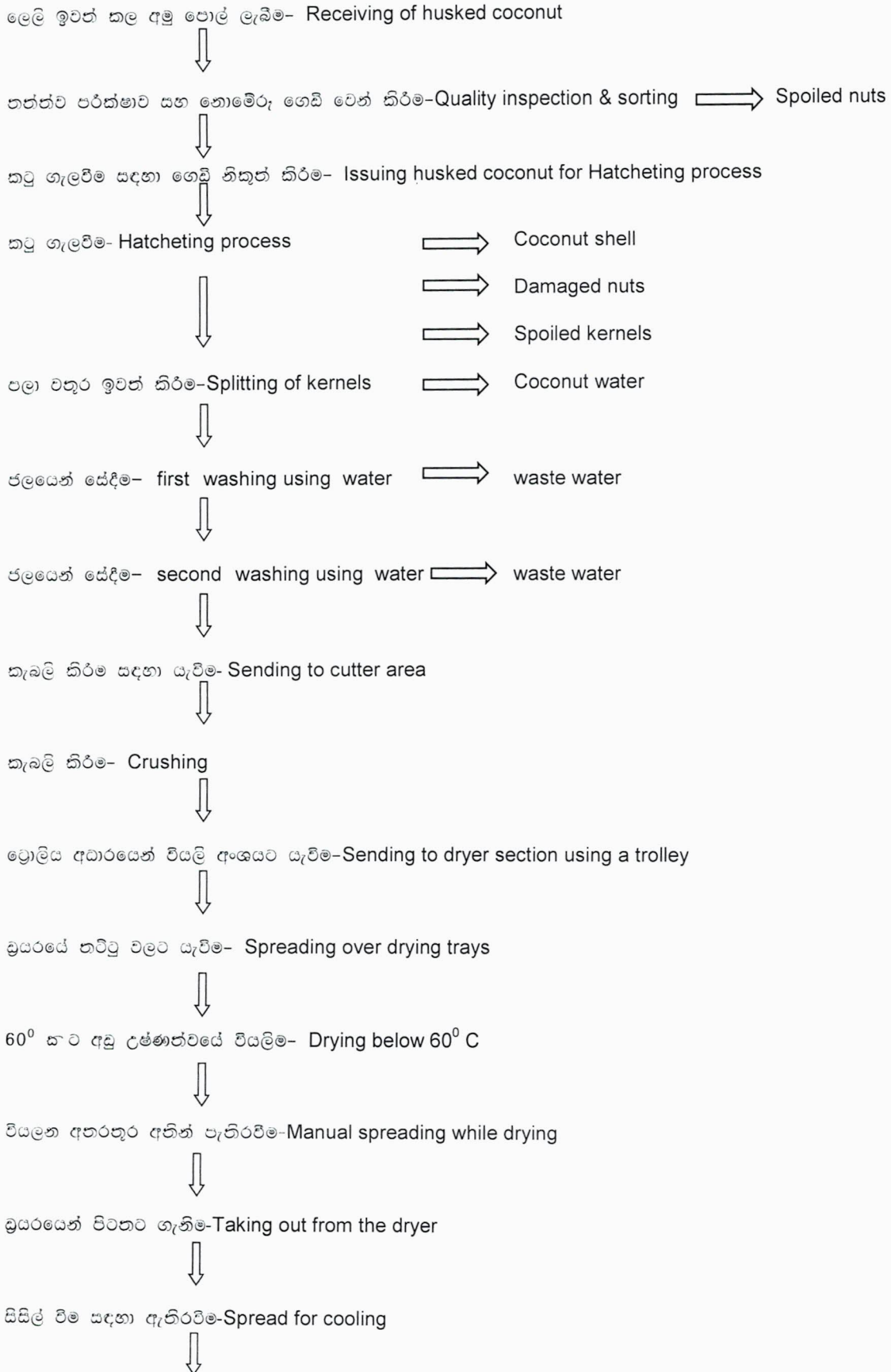


Annexure 07 – Process Flow Chart



10/10/10

10/10/10



පොලාතින් බෑග් වල තාවකාලිකව ඇසිරවීම- Temporary storing using polythene bags



තෙල් නිස්සාරකයට උමීම-Feeding in to the oil extractor ⇒ Oil cake



නිෂ්පාදනය කරන තෙක් ඇසුරා තැබීම-Store until usage/ disposal



අමු නැවුම් පොල් තෙල් තෙල් වැංකියට එකතු කිරීම-Collection of white Coconut oil in to the oil tank



මෙඩි තැන්පත් වීමට ඉඩ සැලැස්ම-Allowing for sedimentation ⇒ Sediment



ෆිල්ටර් වැංකිය වෙත නැවුම් තෙල් පොම්ප කිරීම- Pumping of Coconut oil to filter tank



ෆිල්ටරය වෙත යැවීම- Sending to the filter



පෙරීම-Filteration process ⇒ Sediment



පෙරණය ෆිල්ටර් වැංකියට යැවීම-Sending filterate in to the tank



වැංකි වලට යැවීම-Sending oil to SS tanks



උස් වැංකියේ ගබඩා කිරීම- Sending Coconut oil to Storage tank



නිකුත් කරන තෙක් ගබඩා කිරීම-Store Until Issue

Evaluation of Food Safety Hazard

Probability	Low	Medium	High
Marks	1	2	3

Severity	Low	Medium	High
Marks	1	2	3

Risk	Low	Medium	High
Marks	1-2	3-4	6-9

RISK ASSESSMENT		Severity		
		L (1)	M (2)	H (3)
Probability	L (1)	1	2	3
	M (2)	2	4	6
	H (3)	3	6	9

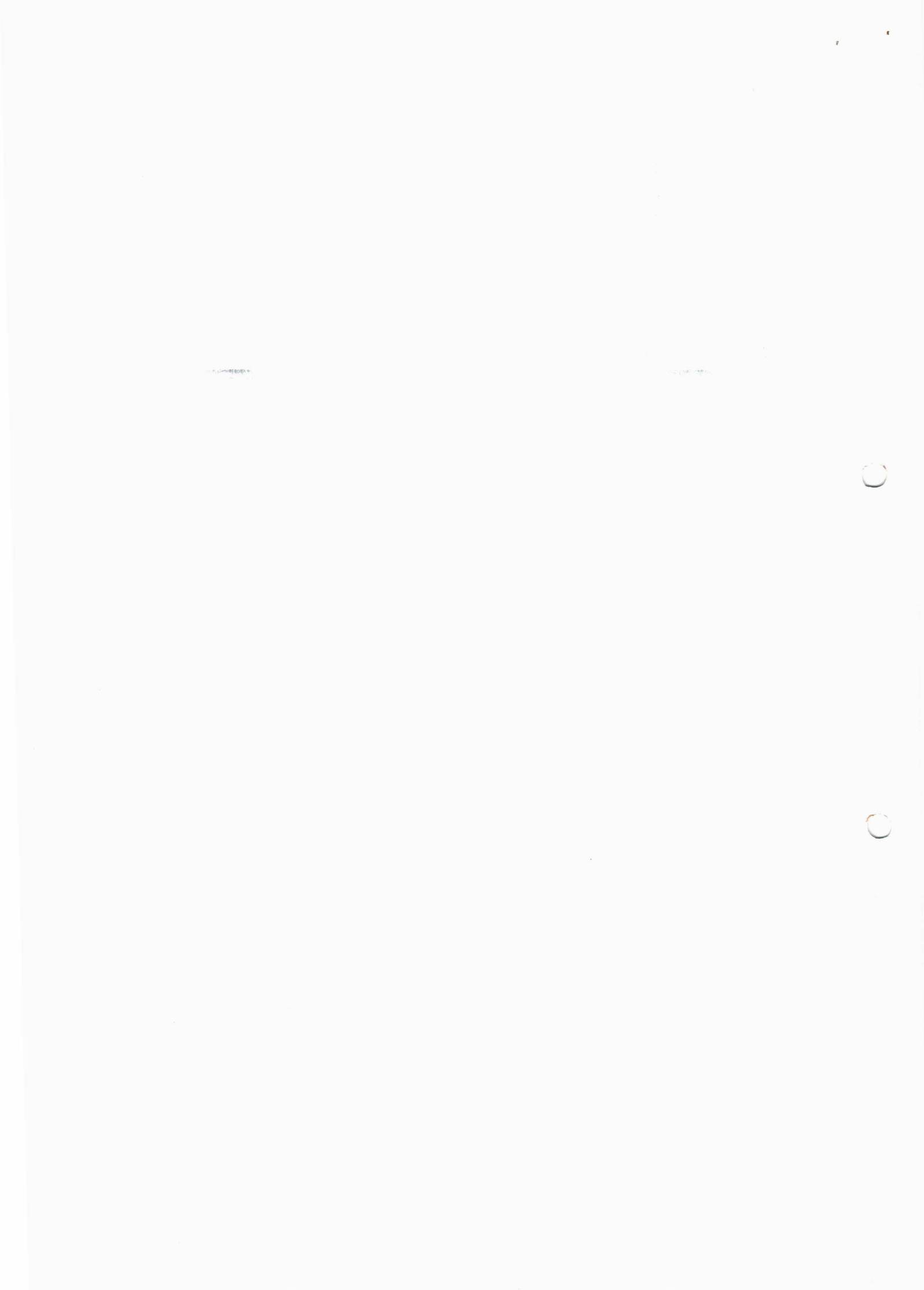
Risk level below 5 is controls with PRPs

Risk level 6 is controls with OPRPs

Risk level 9 is control with CCPs

4 Q decision tree is used to confirm CCP points.

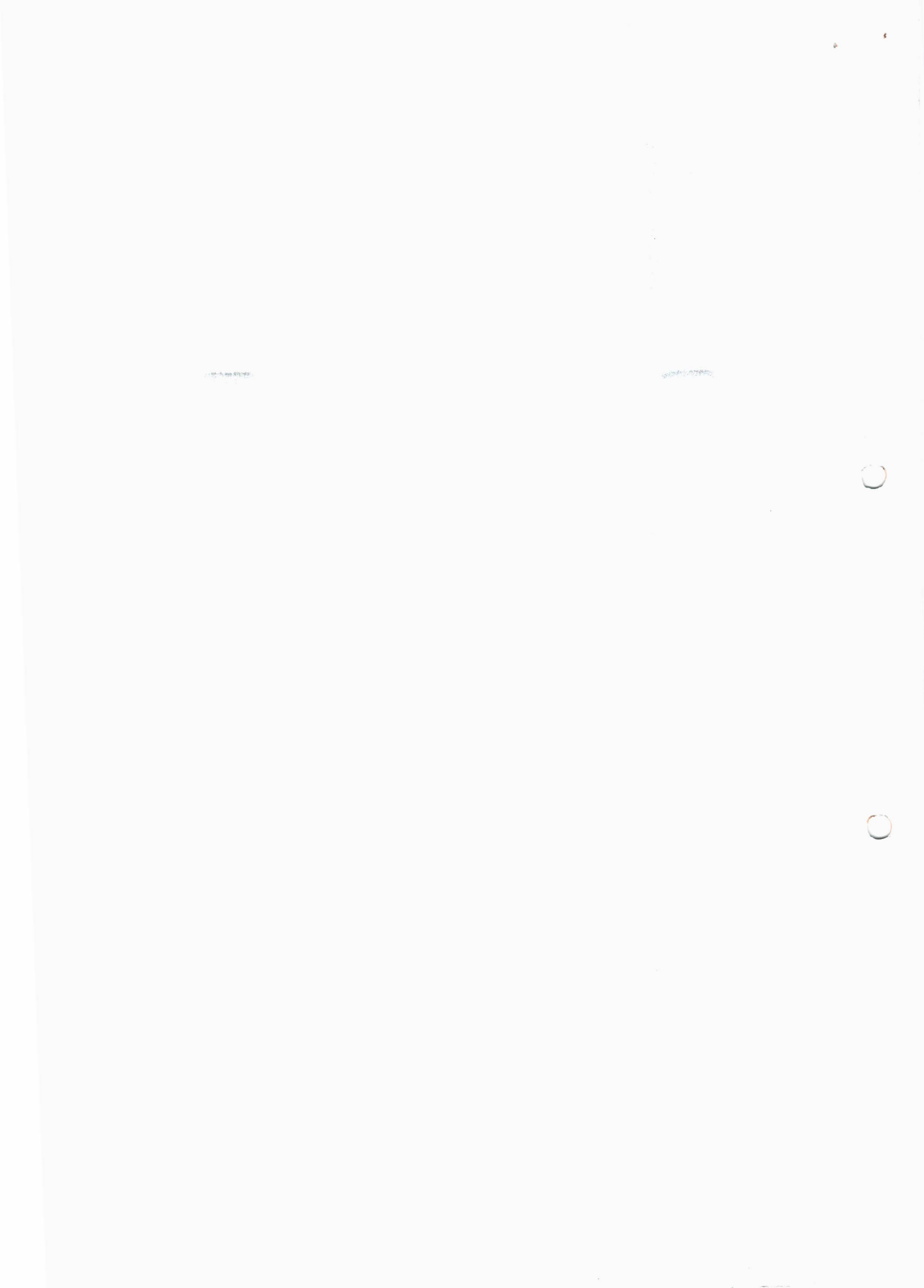
Date of Issued:	2018/08/15	Issue Number:	01
Date of Revised:	YYYY/MM/DD	Revised Number:	00
Reviewed by:	FSTL	Approved by:	MD



BSJ PRODUCTS
FOOD SAFETY MANAGEMENT SYSTEM
HAZARD ASSESSMENT

SI #	Process Step	Hazard concerned	P	S	R	Controls	Q1	Q2	Q3	Q4	CCP / OPRP / PRP
1	Receiving of de- husked coconuts	B: Presence of microbes and fungus	M	M	M	Management of purchased material					PRP
		C: Presence of agro chemical	L	M	L						
		P: foreign matter	M	L	L						
2	Quality Inspection & Sorting	B:C: Cross contamination with rotten nuts	L	L	L	Incoming inspection					PRP
3	Issuing nuts for hatching process	B:C: Cross contamination with rotten nuts	L	L	L	Incoming inspection					PRP
4	Hatching	B : Introduce of microbes	L	M	L	Pest control					PRP
5	Splitting of kernel	B: introducing of microbes and fungus	L	M	L	Personal hygiene					PRP
		B: Cross contamination with the water of rotten nuts	L	M	L	Cleaning					PRP
6	First washing with water	B: Growth of microbes and fungus	L	M	L	Changing the water					PRP
7	Second washing with water	B: Growth of microbes and fungus	L	M	L	Changing the water					PRP
8	Sending to cutter	B: Introduction of microbes	L	M	L	Personal hygiene					PRP
9	Crushing	B: Introduction of microbes	L	M	L	Cleaning and maintenance of machine					PRP
		C: Introduction of cleaning chemicals	L	L	L						
10	Sending to drier section by trolley	B: Introduction of microbes	L	M	L	Cleaning and maintenance of machine					PRP
		C: Introduction of cleaning chemicals	L	L	L						
11	Spreading over drier tray	B: Introduction of microbes	L	M	L	Personal hygiene					PRP
		C: Introducing plastic material	L	L	L	Avoid use of plastic utensils					PRP
12	Drying	B: Survival of microbes	H	H	H	Proper drying with time & temperature combination	Y	Y			CCP
13	Manual spreading while drying	B: Introduce of microbes	L	M	L	Personal hygiene					PRP
14	Taking out from the drier	B: Introduce of microbes	L	M	L	Personal hygiene					PRP
15	Spread for cooling	B: Introduce of microbes	L	M	L	Personal hygiene Hygienic working environment					PRP
16	Temporary store in polylines bag	C: Transferring of chemicals	L	M	L	Use of food grade material					PRP
17	Oil extraction	B: Introduce of microbes	L	M	L	Personal hygiene Proper machine maintenance and cleaning					PRP
18	Collection of oil into the tank	C: Chemical alteration of oil	L	M	L	Use SS Maintain the tank properly					PRP

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BSJ PRODUCTS
FOOD SAFETY MANAGEMENT SYSTEM
HAZARD ASSESSMENT

19	Allowing for sedimentation	C: Chemical alteration of oil	L	M	L	Proper cleaning					PRP
20	Sending to filter tank	C: Chemical alteration of oil	L	M	L	Use SS tubes					PRP
21	filtering	B:C cross contamination with the residual of filtered material	L	M	L	Proper cleaning					PRP
22	Sending to ground storage tank	C: Chemical alteration of oil	L	M	L	Use SS material					PRP
23	Sending to top storage tank	C: Chemical alteration of oil	L	M	L	Use SS material					PRP
24	Dispatch	B:C:P: Introduction of hazard	L	M	L	Vehicle / container inspection					PRP

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HACCP PLAN

BSJ/HP

Process Step	CCP No.	Hazard	Control Measure	Critical Limits	Monitoring			Correction and Corrective Action	Responsibility and Authority	Records
					What	How	When			
Drying	01	Survival of pathogenic Microorganism	Drying	Time temperature combination (60 degree Celsius for minimum 60 minutes)	Time	Clock	Each batch	Dryer operator	Res: Dryer Operator Authority: FSTL	Time Temperature record sheet

Date of Issued:

2018/08/15

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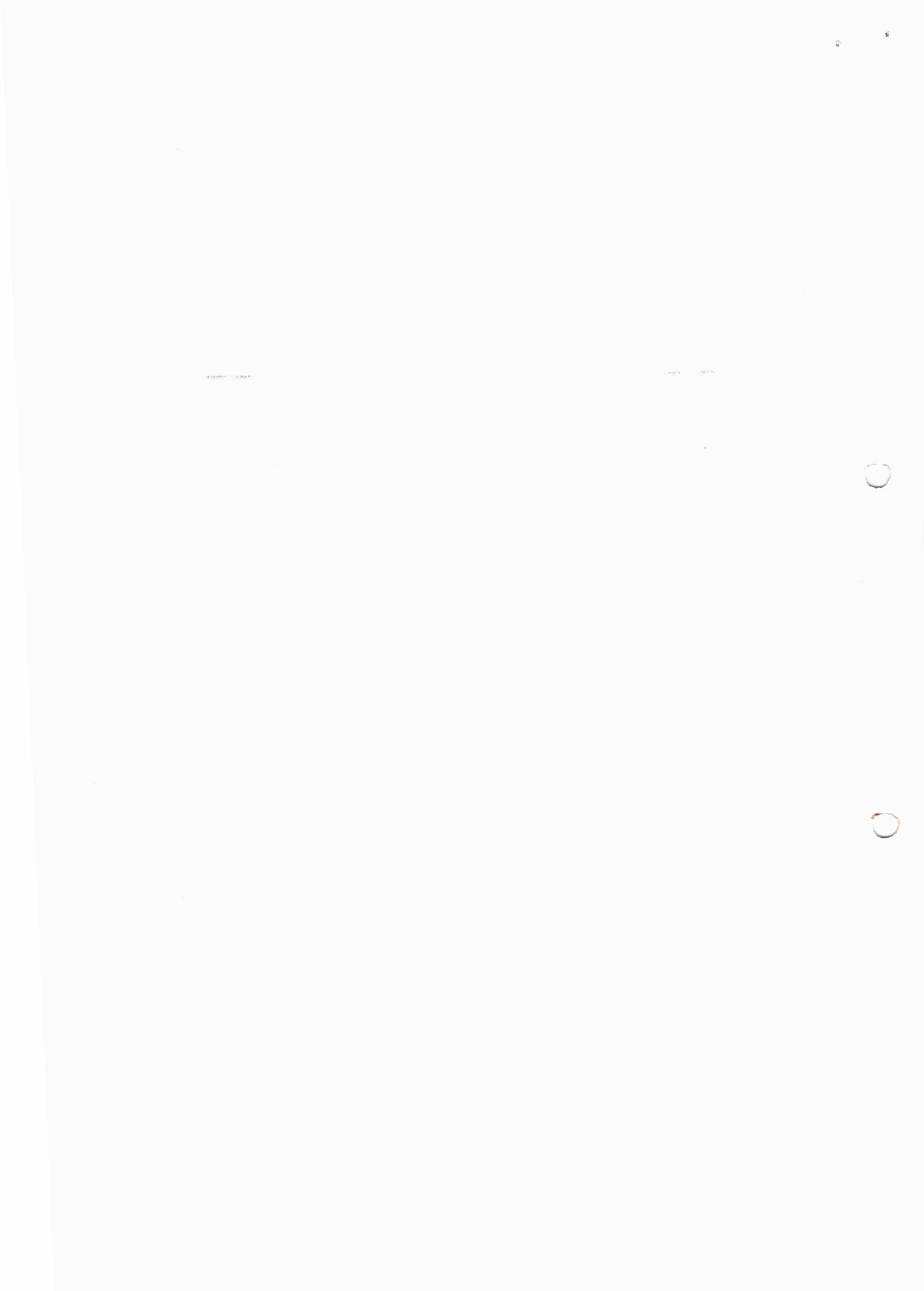
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FSTL

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OPRP PLAN

LP/OP

Process Step	OPRP No.	Hazard	Control Measure	Monitoring				Correction and Corrective Action	Responsibility and Authority	Records
				What	How	When	Who			
Removing of iron particle	01	Metal particles	Stirring with magnet	Strength of magnet	Using staple pin	Before starting operation for each shift	Factory Executive	Stop the process and replace the magnet	Res: Factory Executive Authority: DA	Record of Strength of magnet

Date of Issued:

2018/08/15

Date of Revised:

YYYY/MM/DD

DA

Issue Number:

01

Revised Number:

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Approved by:

MD