

System :	ISO 22000 FOOD SAFETY MANAGEMENT SYSTEM	Date of Issue:	2016.01.10
Company:	POLYPACKAGING INDUSTRIES(PVT)LTD	Date of Revision:	N/A
Manual:	HACCP Manual	Issue no:	03
Doc No:	PP/HACCP/MN/01	Revision No:	00

STEP 8. PRINCIPLE 3(P3) – DETERMINE CRITICAL LIMITS
STEP 9. PRINCIPLE 4(P4) – ESTABLISH A MONITORING SYSTEM FOR EACH CRITICAL LIMIT
STEP 10. PRINCIPLE 5(P5) – ESTABLISH CORRECTIVE ACTIONS FOR DEVIATIONS THAT MAY OCCUR
STEP 11. PRINCIPLE 6(P6) – ESTABLISH VERIFICATION PROCEDURES
STEP 12. PRINCIPLE 7(P7) – ESTABLISH DOCUMENTATION & RECORD KEEPING

HACCP PLAN

Step/Input: Extrusion

Step	Hazard	Control Measures(6)	CCP Type (7)	Critical Limit(8)	Monitoring (9)			Corrective Action (10) What & Who	Verification (11) What & Who	Records (12)	
					What	Where	How				When
4. Extrusion	Physical Hazard	Temperature	CCP-1P	Die Temperature LD – (150 – 180) °C PP – (180 - 220) °C HD (160 - 200) °C	Temperature	At the die	By using Temperature Controller.	Once a Hour	Operator	1. Stop the machine. Immediately inform to the Supervisor. Then Supervisor will send suspected lot for recycling. 2. Checking the Gauge.	Process Control Checklist for (Extrusion, Printing, Laminating, Slitter, Bag Cutting) Thermometer Calibration Records Technical Data Sheet For Materials External Lab Reports

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HACCP PLAN

Step/Input: Finished Product Inspection

Step	Hazard	Control Measures(6)	CCP Type (7)	Critical Limit(8)	Monitoring (9)			Corrective Action (10) What & Who	Verification (11) What & Who	Records/Doc (12)	
					What	Where	How				
Product Inspection (6A,6B,6C,6D,6E,6F,6G,6H)	Physical	visual inspection & PRP's.	CCP-2P	1. Bags/Pouch - To Pass the Inspection criteria	at the Inspection point	1. Visually inspect the critical defects. (Bag/Pouches) - If lot size is 1201-3200, sample size is 50. (ISO 2859 Standard)	Once a Hour	Operator	1. Stop the machine. Immediately inform to the Supervisor. Then Supervisor will send suspected lot for Recycling.	Re-Inspection of the Product after the machine adjustments.	1. Process Control Check Sheet 2. Equipment Calibration Records. 3. Finish Product Inspection Record. 4. ISO 2859 Sampling Plan

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