

# HACCP

## HAZARD ANALYSIS CRITICAL CONTROL POINT CHECKLIST

DATE: .....

THIS HACCP PROCEDURE CAN BE CONDUCTED USING THE FOLLOWING DEVICES:

- TABLET (ANDROID & IOS)
- SMARTPHONE (ANDROID & IOS)
- AR GLASSES (MICROSOFT HOLOLENS 2, EPSON, REALWEAR AND VUZIX GLASSES)

REPORT TITLE:

CONDUCTED BY:

PRODUCTS:

FACILITY:

SITE/SECTION:

## HACCP 7 PRINCIPLES

### 1. HAZARD ANALYSIS (BIOLOGICAL, CHEMICAL, PHYSICAL)

YES

NO

Have all hazards been identified for all inputs and process steps?



Have the hazards been classified according to category (Biological, Chemical, and Physical)?



Have the hazards been assessed by likelihood of occurrence and severity?



Have preventive and control measures been developed and implemented to control those hazards?



### 2. CRITICAL CONTROL POINTS (CCPs) IDENTIFICATION

YES

NO

Have the CCPs for each significant hazard in the process been identified?



Are all the identified CCPs essential for the control of the nominated hazard?

3. CRITICAL LIMITS		YES	NO
Have critical limits been established for each identified CCP?			
Is the relationship between the hazard and the critical limit correct?			
How were the limits determined?			

4. MONITORING OF CCPs		YES	NO
Are there defined monitoring procedures for each CCP?			
Are monitoring records being properly kept and easily available?			
Does the frequency of observation offer enough certainty that the process is under control?			
Are monitoring records reviewed by appropriate personnel?			

5. CORRECTIVE ACTIONS		YES	NO
Are there established corrective actions for deviations from critical limits for each CCP?			
Those measures guarantee that the CCP is brought under control?			
Do the corrective measures also prevent the recurrence of critical limits?			
Are there corrective action records available?			

6. VERIFICATION PROCEDURES		YES	NO
Are there outlined verification procedures for the overall HACCP plan?			
Do the verification activities demonstrate that the CCPs are under control?			
Are the verification processes conducted properly and with due frequency?			
Do verification activities prove the effectiveness of the HACCP program?			
Is there independent verification of the HCCP plan conducted by a qualified person?			
Are verification records available?			

7. RECORD KEEPING		YES	NO
Is the HACCP plan documented?			
Have records been maintained for all hazard analyses?			
Have records been maintained for all CCPs?			
Have records been maintained for all critical limits?			
Have records been maintained for all corrective actions?			
Are the records maintained for at least the required period?			

SIGNATURE: .....